

## Dish: Season 2 - Episode 2 - 12th October 2022

Name of episode Yotam Ottolenghi & Noor Murad and creamy pasta with chard & lemon

<b>NICK GRIMSHAW</b> Hello, I'm Nick Grimshaw.
<b>ANGELA HARTNETT</b> And I'm Angela Hartnett.
<b>NICK GRIMSHAW</b> OBE, MBE and Dame in waiting! This is our podcast where we welcome your favourite stars round for some great food, drinks and chat.
<b>ANGELA HARTNETT</b> Hosting at its finest Nicholas, welcome to DISH from Waitrose.
<b>NICK GRIMSHAW</b> It's a big one today Ange.
<b>ANGELA HARTNETT</b> <i>Laughs</i>
<b>NICK GRIMSHAW</b> Big one, two food VIPs.
<b>ANGELA HARTNETT</b> Very, very big one today.
<b>NICK GRIMSHAW</b> With us today. How do you feel about cooking for people who know about cooking?
<b>ANGELA HARTNETT</b> You know what you're saying, I don't know. No, I love it. Of course, you cook what you cook. You have to have the confidence to do what you think is right.
<b>NICK GRIMSHAW</b> Mm hmm
<b>ANGELA HARTNETT</b> Erm, but no, I love our guests. Erm I think they're both amazing writers as well as exceptional cooks.
<b>NICK GRIMSHAW</b> Do you think that they will be nice to you 'cos they know what it's like to cook for cooks? Or do you think they'll be more critical because they are cooks?
<b>ANGELA HARTNETT</b> They'll probably do what I do and 'no it's lovely', then in the cab, go you know, she didn't quite nail that did she?
<i>All laughing</i>
<b>ANGELA HARTNETT</b> No I'm sure they'll be nice. Listen we've done two wonderful recipes.
<b>NICK GRIMSHAW</b> Mm hmm, what have we got today?
<b>ANGELA HARTNETT</b> So we're doing a bruschetta because...
<b>NICK GRIMSHAW</b> Mm hmm
<b>ANGELA HARTNETT</b> ...we're, you know, we're in autumn season now so it's with the, you know it's tinned Cannellini beans and with a little bit of rocket. A little bit of sweetness with raisin in there and a touch of lemon. We've got a lovely pasta with chard, that I've cooked down really slowly, add a little bit of spring onions in there, finish it with a good touch of nutmeg and some pine nuts.
<b>NICK GRIMSHAW</b> Mmm.
<b>ANGELA HARTNETT</b> And a little bit of crème fraiche.
<b>NICK GRIMSHAW</b> Oh yum.
<b>ANGELA HARTNETT</b> So it sounds good.
<b>NICK GRIMSHAW</b> It does sound good.

<b>ANGELA HARTNETT</b> I think it will be good. Does it sound good?
<b>NICK GRIMSHAW</b> And the raisin's giving me massive Ottolenghi energy.
<b>ANGELA HARTNETT</b> Yes, exactly. That's it. You've got to have a little bit. It's that sweet and sourness isn't it?
<b>NICK GRIMSHAW</b> Mmm. Every time you make some in here I always am like, trying to remember it and take pictures of it but then I realise.
<b>ANGELA HARTNETT</b> It's online.
<b>NICK GRIMSHAW</b> It's online.
<b>ANGELA HARTNETT</b> Which is?
<b>NICK GRIMSHAW</b> <a href="http://waitrose.com/dishrecipes">waitrose.com/dishrecipes</a>
<b>ANGELA HARTNETT</b> There you go.
<b>NICK GRIMSHAW</b> So you don't have to be frantically trying to write notes in your phone.
<b>ANGELA HARTNETT</b> Taking photos.
<b>NICK GRIMSHAW</b> Just go on the website – it's easy as that.
<b>ANGELA HARTNETT</b> Easy.
<b>NICK GRIMSHAW</b> So we've actually not mentioned who our guests are today.
<b>ANGELA HARTNETT</b> Do you think the raisins were a giveaway?
<b>NICK GRIMSHAW</b> I think the raisins may have been a giveaway.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> Erm we have two people joining us today whose cuisine is a master class in sort of colour and combinations and safe to say that they changed the way how we prepare and cook food. Please welcome, round of applause please for Yotam Ottolenghi and Noor Murad. YEAH!
<i>Applause</i>
<b>NICK GRIMSHAW</b> Hi guys
<b>OTTO</b> Hello.
<b>NICK GRIMSHAW</b> Welcome.
<i>All laugh</i>
<b>OTTO</b> Finally.
<b>NICK GRIMSHAW</b> Welcome – how are you?
<b>OTTO</b> Erm we're good.
<b>NOOR</b> Yeah very well.
<b>OTTO</b> We're very good. Yeah. It's nice to be here.
<b>NICK GRIMSHAW</b> Yeah.
<b>ANGELA HARTNETT</b> Congratulations on the new book.
<b>OTTO</b> Thank you.
<b>ANGELA HARTNETT</b> Yeah, pleased with how it..? Obviously you are, it's a brilliant book, amazing.

**OTTO** Yeah it's been amazing, I mean I think what I love about this book is the fact that erm, it's kind of a trick – a little tricky idea – but actually it works really well, and that is with every meal you cook you've kind of made the first step towards the next meal. So...

**ANGELA HARTNETT** Yes.

**OTTO** ...if you cook something and you can use that marinade as a dressing for something else that you're gonna cook tomorrow. So, all those extra good things that Noor so cleverly put together are really, really useful.

**ANGELA HARTNETT** Yeah.

**OTTO** 'Cos it's like, you know we cook all the time, so it's quite nice to know that you're actually doing half the work for next time.

**ANGELA HARTNETT** Yeah.

**NOOR** It's, it's interesting because like actually when, when you, whatever you make it's always good to look in the fridge and then it's even if it's like scrambled eggs and you've got some chilli sauce, you have some pickle.

**ANGELA HARTNETT** Yeah

**NOOR** And then you can kind of like make it, make it fancy.

**OTTO** Yeah. And actually, take really simple things like scrambled eggs.

**ANGELA HARTNETT** Yeah.

**OTTO** Or, or a roast potato or, or a bowl of rice. And with the addition of those *Extra Good Things* you elevate it to something really, really sophisticated because you add all these flavours essentially. And it's just like... I mean everybody loves to eat simple things really. I mean that's what we dream of. We don't really dream about like fancy stuff.

**NICK GRIMSHAW** I see as a good guest you've brought us gifts.

**OTTO** Yeah. So I brought you er Halva from, from Israel. It was on my last visit which was not too long ago. I found this one erm which is supposed to be good and it's just pistachio halva. So it's, halva is made, it's like set tahini, right?

**ANGELA HARTNETT** Yeah.

**OTTO** So it's like a sesame sweet. And it's really-really nice with pistachio. I think that's the only nut that will go, no almonds as well, but pistachios and almonds are the ones that go really, really well with halva. Other-other nuts are too rich with halva.

