

Marcus Wareing, a Lancashire Hotpot and a Chardonnay

NICK GRIMSHAW: Our podcast might contain the occasional mild swear word or adult theme. Hello, I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And welcome to Dish from Waitrose. And today we have somebody that is gonna make me feel extra intimidated - you are quite an intimidating presence, Angela.

ANGELA HARTNETT: Me, what have I done?

NICK GRIMSHAW: Just be. Well, today we have another-

ANGELA HARTNETT: Please.

NICK GRIMSHAW: -legendary chef coming on today.

ANGELA HARTNETT: We do indeed, my old mucker Mr. Marcus Wareing.

NICK GRIMSHAW: Tell me about Marcus Wareing.

ANGELA HARTNETT: He is quite scary, we've had our arguments in the past, him and I.

NICK GRIMSHAW: Why are chefs so scary? What's going on in the kitchen?

ANGELA HARTNETT: They're not scary, what's the matter with you?

NICK GRIMSHAW: Yeah, they are. You...

ANGELA HARTNETT: I'm not scary.

NICK GRIMSHAW: You are!

ANGELA HARTNETT: No I'm not!

NICK GRIMSHAW: Is Angela scary?

[Room says 'Yes.']

ANGELA HARTNETT: Such...

NICK GRIMSHAW: Gordon Ramsay.

ANGELA HARTNETT: Honestly, the problem with everyone in this room, they can't take it when a woman is in control. This is what I say.

[Room says 'Ooohhh.' Applause]

NICK GRIMSHAW: So, Gordon. Quite scary.

ANGELA HARTNETT: Gordon, yeah.

NICK GRIMSHAW: Marcus.

ANGELA HARTNETT: Sort of scary.

NICK GRIMSHAW: Sort of scary. Yeah, maybe it's the high-pressure situation of the kitchen.

ANGELA HARTNETT: Maybe, yes. Unlike radio. Hangover, doesn't matter, drinking on the job...

NICK GRIMSHAW: Exactly. You can't be like, 'Oh, I'll make it right next time.' It's gotta be right.

ANGELA HARTNETT: It's gotta be right.

NICK GRIMSHAW: So, the pressure is on. So, Marcus coming for dinner, is this a high pressure situation for you? Are you bothered?

ANGELA HARTNETT: I think so, yeah. I don't think- I've cooked for Marcus obviously over the years cause we've cooked together, but I don't think I've ever cooked him dinner, actually.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Hotpot's in the oven looking good. Probably burning slightly now cause I'm talking to you, but it'd be alright.

NICK GRIMSHAW: It does smell a little bit like something is burning.

ANGELA HARTNETT: It's the top.

NICK GRIMSHAW: Don't it? Do you need to get that out?

ANGELA HARTNETT: I'm just having a look.

NICK GRIMSHAW: Of all the guests, can't burn it.

ANGELA HARTNETT: No, no, that's lovely. Look how- ooh.

NICK GRIMSHAW: That is lovely.

ANGELA HARTNETT: Just that little bit, I'll take that little bit.

NICK GRIMSHAW: We like a little bit burnt.

ANGELA HARTNETT: Yeah, no that's fine, look.

NICK GRIMSHAW: Get rid of that burnt bit.

ANGELA HARTNETT: That's lovely.

NICK GRIMSHAW: There you go, a tip for anyone listening, if it is burnt, just peel it off and throw it in the bin.

ANGELA HARTNETT: Take it off. Done.

NICK GRIMSHAW: Wow, that pie is hot.

ANGELA HARTNETT: That is bubbling away. Bubbling.

NICK GRIMSHAW: So what are we having with Marcus today?

ANGELA HARTNETT: We're having hotpot. Lancashire hotpot because he's from Lancashire!

NICK GRIMSHAW: We call it tater 'ash in Manchester.

ANGELA HARTNETT: Does your mum make tater 'ash?

NICK GRIMSHAW: She does make tater 'ash, yeah. One of her three recipes.

ANGELA HARTNETT: She make a good one?

NICK GRIMSHAW: Um, it's not my favourite food.