**ANGELA HARTNETT** And you would use that in a sweet dessert thing or?

**OTTO** Yeah, so you can use it in a dessert but I like it on toasted, white bread with butter.

**ANGELA HARTNETT** Nice, I like that.

**NICK GRIMSHAW** Ooh.

**NOOR** Yeah.

**ANGELA HARTNETT** Oh that's-that's delicious.

**NOOR** My Dad does the same, he takes like Lebanese pitta bread...

**OTTO** Yeah.

**NOOR** ...and he puts that inside.

<b>ANGELA HARTNETT</b> Really?
<b>NOOR</b> But it like warms it. And then he has it inside it.
<b>OTTO</b> Oh yeah. I knew, my Karl my husband he's, he's Irish and...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...the first time er we, I took him around and we, we stayed in this place in the north and that was at the breakfast table and he was like, what are you doing? but when he had it he goes like, whoa that is just the best thing in the world.
<b>NICK GRIMSHAW</b> That sounds good to me.
<b>ANGELA HARTNETT</b> So delicious yeah. Yeah right.
<b>NICK GRIMSHAW</b> And I love pistachio, my favourite.
<b>OTTO</b> Yeah.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> So thank you. How will we split this?
<b>ANGELA HARTNETT</b> I'll come round to yours for breakfast.
<b>NICK GRIMSHAW</b> Okay great, yeah we'll do that, yeah yeah.
<b>NOOR</b> <i>Laughs</i>
<b>NICK GRIMSHAW</b> And Noor.
<b>NOOR</b> Yes.
<b>NICK GRIMSHAW</b> Yours looks like this is home made business going on.
<b>NOOR</b> Yes, we, it was made this morning in the test kitchen erm so we, just.
<b>ANGELA HARTNETT</b> Nice.
<b>NOOR</b> So we bought a few extra good things from the book. Er, this is Everything Seasoning, er it's like, basically like everything bagels seasoning. And in the book it's with er rosti and erm spring onion cream cheese, and then this is kind of like a, like a cheat's shatta- which is like erm a chilli sauce.
<b>ANGELA HARTNETT</b> Oh wow.
<b>NOOR</b> Usually you ferment it but this is with a, just salt and vinegar and olive oil, very simple.
<b>ANGELA HARTNETT</b> God that smells delicious.
<b>NOOR</b> Yeah, erm and then this is a tahini fudge, so it's like a ...
<b>NICK GRIMSHAW</b> Delicious.
<b>ANGELA HARTNETT</b> Oh my God. It's like ...
<b>OTTO</b> But that tahini fudge goes over erm, a coffee mousse in the book.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> And it's just one of the best desserts.
<b>NOOR</b> Yeah. Yeah.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> I mean, I, I mean since it, Noor created it I can just say it to her face...
<b>ANGELA HARTNETT</b> Yeah.

<b>OTTO</b> ...that it's just one of the best desserts that I've ever had.
<b>ANGELA HARTNETT</b> Yeah.
<b>NOOR</b> Yeah.
<b>ANGELA HARTNETT</b> Brilliant.
<b>NOOR</b> Well you could just eat it with a spoon any time.
<b>OTTO</b> Yeah, yeah.
<b>NICK GRIMSHAW</b> Ok, we will.
<b>NOOR</b> Yeah.
<i>All laughing</i>
<b>NICK GRIMSHAW</b> We will Noor. We will do. Angela, what do we have for our starter here?
<b>ANGELA HARTNETT</b> So we've got some cannellini beans, that I've just mashed up slightly, with a little bit of chilli, garlic, touch of lemon. Soak the raisins. A little bit of sherry vinegar, some wilted rocket and then I've put a bit of this amazing quick chilli sauce on top as well. Fabulous.
<b>NICK GRIMSHAW</b> So ready for this.
<b>NOOR</b> It looks beautiful.
<b>ANGELA HARTNETT</b> So, help yourselves guys.
<b>NICK GRIMSHAW</b> Ok, you help yourselves, you just go first.
<b>OTTO</b> Do we use our hands?
<b>ANGELA HARTNETT</b> Yes.
<b>NICK GRIMSHAW</b> Yeah.
<b>ANGELA HARTNETT</b> Yeah, we're all about, yeah that's it.
<b>OTTO</b> This is how we do it right?
<b>NICK GRIMSHAW</b> This is what we're doing.
<b>ANGELA HARTNETT</b> That's it right, we don't care. That's...
<b>NICK GRIMSHAW</b> So this quick chilli sauce that Noor's made.
<b>ANGELA HARTNETT</b> Yep.
<b>NICK GRIMSHAW</b> You just plopped on top.
<b>ANGELA HARTNETT</b> I've just plopped on top. But I agree it is that whole sort of, as you say, in the south it's that sweet and sourness.
<b>NICK GRIMSHAW</b> And then you have the hot.
<b>ANGELA HARTNETT</b> And then you have the hot because you have that influence from Northern Africa, you know and I think it... But I remember when I went, we went to Jerusalem for like 12 days and I remember emailing Yotam saying, ' Can I have all your recommendations?' And I, I mean Neil and I must have had four or five meals a day, because there was twelve of us and we couldn't take twelve people into these tiny little cafes...
<b>OTTO</b> Right.
<b>ANGELA HARTNETT</b> ...that you had recommended, going have these meatballs,

have this hoomous. So Neil and I would run off early, go and have one meal, then we'd go and meet the family and have another meal and then. I said, no we've got to have these hoomous because Yotam said this is the place to go. We have to do this. He was going, you're killing me Angela!

**OTTO** Isn't it that like when you go to a place where you really want to try the food.

**ANGELA HARTNETT** Yeah.

**OTTO** You get off, and you go on these kind of rat-rat races to find places.

**ANGELA HARTNETT** Mmm, mmm.

**OTTO** I was in erm I was in Thailand in Bangkok once with Karl and I wanted to try this oyster omelette.

**ANGELA HARTNETT** Yeah.

**OTTO** And I went, there it was supposed to be the best one.

**ANGELA HARTNETT** Yeah. Mmm.

**OTTO** Right, you always want to go and the best thing. So we're going off, like it was a really hot day and we were looking for that oyster omelette and we were looking, looking and that's when Karl goes, like I'm going back to the hotel. I can't take it.

**ANGELA HARTNETT** I've had enough!

**OTTO** Ok I said, I'm staying, I'm gonna to find that-that place, and I'm gonna have my oyster omelette.

**ANGELA HARTNETT** Yeah.

**OTTO** Two hours later I arrived. It's closed on a Monday.

*All laugh*

**ANGELA HARTNETT** Oh no!

**NICK GRIMSHAW** God dammit.

**ANGELA HARTNETT** You've got to do your research, yeah.

**NICK GRIMSHAW** Got to do your research.

**ANGELA HARTNETT** Yeah, yeah.

**NICK GRIMSHAW** Do you have holidays like that where you go specifically as a food tourist?

**OTTO** Kind of every holiday, right.

**ALL** Yeah.

**ANGELA HARTNETT** I think you choose your holidays where you want to go.

**OTTO** Yeah.

**ANGELA HARTNETT** Like for me, you know going to – I would go back to Jerusalem again just because I thought it was amazing. I don't think we even touched the surface of what's underneath there. And it's the same why I love going to Sicily, because I think that's a real melting pot of different cuisines. Japan. And basically I've said to you many a time, we have to take this podcast around the world!

**NICK GRIMSHAW** On tour.

**ANGELA HARTNETT** Honestly Nick, come on!

**NICK GRIMSHAW** Come on.

<b>ANGELA HARTNETT</b> You know, because I think that's, that's the key isn't it.
<b>NICK GRIMSHAW</b> Is there a place that either of you have been which is like, that is my number one food destination?
<b>OTTO</b> Could I say a few?
<b>NICK GRIMSHAW</b> Please.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> No it's very strict
<b>ANGELA HARTNETT</b> laughing
<b>NICK GRIMSHAW</b> I mean yeah give us a little tour.
<b>OTTO</b> So I think Istanbul is a great little food county.
<b>NICK GRIMSHAW</b> Yeah.
<b>ANGELA HARTNETT</b> Mm.
<b>OTTO</b> I mean, because Turkish cuisine is so rich and it draws on Persian and Arabic and Balkan and all that. I love that, that place, and Malaysia. Well, and again for the same reasons because in Malaysia you've got Malay, Indian and Chinese.
<b>ANGELA HARTNETT</b> Yeah mm
<b>OTTO</b> And those hybrids, those countries where there's just like...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...real things that have happened, either recently or a hundred years ago.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> It's really, really wonderful.
<b>NOOR</b> Mm.
<b>ANGELA HARTNETT</b> They are, yes.
<b>NICK GRIMSHAW</b> What about you Noor.
<b>NOOR</b> It's er Lebanon, Lebanon.
<b>NICK GRIMSHAW</b> Oh yeah.
<b>NOOR</b> Yeah, it's er, I used to spend my summer's there er because my grandfather used to have a house there and we used to go and he had his house up in the mountains and erm, it was just so beautiful because anywhere you go like, you just order just a bunch of things. They'll give you all these different mezzes and then they always end the meal with all this fruit, like just so many plates of fruits. And erm and they always have like this erm river, and that's where they put the Coca-Cola bottles like the...
<b>ANGELA HARTNETT</b> <i>Laughs</i>
<b>NOOR</b> Yeah, 'cos they have like natural refrigeration like in the river.
<b>ANGELA HARTNETT</b> To keep everything cool, yeah.
<b>NOOR</b> Inside, yeah, yeah you know like because they were glass bottles and stuff.
<b>NICK GRIMSHAW</b> Uh huh.
<b>NOOR</b> And it was that kind of vibe and then you go to the local bakery and you'll have like Manakeesh with all the Lebanon Za'ta and it's like oh my God.

<b>NICK GRIMSHAW</b> Oh wow.
<b>NOOR</b> It was yeah it was so, it was so good, so for me that's like food heaven.
<b>NICK GRIMSHAW</b> Sounds very romantic.
<b>NOOR</b> Yeah, yeah, very yeah – there's me erm I was like a kid, so.
<b>NICK GRIMSHAW</b> love that. What about you Angela have you been to somewhere that's your particular favourite.
<b>NICK GRIMSHAW</b> Love that. What about you Angela, have you been to somewhere that's your particular favourite?
<b>ANGELA HARTNETT</b> Oh well I loved Japan. I thought that was incredible.
<b>NICK GRIMSHAW</b> Mmm
<b>ANGELA HARTNETT</b> Tokyo, I'd go there again. But I, actually I want to hit Asia, I do want to go.
<b>NICK GRIMSHAW</b> Yeah.
<b>ANGELA HARTNETT</b> I've not been to Cambodia, Vietnam, Laos. I'd love to do a whole tour of that part.
<b>NICK GRIMSHAW</b> Yeah, I like doing doing an eating based holiday.
<b>ANGELA HARTNETT</b> Yeah, yeah I don't, don't know enough about it and I sort of think you need someone who's there who knows what's going on.
<b>NOOR</b> Yeah.
<b>OTTO</b> Yeah I think...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...I think in Asia, in South East Asia...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...especially, because I've travelled a bit, not that much.
<b>ANGELA HARTNETT</b> Mm.
<b>OTTO</b> It's like, the food is on the street so it's...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> Kind of, it's so inviting, I mean it's not like behind doors, like here you know.
<b>ANGELA HARTNETT</b> Sure, yeah.
<b>OTTO</b> Like, of course, we have street food as well.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> But everything happens on the, on the pavement, you know.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> And it's just so inviting to see people like sitting on pavements. Like I went to Vietnam once and spent er like quite a few days and I like, the amount of times that I literally sat on a tiny stool on the side of the road and eating the most delicious things.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> And that is something that you, you don't, we don't get here.
<b>ANGELA HARTNETT</b> No.



**OTTO** You get in Asia because people just eat that way.

**ANGELA HARTNETT** Yeah, that's it.

**OTTO** And they eat all the time, so it's just like you can eat any time of the day.

**ANGELA HARTNETT** That's the best culture I think, eating any time of the day.

**NICK GRIMSHAW** I was gonna say so it's eating focused, yeah. I remember as a kid as well, because I grew up in erm Manchester and we used to have like really like hearty, northern British sort of, you know stews, and stuff like...

**ANGELA HARTNETT** Mmm.

**NICK GRIMSHAW** Not, nothing with like a spice or colour in it really.

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** So I, as a kid, was obsessed with Asian food and I was always sort of like, you know, hypnotized by...

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** ...seeing that. Oh my God, colour in food!

*All laugh*

**NICK GRIMSHAW** Could you imagine

**NICK GRIMSHAW** Wow, It's not been cooked for nine hours.

*All laugh*

**NICK GRIMSHAW** And I used to like love it as a kid.

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** And I used to like beg my Mum to like try like Chinese food and to get a Thai and stuff.

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** But was there anything for you Noor as a kid that you really loved and got you, got you on your culinary career route?

**NOOR** Erm well, you know actually it's-it's weird because erm my Mum is-is English erm and my Dad is Bahraini so erm, I didn't actually grow up like – at home we didn't eat Bahraini food. My Mum made sure to make all the other, she doesn't she doesn't like Bahraini food.

**NICK GRIMSHAW** Right.

**NOOR** So she made like all the traditional like you know erm cauliflower cheese and-and spag bol and like Victoria sponge and like, made sure we celebrate Christmas and Pancake Day and all these things. And I was like, and I remember being at school and everyone else was eating like samosa and chapatti and like, and erm like these spiced rice dishes and I'd be like, oh my God, why don't, why am I not cool. Like I'm eating this.

And everyone would be like, oh your house is like, there's, there's, the etiquette in your house is so nice like you're having spaghetti! And I'd be like why-why – yeah – and they'd think like we were really classy or something. And it was so weird, like it was such a, yeah it was and so I was always trying to discover more about Arabic food...

**NICK GRIMSHAW** Mm.

**NOOR** ...because we had all these different international foods at home. Yeah

**OTTO** And did you ever like bring like back your Mum's food to school and the other kids would, would comment on it.

**NOOR** Oh my God yeah, yeah.

**NICK GRIMSHAW** You know like, you know that is always the thing when someone's an immigrant or you know living - they're kind of a little bit embarrassed to bring their food to school.

**NOOR** Yeah, my Mum used to pack erm Marmite and cucumber sandwiches in my lunch box.

**NICK GRIMSHAW** Wow, that is really British, that is so British!

**NOOR** I know. And so all the kids thought it was so weird and then one kid was like, 'Noor is eating Khinzir', which is pork.