ANGELA HARTNETT: It's not your favourite food.

NICK GRIMSHAW: See, when I was little, cause I always had food like this.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like, stuff with gravy or like, meat and potatoes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I always never wanted to eat that.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: And I think it's 'cause I grew up on it, so I'd always want to like, try something different. Like a flavour, maybe?

ANGELA HARTNETT: So, this has a little bit of spice, a little bit of Worcester sauce. Basically, braised down lamb neck and-

NICK GRIMSHAW: Not even joking, I've just ate a bit of an onion off the top, and it was delicious.

ANGELA HARTNETT: There you go. And onions, lamb, onions, Worcester sauce, bit of thyme in there, bay leaf, and then the crispy potato on top. That's why.

NICK GRIMSHAW: Oh, that's why.

ANGELA HARTNETT: I know there's a little bit of tiny- but I wanted a crispy potato on top, so soggy underneath, crispy on top.

NICK GRIMSHAW: Now Marcus knows his stuff.

ANGELA HARTNETT: He does.

NICK GRIMSHAW: You know your stuff.

ANGELA HARTNETT: Mm, so-so.

NICK GRIMSHAW: I have gone for the wine that Waitrose suggests as the pairing.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: It's a chardonnay.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Would you have put a chardonnay with a Lancashire hotpot?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Me neither. Which is gonna either be fantastic and a great point of conversation with Marcus, or he is gonna throw it in my face.

ANGELA HARTNETT: I don't think he'll throw it in your face. I think his mum's brought him up properly.

NICK GRIMSHAW: If it's good, let's say I chose it. If it's rubbish, say, don't blame me. Blame Waitrose

ANGELA HARTNETT: All right, so stop picking and let's start eating. Let's get him in.

NICK GRIMSHAW: Okay, let's do it.

[Cooking sounds]

NICK GRIMSHAW: I am moments away from being the filling in a Michelin star sandwich. He can be pretty scary on the telly, but Angela assures me that he's even scarier in real life. Please welcome one of the UK's most respected and acclaimed chefs and restaurateurs, it's Marcus Wareing everybody!

[Applause]

NICK GRIMSHAW: Hi, Marcus.

MARCUS WAREING: Hello.

ANGELA HARTNETT: Hey, Marcus.

NICK GRIMSHAW: Welcome to Dish. How are you?

MARCUS WAREING: I'm very well.

NICK GRIMSHAW: Thank you for coming to see us today.

MARCUS WAREING: Nice to be here.

NICK GRIMSHAW: As I said in my intro, you can be quite scary on the telly and Angela did say you are- can be quite scary in real life. Not outside of the kitchen.

ANGELA HARTNETT: Look how he's staring at you now.

NICK GRIMSHAW: Just in the kitchen.

MARCUS WAREING: It depends which buttons you push.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Okay. Can you tell us the no buttons? Just so we know.

MARCUS WAREING: Push away.

NICK GRIMSHAW: Okay, push away. We thought maybe wine first up might be a yes button. Like, you know, lube him up.

MARCUS WAREING: Lube him up.

NICK GRIMSHAW: Let's get him happy.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: Cheers Marcus.

MARCUS WAREING: Nice to be here, and nice to meet you.

NICK GRIMSHAW: Cheers. You too, thanks for coming to see us.

ANGELA HARTNETT: What have we got Nick? This is Nick-

NICK GRIMSHAW: We're going for, the suggestion with what we've cooked today from Waitrose is a chardonnay, an Australian chardonnay. Which we did discuss, not the obvious choice with a lamb hotpot, is it?

MARCUS WAREING: Such a massive vintage, 2021.

ANGELA HARTNETT: There you go, you see.

NICK GRIMSHAW: Ancient.

MARCUS WAREING: So old.

NICK GRIMSHAW: It's so old.

MARCUS WAREING: You've dug deep here, haven't you?

NICK GRIMSHAW: The message that Angela got today, from you.

MARCUS WAREING: 'Fine wine only.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Fine wine only.'

MARCUS WAREING: And she said, '**** off.'

ANGELA HARTNETT: I never said that, Marcus, I just said bring your own Champagne. Where is it?