**NICK GRIMSHAW** Oh God.

**NOOR** They're like Noor's eating pork! I would say it's not pork it's Marmite. And then erm...

*All laughing*

**NICK GRIMSHAW** And they're like what's that? And you're like, I don't know!

**NOOR** Yeah, yeah. Yeah yeah!

**NICK GRIMSHAW** No one knows.

**NOOR** Erm so, yeah, so then I told my Mum, please don't pack that stuff in my lunch box.

*All laughing*

**OTTO** Do you like Marmite still?

**NOOR** I really love Marmite, especially on crumpets.

**NICK GRIMSHAW** Oh yeah.

**NOOR** Like double, double toasted.

**NICK GRIMSHAW** Oh yeah it's so good.

**NOOR** Yeah, yeah.

**OTTO** I love it. I'm trying my - to get my kids to like Marmite but I haven't managed yet.

**NICK GRIMSHAW** Yeah all the...

**OTTO** Although sometimes I put it in their food and they don't know. So I think I'm building Marmite tolerance and then because...

**NOOR** Oh yeah.

**OTTO** ...I mean in a way, I mean it's-it's great. If you eat a bit of it, it's you know, it's just the umami, I mean it's just delicious. So I, I sometimes put it in the pasta sauces etc and they haven't caught on yet, so...

**NICK GRIMSHAW** I hope they're not listening to this podcast...

**NOOR** Very smart.

**NICK GRIMSHAW** ... otherwise they'll know, they'll know. And then Noor you went, you moved to New York, right?

**NOOR** Yeah, I moved there er when I was like 18. I went to er culinary school and I

worked there and erm yeah it was totally crazy because I was a very shy girl from the small island and I went to America and all these very opinionated Americans and like, you know, and it was such a new, different world for me. Er but yeah, I really I really enjoyed my time there.

**NICK GRIMSHAW** How did you find their food when you got to New York? How did you find the cuisine switch up?

**NOOR** I, well first I thought the portions were so big! I remember thinking like they're so big. Er but I remember! Yeah the food was, you know what it was so cool because er New York especially like has a huge, like Mexican erm like South American influence, and I'd never had anything like that. When I was living in New York I lived in this little like Columbian community, had all these little Columbian bakeries and I, I remember just loving it so much.

**NICK GRIMSHAW** Wow.

**NOOR** And also finding similarities in the culture with like the Middle Eastern culture and that culture and er yeah, I really, I really loved it.

**NICK GRIMSHAW** What a city.

**NOOR** Yeah.

**NICK GRIMSHAW** And then how did you find the move to-to London? How did you find British food when you arrived?

**NOOR + OTTO** Er...

*All laugh*

**NOOR** When did you, when did you arrive in London?

**OTTO** Well I came here in 1997.

**NICK GRIMSHAW** Ok.

**OTTO** many years ago.

**OTTO** Well I have to say that I don't really, I don't, I don't dislike British food. I think British food is good actually and I, and I have to say that I, since I've come here, er British food has become something to be proud of. And you know all this whole kind of - St John's was-was then and you know and all this whole kind of like British food coming back.

And I, when I travel a lot in world and people go like, how can you live in the UK with the horrible food? I go like, actually it's completely the opposite. There is, there is incredible food here and Brits don't help themselves because there isn't really a huge national pride when it comes to food. I think that it's maybe starting to be learned.

But actually I think there's a really good er food culture and I always talk about like British desserts. You know like trifles and messes and you know all these like puddings which are really for me the, the best desserts in the world are, are British desserts. I have to say I prefer them to Middle Eastern desserts.

**NOOR** Yeah because Middle Eastern desserts are like drenched in sugar syrup.

**OTTO** They're just drenched.

**NOOR** They're very sweet

**OTTO** And it's always overdone.

**NOOR** Yeah.

**OTTO** With the spice etc. And British desserts are, are really, really good. Even, and

they're so much more relaxed and, relaxed than French desserts.

**ANGELA HARTNETT** Yeah.

**OTTO** So I and, and often better. Because you know that you don't have to set everything with gelatine until it kind of like stands up proud, you know, it's just. So er, so no I actually did...

I wasn't appalled. I mean the thing is when I came here there wasn't that kind of glut of ingredients that you can get today. So, you know you couldn't get aubergines so easily and you know the whole, all these kind of nice, amazing vegetables and ingredients that you can get now. Maybe you couldn't get them. But the level of cooking was very good.

**NICK GRIMSHAW** Mm.

**NOOR** Where did you get all your Middle Eastern ingredients?

**OTTO** So I used to go.

**NOOR** Did you go to Edgware?

**OTTO** Yeah I used to go to Edgware Road.

**NICK GRIMSHAW** Yeah.

**OTTO** I used to go to Green Valley, I used to stock up on everything and...

**ANGELA HARTNETT** Did you smuggle?

**OTTO** I didn't, no, no I mean the Edgware, the Edgware Road has a lot, everything that you need.

**ANGELA HARTNETT** But you can still get enough there, up there, yeah.

**OTTO** Yeah, no totally. I mean I bring stuff from Israel sometimes.

**ANGELA HARTNETT** Yeah.

**OTTO** But I don't. You can get a lot of the stuff.

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** My Dad was born in like 1941, so the food that I'd mentioned he'd like never – like an avocado.

**ANGELA HARTNETT** Mm.

**NICK GRIMSHAW** He's like, 'What are you talking about?'

**ANGELA HARTNETT** Yeah.

**OTTO** Really?

**NICK GRIMSHAW** Like he thought it was crazy.

**ANGELA HARTNETT** Mm.

**NICK GRIMSHAW** And then like would try everything but he would be like ...

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** I was saying to Angela, like he used to just eat fruit from cans. And I was like, you don't have to do that anymore. Like ....

*All laughing*

**NICK GRIMSHAW** He had like war mentality. So he'd eat like lard on, in the pan with white bread.

<b>ANGELA HARTNETT</b> Mm.
<b>NICK GRIMSHAW</b> I'm like, we don't have to do that anymore.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> I love canned peaches.
<b>ANGELA HARTNETT</b> Yeah. They're the best.
<b>OTTO</b> I love canned peaches.
<b>ANGELA HARTNETT</b> Yeah, Michel Roux loves those, that's his favourite thing.
<b>NICK GRIMSHAW</b> Oh really?
<b>OTTO</b> And they're so good.
<b>ANGELA HARTNETT</b> I know, he does, yeah.
<b>OTTO</b> A can of peaches with ice cream, oh just so good.
<b>ANGELA HARTNETT</b> Yeah that is.
<i>(cutlery sounds)</i>
<b>NICK GRIMSHAW</b> What do we have for our main Angela?
<b>ANGELA HARTNETT</b> So we've got a little rigatoni cooked down with wilted chard, a touch of rocket, some lemon in there and a little bit of er nutmeg and finished with crème fraiche.
<b>NICK GRIMSHAW</b> Delicious.
<b>NOOR</b> Oh it looks so good.
<b>OTTO</b> Thank you.
<b>NICK GRIMSHAW</b> We're gonna have some wine with this which is a Waitrose wine, it's been paired with a white, Burgundy chardonnay.
<b>ANGELA HARTNETT</b> Cheers. Congrats on the book. Well done.
<b>NICK GRIMSHAW</b> Yeah congrats on the book guys!
<b>OTTO</b> Can I, can I just say thank you for having us and cooking for us.
<b>NICK GRIMSHAW</b> Of course.
<b>OTTO</b> Yeah.
<b>NICK GRIMSHAW</b> We love hearing on this podcast people always writing great questions for Angela. People always want like a hack or like a simple thing in the kitchen that's like a good chef's hack – and they can be like oh my God, I learnt this from Noor Murad and Yotam Ottolenghi and Angela Hartnett
Erm, but is there anything that you guys do in the kitchen that is a good hack for everybody listening ....and also me?
<i>All laugh.</i>
<b>ANGELA HARTNETT</b> I'm very lucky because I live round the corner from a – Ottolenghi in Spitalfield.
<b>OTTO</b> So you don't need, you don't need a hack
<b>NICK GRIMSHAW</b> So you don't need a hack, you just need a shop
<b>ANGELA HARTNETT</b> So I just go and buy my dessert from there.

<b>NOOR</b> Yeah.
<b>ANGELA HARTNETT</b> I do sort of believe in cheating with desserts.
<b>NICK GRIMSHAW</b> Yes.
<b>ANGELA HARTNETT</b> I sort of think if you, you know if you're cooking for loads of people there's a lot of pressure. I think there's nothing wrong with buying a dessert, or buying parts of the dessert.
<b>NICK GRIMSHAW</b> Mm hmm.
<b>ANGELA HARTNETT</b> So you would buy the lovely meringues, whip some cream...
<b>OTTO</b> Yeah.
<b>ANGELA HARTNETT</b> ...and put some berries round it.
<b>OTTO</b> Yeah I do that often.
<b>NOOR</b> Yeah exactly.
<b>OTTO</b> It's completely, it's a great hack.
<b>ANGELA HARTNETT</b> It's a great hack if we run out today.
<i>Laughing</i>
<b>NICK GRIMSHAW</b> I have definitely done that.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> Been to Ottolenghi and bought salads and decanted them. And people say, did you make this and I'm like, yeah the fish is done like this and I've made the fish, and then you just don't mention the salads. You're just like....
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> Just throw it together.
<b>ANGELA HARTNETT</b> I know exactly that.
<b>OTTO</b> Oh.
<b>ANGELA HARTNETT</b> Don't get caught what happened to me when I did that and I, and it was actually from Waitrose. I went and bought various amounts of erm tomato gazpacho.
<b>NICK GRIMSHAW</b> Mm hmm.
<b>ANGELA HARTNETT</b> Mixed them all together, added loads of tomato, olive oil, basil etc. Spiced it all up. Served it to my family, including my mother, brother, sister...
<b>OTTO</b> They thought it was...
<b>ANGELA HARTNETT</b> ... and they were like, ooh it's delicious, how do you. I said, oh yeah 24 hours, I was like yesterday marinading, it blah, blah, blah.
<b>NOOR</b> <i>Laughs</i>
<b>ANGELA HARTNETT</b> And then they went down to the, because we've got a basement kitchen, they walked downstairs opened the dishwasher and my friend said, what's more sad, you've literally lied to your family, or you keep all the plastic pots! And I had them all in the dishwasher!
<i>All laughing</i>
<b>ANGELA HARTNETT</b> So always with your hack, throw away evidence, Throw your evidence away.

**OTTO** And they say you're .. Don't recycle when you hack.

**ANGELA HARTNETT** Exactly. That is the top tip. Go on, you were about to tell us a tip, come on.

**OTTO** Chilli.

**ANGELA HARTNETT** Mm..

**OTTO** Like 15 chillis, mild, in a food processor.

**ANGELA HARTNETT** Yeah.

**OTTO** With salt, a bit of sugar, a bit of vinegar or lemon juice or both.

**ANGELA HARTNETT** Yeah.

**OTTO** And then just blitz it and put it in a jar with a bit of olive oil.

**ANGELA HARTNETT** Yeah.

**OTTO** It takes literally a minute and a half and it get's better with time. It's a hack...

**NOOR** Yeah.

**ANGELA HARTNETT** Yeah.

**OTTO** ...that you'll never look back.

**NICK GRIMSHAW** That's a good hack.

**ANGELA HARTNETT** Ok like that.

*(sound of grinding)*

**OTTO** I think this is absolutely delicious.

**NOOR** Yeah, I've almost cleared my plate.

**NICK GRIMSHAW** Mm hmm.

**OTTO** Now you, you were so quick Noor.

**ANGELA HARTNETT** Yeah you're quick. Oh thank you.

**NOOR** It's yummy.

**ANGELA HARTNETT** But I was saying to Nick, I did this demo yesterday, erm at this erm food fair, and er one of things – because I don't know whether you will agree with me. I can ask you now, about how the Brits cook their vegetables al dente too much. And that we always cook it - my grandmother always cooked her veg – not grey but like Swiss chard now or chard, cook it down because then you get more flavour, than rather it just wilted.

So I always have this semi-argument with a few of my chefs when I get these 'squeaky beans' as we call them...

**OTTO** It's so funny.

**ANGELA HARTNETT** ...'cos they're not cooked enough.

**OTTO** I, I, I have to say that sometimes I think it's the Ottolenghi effect.

**ANGELA HARTNETT** Yeah.

**OTTO** Because we always used to for the way salads look on display. Cook our beans.

**ANGELA HARTNETT** Yeah.

**OTTO** And our broccoli.

<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> Quite a bit under. And essentially it is, I mean I do like crunchy vegetables.
<b>ANGELA HARTNETT</b> Yeah, yeah.
<b>OTTO</b> And I think it works really well.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> But it also keeps the colour so much better – so for a salad that sits on display
<b>ANGELA HARTNETT</b> Yeah it works, yeah.
<b>OTTO</b> ...you don't want to overcook it.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> But for this kind of ..
<b>ANGELA HARTNETT</b> Dish you need to, yeah.
<b>OTTO</b> This kind of dish you need to cook it down.
<b>ANGELA HARTNETT</b> Yeah, yeah.
<b>OTTO</b> So, I, I don't think there's a right or a wrong.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> But I think it's, it's funny that you said it, because I always thought the Brits really overcook their vegetables.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> My Mother does.
<b>OTTO</b> My erm Mother, my late Mother in law, Karl's Mum, she used to always like we'd go for Christmas, she used to cook like broccoli and then she would, she would cook it and cook it and I'd come after 20 minutes it's still there.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> I said, I said Gretta it's not brisket you know.
<i>ALL laugh</i>
<b>OTTO</b> Take it out. And ...
<b>ANGELA HARTNETT</b> I love that.
<b>OTTO</b> And, and she would. She had a great sense of humour so she'd just laugh and say, 'Get out of my kitchen'!
<b>ANGELA HARTNETT</b> Yeah yeah exactly
<b>OTTO</b> But there is also that tendency in this country to really overcook.
<b>ANGELA HARTNETT</b> Yeah, I know I've been. Because we're, we're Catholic on the Italian/Irish side and we'd go round friends houses on Christmas Eve, and I used to be amazed at how many families cook their vegetables the night before! I mean they're all cooked ready in the pot to go out. Which is ...(laughing) ...
<b>NICK GRIMSHAW</b> My Mum would do that. But like yeah she is Irish Catholic and they just cook it the day before...
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> ...the veg. And it would be boiling for – it was literally like mush.