MARCUS WAREING: It's in my bag.

ANGELA HARTNETT: Yes!

MARCUS WAREING: Actually, actually I've got two treats. So, Nick, I've got you and me present.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Oh, I like that, 'You and me.'

MARCUS WAREING: You and me.

NICK GRIMSHAW: Wow, look.

ANGELA HARTNETT: I bet he's got me bloody orange juice or something. What have you got me?

MARCUS WAREING: Something for the dog.

ANGELA HARTNETT: Aww. For Betty.

MARCUS WAREING: For Betty, because when you put that APB out on social media- do you not think though that that dog just may have wanted to get away from you?

NICK GRIMSHAW: Maybe it wasn't lost.

MARCUS WAREING: You know, my wife was like, you gotta put it out on social media, I said, that dog's never gonna be in Wimbledon. My old boxing trainer's wife was called Betty. She had no teeth, she used to suck her jam sandwiches.

ANGELA HARTNETT: Betty has all her teeth, and she doesn't like a jam sandwich.

MARCUS WAREING: Is she happy? Give her those from me.

ANGELA HARTNETT: She's very happy, aw.

MARCUS WAREING: Stay in East London.

ANGELA HARTNETT: Yeah, honestly.

NICK GRIMSHAW: I like the idea of you saying, 'Maybe she wasn't lost.' She's like, I've had it in here!

MARCUS WAREING: The MI5 are looking for her.

[Cork popping sounds]

NICK GRIMSHAW: Okay, here we go. Champagne from Marcus. So, hang on, this is your own Champagne?

MARCUS WAREING: It's a blend that I blended with Gosset.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: And where can you get it, only in the restaurant?

MARCUS WAREING: Only in the restaurant, yeah.

NICK GRIMSHAW: Only in the restaurant?

MARCUS WAREING: At my restaurant and our restaurant, this one.

ANGELA HARTNETT: Our little restaurant.

MARCUS WAREING: So, it's exclusive to just us.

NICK GRIMSHAW: A real treat.

ANGELA HARTNETT: Thank you, Marcus.

NICK GRIMSHAW: Thank you, Marcus.

MARCUS WAREING: That's alright, my pleasure.

ANGELA HARTNETT: That's very kind.

NICK GRIMSHAW: How often are you cracking a bottle of this open at home, Marcus?

MARCUS WAREING: Daily.

NICK GRIMSHAW: Are you? Little bottle daily, bottle of champers? We're pouring this knot in a champagne flute, apologies.

MARCUS WAREING: It's fine, I don't mind.

NICK GRIMSHAW: It'll be alright, Angela normally just drinks out of a mug, don't you?

ANGELA HARTNETT: It's fine. Out of a bottle. Why did you blend it with Gosset? What's this?

MARCUS WAREING: Gosset came to me because wanted a Champagne- I didn't ever believe that Champagne could work all the way through a meal. And so, I had a great relationship with Gosset, we got together and the chef de cave wanted to make Champagne. I had a memory of a glass of Champagne years ago, don't know where it was, and I don't know what the Champagne was, maybe I just had too much. But I remember this velvety very smooth, beautiful Champagne, and it intrigued the chef de cave, who's the guy that basically blends the Champagnes in the houses, and he just wanted to make a blend for me on a memory that I had all those years ago and then the relationship just grew from there. And the nice thing about it is, you know, if you do something, it's yours, it's for your restaurant, your guests are the only people that can buy it.

ANGELA HARTNETT: So, the idea is you could drink that throughout the whole meal. It's not just for like, the starter or a little celebration at the end.

MARCUS WAREING: And they, we went to Gosset and they took me to a restaurant and they opened, I think it was about ten different vintages through a lovely, tasty

menu. And I was convinced at the beginning that I'd be sick of Champagne at the end - no. And I love those lessons in life where you learn something new, and someone shows you this new direction that you don't believe is possible. That's what I love about meeting experts such as the people that make Champagne, or even wine or anything really, to be honest with you.

ANGELA HARTNETT: Fab.

NICK GRIMSHAW: It's delicious.