<b>OTTO</b> Yeah yeah.
<b>NICK GRIMSHAW</b> So when I left home I thought I didn't really like vegetables at all.
<b>ANGELA HARTNETT</b> Then you realize.
<b>NICK GRIMSHAW</b> I was just like, they just don't... I was like, oh no.
<b>ANGELA HARTNETT</b> Just your vegetables Mum.
<b>NICK GRIMSHAW</b> Yeah, just you Mother
<b>OTTO</b> I think the worst is Brussels sprouts for that.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> Oh the worst.
<b>OTTO</b> And you cook it, it's already quite bad though when you over cook it.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> And then you reheat them the next day.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> It's just, it's just.
<b>NICK GRIMSHAW</b> So not good – but a sprout cooked good is so good.
<b>ANGELA HARTNETT</b> That's like.
<b>NICK GRIMSHAW</b> In fact like New York was the first place I enjoyed a sprout.
<b>NOOR</b> Really?
<b>ANGELA HARTNETT</b> Ah.
<b>NICK GRIMSHAW</b> They love a sprout there don't they?
<b>NOOR</b> They do love a sprout. How did you have your sprouts in New York?
<b>NICK</b> I don't, they were like I guess like roasted with something like pine nuts.
<b>OTTO</b> You made a delicious sprout dish at Christmas remember, when we at the test kitchen
<b>NOOR</b> Oh yeah but see the difference is I actually slow cooked them.. 'Cos erm, er back home like beans and stuff, er like green beans, we like to cook it slowly and like onion and garlic and loads of olive oil.
<b>ANGELA HARTNETT</b> Yeah, yeah I love that. Yeah yeah yeah.
<b>NOOR</b> And they add herbs and like no, sometimes tomato.
<b>OTTO</b> It's almost like confit.
<b>NOOR</b> Yeah so we did like, so I took the Brussels and I confit'd them the same way.
<b>ANGELA HARTNETT</b> Nice idea. Yeah.
<b>NOOR</b> Erm and then – and we had like so what tarragon and dill, parsley.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> I think the difference between your, yours and the ones that are braised in water and boiled erm.
<b>Over talk</b>
<b>NOOR</b> Braised in water.

**ANGELA HARTNETT** Boiled the hell out of until they're grey.

**OTTO** The difference is yours have lots of flavour in it and it's more oil than water.

**NOOR** Yeah it's got. The olive oil is what it is.

**ANGELA HARTNETT** Yeah.

**OTTO** So it's that comfit effect.

**ANGELA HARTNETT** No, it, I think that's delicious. So what's the next book? Have you guys, I mean you've got a great...

**NICK GRIMSHAW** It's just come out Angela!

**ANGELA HARTNETT** No, but Yotam has a great, lovely skill. You're so generous with your time - is you're bringing new authors and people, you know.

**OTTO** Yeah.

**ANGELA HARTNETT** Your first book. You know, so you're always bringing new people forward. I think that's wonderful.

**OTTO** Erm there isn't really anything coming next year.

**ANGELA HARTNETT** Yeah.

**OTTO** So we're, we're taking a break. But erm in the Test Kitchen we always test recipes...

**ANGELA HARTNETT** Yeah.

**OTTO** ...so there obviously will be more books and, it's tricky because I mean in some ways we always think of new things, of new recipes. But we want to give a bit of breathing space for, for the extra book.

**ANGELA HARTNETT** Yeah sure.

**OTTO** So we had these two test kitchens books. (*unclear*)

**ANGELA HARTNETT** Yeah, yeah.

**OTTO** So 'Shelf Love' which came out last year and 'Extra Good Things' that came out this year and they kind of compliment each other 'cos...

**ANGELA HARTNETT** Sure.

**OTTO** ...Shelf Love was all about how to empty your shelves, you know.

**ANGELA HARTNETT** Yeah.

**OTTO** To use up all those ingredients that have been sitting there.

**ANGELA HARTNETT** Mm.

**OTTO** And Extra Good Things, about how you fill up those shelves with all these wonderful condiments...

**ANGELA HARTNETT** Yeah.

**OTTO** ...with the jars and the containers that have delicious things. So we are actually thinking what might the next OTK book is gonna be.

**ANGELA HARTNETT** Yeah.

**OTTO** But we're, we're not quite sure yet and it's erm.

**NOOR** Yeah, we're taking a break.

**OTTO** Yeah we're taking a break but we're also doing a lot of stuff online. We're doing YouTube er videos and all sorts of other things.  
So we're, we're gonna try to do more things on-line next year.

**ANGELA HARTNETT** Yeah sure.

**OTTO** When we have a year off from books.

**NICK GRIMSHAW** Mm, it's a good way to do it I think from, I have quite a bad attention span so I quite like watching a YouTube video of a recipe, 'cos sometimes reading, if you get like a double page thing sometimes I'm like, whoa, whoa, whoa it's too much.

**ANGELA HARTNETT** Yeah, too many ingredients

**OTTO** It's so much more, much more. You get so much more information from watching than from reading I think.

**ANGELA HARTNETT** Yeah.

**NOOR** Yeah.

**NICK GRIMSHAW** I always hate a recipe book when there's no picture, which might be basic. You know sometimes like, it might be a basic statement but you know sometimes there's not a picture.

**ANGELA HARTNETT** But it's...

**NICK GRIMSHAW** And I'm like, not making that! 'Cos I can't see it.

*Laughter*

**NOOR** Oh no it is...

**ANGELA HARTNETT** But that's why people now, every picture. You see that annoys me sometimes, not you, but I think.

**NICK GRIMSHAW** You can - I can annoy you!

**ANGELA HARTNETT** A recipe that doesn't need, like you look at the old cookery books.

**NICK GRIMSHAW** Yeah.

**ANGELA HARTNETT** Elizabeth David.

**NICK GRIMSHAW** Yeah.

**ANGELA HARTNETT** Marcella. None of them had pictures and you can read them but you need to understand cooking and I can understand why you'd want a picture.

**OTTO** I think erm a book that has no picture...

**ANGELA HARTNETT** Yeah.

**OTTO** ...is one proposition in a book.

**ANGELA HARTNETT** Yeah that's true.

**OTTO** And a book that has only pictures. The other book...

**ANGELA HARTNETT** Yeah.

**OTTO** But if you have a book with some recipes without pictures...

**ANGELA HARTNETT** Yeah.

**OTTO** ...nobody's gonna cook that one!

<b>ANGELA HARTNETT</b> Yeah yeah yeah yeah.
<b>NOOR</b> Nobody cooks recipes without photos.
<b>OTTO</b> And it's funny like I've got some. And the reason why it doesn't have a picture is because you didn't get a good picture on the day.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> It's not because you didn't try.
<b>NICK GRIMSHAW</b> It's not a mystery! It didn't look good.
<b>OTTO</b> And actually it could be a great recipe but just...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...unlucky that...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...that they didn't come out very nice on the day. And it's a shame isn't it because normally those are amazing recipes.
<i>Cutlery sounds</i>
<b>NICK GRIMSHAW</b> We have some questions from the audience for you guys. Er Grace would like to know – when you're creating a dish, what's your creative process? Do you build around one flavour or ingredient?
<b>ANGELA HARTNETT</b> Go on.
<i>Laughing</i>
<b>NICK GRIMSHAW</b> Go on Noor.
<b>ANGELA HARTNETT</b> Come on.
<b>NOOR</b> Erm, I think yeah, no we start, I usually, it's usually ingredient focused.
<b>ANGELA HARTNETT</b> Yeah.
<b>NOOR</b> Because usually that's how our columns are, like a lot of the time, like for The Guardian for example, there'll be like orange.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> Yeah it's a theme.
<b>NOOR</b> And then you have to come up with three recipes that involves oranges.
<b>NICK GRIMSHAW</b> Right.
<b>NOOR</b> And so it usually always in the... And then all of your effort goes into like showcasing the orange and like making it sing, somehow, and then you just check. That's usually how I will do it. But sometimes I have a bit like visual, like I want to know what it looks like.
<b>ANGELA HARTNETT</b> Yeah.
<b>NOOR</b> And then I work er backwards which doesn't happen all the time.
<b>OTTO</b> Yeah it's really... It-it it becomes more and more like with Instagram and all that kind of visual stuff, often it does come from er, from some, some kind of image you have.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> You've seen some, sometimes like, I flick through a cookbook and I go like,

that's a great image.

**ANGELA HARTNETT** Yeah.

**OTTO** It doesn't matter what is the dish, 'cos then that would – when, when you make it it's slightly different... but it's a really good look.

**ANGELA HARTNETT** Sure, yeah.

**NICK GRIMSHAW** And it's funny how now we are so visual, visual with the way we think about food. We've got, we look at it all the time.

**ANGELA HARTNETT** Yeah of course. I mean and you do start salivating away with your eyes, 'cos something looks appetizing and it's tempting.

**NICK GRIMSHAW** I definitely have made stuff that has been on Instagram that looks good.

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** And you know it will look good, you know like that look when your guests come in, like wow.

**OTTO** Yeah it really helps.

**NICK GRIMSHAW** Yeah.

**OTTO** Because we, we have our deli's

**ANGELA HARTNETT** Yeah.

**OTTO** ...and people buy their food, buy the food when it looks good. And I know that if it doesn't look as good as it normally does, it just doesn't sell as well.

**ANGELA HARTNETT** Right yeah.

**NICK GRIMSHAW** It's amazing, we have. It's amazing. I mean people that sell food for a living just can tell you...

**ANGELA HARTNETT** Yeah.

**NICK GRIMSHAW** I mean the market you know when the things are a bit droopy then nobody will touch them.

**ANGELA HARTNETT** Yeah of course they won't, yeah.

**OTTO** And yeah 'cos we are just like we, we really buy with our eyes.

**ANGELA HARTNETT** Yeah, yeah.

**NICK GRIMSHAW** Totally, totally. Erm Steven has been on to us. Steven has emailed to say, I have tried loads of hollandaise sauce recipes but I cannot get it right.

**OTTO** Angela, that's for you.

**ANGELA HARTNETT** *(laughing)*

**NICK GRIMSHAW** Hollandaise.

**ANGELA HARTNETT** Go to the French house and have Neil's. Erm er...

**NICK GRIMSHAW** There you go Steven.

**ANGELA HARTNETT** There you go Steven. Er, er I mean I do it the classic way and that's probably what he hates though, is that you're whipping your butter in with we erm. You know basically you make a little reduction with shallots, peppercorns, white wine, a touch of erm lemon. Reduce that down, drain that and then you've got your egg yolks, your clarified butter and you're basically whisking your butter into the mix.

<b>NICK GRIMSHAW</b> For five minutes.
<b>OTTO</b> But isn't it a lot of people that say that that's just not necessary?
<b>ANGELA HARTNETT</b> I think you can do it in a thermomix.
<b>NICK GRIMSHAW</b> In a thermo.
<b>ANGELA HARTNETT</b> Yeah if he's got the thermomix.
<b>OTTO</b> Yeah well, but not everybody's got a thermomix but yeah.
<b>ANGELA HARTNETT</b> Yeah you can do a quick way into a blender, that's probably the best way to do it.
<b>NICK GRIMSHAW</b> Whack it in a blender.
<b>ANGELA HARTNETT</b> Whack it all a blender.
<b>OTTO</b> I think you really can do it in a blender.
<b>NICK GRIMSHAW</b> Or go out for breakfast.
<b>ANGELA HARTNETT</b> Or go out for breakfast. <i>(laughter)</i>
<b>NICK GRIMSHAW</b> If you do want to send a question in to Angela or any of our guests you can email us <a href="mailto:dish@waitrose.co.uk">dish@waitrose.co.uk</a>
<i>(sound of liquid being poured)</i>
<b>NICK GRIMSHAW</b> So we are gonna have some of the halva on toast.
<b>OTTO</b> Yeah.
<b>NICK GRIMSHAW</b> Which is your, your what, go to snack or?
<b>OTTO</b> I do love halva. And I just found this brand. I don't know it, so I hope it's good but I found it when I was recently in Israel. And like, so we have it, I can have it with a spoon or just like grab a chunk, but the ultimate is kind of around breakfast time on butter, on top of toast.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> Erm so yeah shall we try that?
<b>ANGELA HARTNETT</b> Yeah let's go for it.
<b>NICK GRIMSHAW</b> Yeah, let's do this.
<b>OTTO</b> Yeah let's go for it.
<b>NICK GRIMSHAW</b> Okay you do the recipe, we'll follow!
<b>OTTO</b> So...
<b>NICK GRIMSHAW</b> So you get your bread.
<b>NOOR</b> Buttered bread.
<b>NICK GRIMSHAW</b> Buttered bread.
<b>OTTO</b> I thought I was going to make it for everyone here.
<b>NICK GRIMSHAW</b> Ok no no no no no.
<b>OTTO</b> Give everyone like a little, a little taster
<b>ANGELA HARTNETT</b> Oh it's already buttered..
<b>OTTO</b> I'm giving you a canapé .

<b>ANGELA HARTNETT</b> Yeah canapé. We're going back to the start
<b>OTTO</b> Er, and halva, this halva is super runny...
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> ...which is great, so it's really easy to spread. Normally they're a bit more like solid.
<b>ANGELA HARTNETT</b> Wow!
<b>OTTO</b> So er, yeah I think they actually, actually incorporated this, the pistachio into the halva.
<b>ANGELA HARTNETT</b> Right, yeah.
<b>OTTO</b> 'Cos normally it's just sesame.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> With a nut top or around, whatever.
<b>ANGELA HARTNETT</b> Yeah of course.
<b>OTTO</b> But this-this feels like it's got the nuts inside.
<b>ANGELA HARTNETT</b> That's quite a lot on.
<b>NOOR</b> That's very generous.
<b>NICK GRIMSHAW</b> Yeah, yeah.
<b>OTTO</b> Yeah, yeah, yeah.
<b>NOOR</b> Yeah.
<b>NICK GRIMSHAW</b> It's very generous.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> You don't need to finish it. Erm all I'm, all I'm gonna say... I mean there is also an ultimate temperature for-for spreading butter on toast.
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> So I would want my butter to be a little bit more erm less, less melted.
<b>ANGELA HARTNETT</b> Yes, ok so you can still see the butter, yeah yeah. Sure.
<b>OTTO</b> So you can still see it. And maybe see your teeth.
<b>ANGELA HARTNETT</b> <i>(laughter)</i> Yeah.
<b>OTTO</b> Ok let's see if we like that.
<b>ANGELA HARTNETT</b> Wow.
<b>NOOR</b> Oh you should drizzle the tahini fudge on that.
<b>NICK GRIMSHAW</b> <i>(gasps)</i> tahini fudge!!!
<b>OTTO</b> Oh no. No. no no
<b>NICK GRIMSHAW</b> And we are live in the test kitchen.
<b>ANGELA HARTNETT</b> <i>(laughs)</i>
<b>NOOR</b> This is how all the dishes are made.
<b>OTTO</b> Yes that's true. Yeah so tahini fudge on top.
<b>NICK GRIMSHAW</b> Oh my God.