ANGELA HARTNETT: It is. We can make it as part of our little repertoire here, on Dish. Should be fine.

NICK GRIMSHAW: We could have this. Just constantly every week.

ANGELA HARTNETT: So tell us about the farm. What happened? You're the man who used to work seven days a week in a restaurant from seven in the morning until two in the morning.

MARCUS WAREING: I still do Ange, I just tell everyone I am. So far I get away with it.

ANGELA HARTNETT: Anyway, go on.

MARCUS WAREING: Life's moved on, we've changed. You know, you can either commit yourself 24/7, all your life, to a kitchen. There's nothing wrong with that, and chefs do do that, but there's more to life. There's a bigger picture, there's a bigger world out there. And so, all of my years of being in restaurants for the thirty-five years I've been in a kitchen, it was really the years of being able to go into Master Chef that that showed me this new direction, something a little bit different. I know it's a TV show, but it also is giving back to a generation of chefs that would never be noticed without a competition. And what you do is you go through this process of developing young people who just explode with enthusiasm through this competition.

ANGELA HARTNETT: But your chef, current chef at Marcus, is from MasterChef isn't he?

MARCUS WAREING: Yeah. He's- Craig, the one and the only chef in eight years that I've ever employed.

ANGELA HARTNETT: Wow.

MARCUS WAREING: Naturally gifted young chef.

ANGELA HARTNETT: And now he's running it, a one star.

MARCUS WAREING: He's running it, yeah.

ANGELA HARTNETT: That's amazing.

MARCUS WAREING: It's not for everybody, and it's horses for courses and you've got to be at the right time of your life, as you know, all the things need to sort of align for you to be able to take that. When I started, it was me, myself, and I, and I couldn't care less. I came to London with a bag and some chef jackets and a roll of knives. Everything else from there was an add-on to who I was when I started. My wife, my kids, my dogs, my bloody cats. Cats...

ANGELA HARTNETT: So you do love dogs, including Betty.

MARCUS WAREING: Betty's alright. They all came after that. So, they become an addition to what I was when I left Southport at seventeen.

NICK GRIMSHAW: And what was it when you were younger that made you be like, I want to be a chef?

MARCUS WAREING: My father and my brother. I had two things. I'm from Southport, it's a seaside town, not a lot going on, family was everything. Had a dad who was a workaholic and a brother who was a chef, who I idolised and still do, big brother. And the three things in my life were the family, boxing and working at my father's warehouse. And as time went on, there was a time in my life where there was the choice: do what your dad does or do what your big brother does. Cause where else would I go? There was no careers officer in my school, there was no one told me what to do, where to go. There was no advice on- zero. In fact, I need to go back to that school and sort that problem out.

NICK GRIMSHAW: Do that after this record. Straight up there.

ANGELA HARTNETT: Brian was cooking at the time?

MARCUS WAREING: Brian was a chef yeah, and a boxer.

ANGELA HARTNETT: His big brother.

MARCUS WAREING: And so, when I worked with my dad after school from the age of eleven, up to the age of seventeen, I'd leave school three-thirty, I was in the warehouse at four o'clock and I was working for another three or four hours, go home, have some tea, go to bed. And on the weekends I used to do the same, and on the Saturday and Sunday I used to go and work in the hotel that my brother worked in. So, I had this dual role. There was no social life, there was no friends, there was no mates, I never had a friend and nothing. I just had a job and a school. And that sounds really weird, it had wagons, it had forklift trucks.

ANGELA HARTNETT: Oh, yeah, fair enough.

MARCUS WAREING: It had characters. It had my nana, it had tons of tea, you know, and it had characters telling dirty jokes and doing all weird- great place to be, and that's the way life was. And so, dad said to me at one particular time, 'You're not coming into the family business.' And I was fourteen, I was on the back of a wagon, I can remember it like it was yesterday, we were doing something, he said, 'You go find yourself another career. You're not coming into the family business.' I was quite devastated by that actually, and couldn't think, he never really explained what it was. It's only until later on in life I understood what he meant. And so, there was two things of work, dad or chef, so I