<b>OTTO</b> Tahini on Tahini plus chocolate, oh. That is just.
<b>NOOR</b> Plus sea salt.
<b>OTTO</b> Plus sea salt yes. Oh it's got sea salt right?
<b>NOOR</b> Yeah it's got some sea salt in there, some maple...
<b>ANGELA HARTNETT</b> That's so brilliant. That is great. Do you sell that in...
<b>NOOR</b> Well we wanted to.
<b>OTTO</b> We were working on it right!
<b>NOOR</b> But problem is that it turns – like it turns and it...
<b>ANGELA HARTNETT</b> 'Cos it sets, right.
<b>NOOR</b> Yeah the...
<b>ANGELA HARTNETT</b> Right.
<b>NOOR</b> And it gets, like it starts to get set, yeah anyway.
<b>ANGELA HARTNETT</b> Yeah.
<b>NOOR</b> We have to find a way to make it work.
<b>ANGELA HARTNETT</b> To make it work.
<b>NOOR</b> Yeah – I could see that on the supermarket shelves in, in Waitrose.
<b>ANGELA HARTNETT</b> Shelves in Waitrose, very good ... Thank you.
<b>NICK GRIMSHAW</b> Wow so ready for this. So we have here a recipe not on the website – but you can, I mean we'll give it to you right now.
<b>OTTO</b> The recipe that has just been created, right.
<b>NICK GRIMSHAW</b> Just been created in the test kitchen.
<b>ANGELA HARTNETT</b> Yeah.
<b>NICK GRIMSHAW</b> So we have halva on buttered toast with tahini fudge sauce, right?
<b>ANGELA HARTNETT</b> Yeah. You happy, yeah the trick! Oh that sauce is so good.
<b>NICK GRIMSHAW</b> That is so good, wow.
<b>OTTO</b> Yeah. Noor do you want to say what's in the Tahini fudge sauce?
<b>NICK GRIMSHAW</b> Yeah what's in there?
<b>NOOR</b> It's literally just Tahini, cocoa powder, maple syrup, sea salt and then you have to, you have to thin it out with enough water so that its pourable, 'cos Tahini will like seize up.
<b>OTTO</b> Yeah.
<b>NOOR</b> Erm and really that's it. I mean you could also add like coffee if you wanted to or to give it like a pourable...
<b>NICK GRIMSHAW</b> Mm that could be good.
<b>ANGELA HARTNETT</b> So pourable that you pour on desserts, rather than pour on a cake to set or something?
<b>NOOR</b> Yeah well I don't think it would ever, yeah it probably could.
<b>OTTO</b> No it's such a, it's a kind of a tahini sauce texture. Or a honey texture, yeah.



<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> Yeah it's, yeah it's to put over toast or...
<b>NICK GRIMSHAW</b> Like a fondant sort of thing..
<b>ANGELA HARTNETT</b> Yeah.
<b>OTTO</b> Or over your ice cream or.
<b>NOOR</b> Yeah.
<b>NICK GRIMSHAW</b> Sorry, that is absolutely delicious.
<b>ANGELA HARTNETT</b> Mm.
<b>NOOR</b> Yeah and it's so easy to make. You can make it in like five minutes.
<b>NICK GRIMSHAW</b> Wow that is perfect
<b>ANGELA HARTNETT</b> thank you, that is so good.
<b>NICK GRIMSHAW</b> That might be my favourite thing I've ever had.
<b>ANGELA HARTNETT</b> Marvellous.
<b>OTTO</b> In your whole, in your whole life?
<b>NICK GRIMSHAW</b> Yeah.
<b>OTTO</b> And and...
<b>NICK GRIMSHAW</b> Butter on toast – pistachio – sesame – salt.
<b>ANGELA HARTNETT</b> Yeah, all the good things.
<b>NICK GRIMSHAW</b> All the good stuff – Tahini. Mm - you need to buy the book for that recipe alone.
<b>OTTO</b> I don't know if we said it already but you can make that Tahini fudge, and like you know put it over whatever you want to eat – on your toast. But it goes over-over really delicious coffee mousse.
<b>NOOR</b> Coffee mousse.
<b>NICK GRIMSHAW</b> Mm.
<b>NOOR</b> So it's a coffee mousse with a Tahini fudge on stop – on top – and it's just to die for.
<b>NOOR</b> Yeah, and like er salted nuts on it as well.
<b>NICK GRIMSHAW</b> Mm. Er Noor, Yotam, thank you so much for joining us.
<b>ANGELA HARTNETT</b> Thank you.
<b>OTTO</b> Thank you, this was just extraordinary, right.
<b>NOOR</b> Yeah.
<i>All – laughing</i>
<b>NOOR</b> It was really fun, I didn't know what to expect. But it was so great, I loved it.
<b>ANGELA HARTNETT</b> Oh good.
<b>OTTO</b> We thought we were coming to some miserable podcast. <i>(laughter)</i>
<b>NICK GRIMSHAW</b> No that's the other one.
<i>All – laughing</i>

**NICK GRIMSHAW** Guys, a round of applause for Yotam and Noor.

*Applause*

**NICK GRIMSHAW** That is so good, I can't get over that.

**NICK GRIMSHAW** Follow DISH from Waitrose wherever you get your podcasts and why not leave us a review on Spotify and Apple podcasts, erm just like Ginny B Fetz did. Ginny B Fetz said erm, she's not happy! Erm...

**ANGELA HARTNETT** Why?

**NICK GRIMSHAW** She's happy with the podcast but she's not happy at how ravenous she is after every single episode.

**ANGELA HARTNETT** Well sorry about that Ginny, what can we do?

**NICK GRIMSHAW** Ginny erm, maybe we could post some food in an envelope to you.

**ANGELA HARTNETT** I don't think we're gonna do that.

**NICK GRIMSHAW** No.

**ANGELA HARTNETT** No, we're not.

**NICK GRIMSHAW** No one wants a soggy envelope.

**ANGELA HARTNETT** No one wants a soggy envelope. But Ginny, you can find all our recipes and the drinks, they can all be found on the Waitrose website at [waitrose.com/dishrecipes](http://waitrose.com/dishrecipes).

**NICK GRIMSHAW** Dish recipes. Erm we can't all have a Michelin star chef in the kitchen, but we can get some Michelin star advice. If you have any questions, obviously for Angela, email us at [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk)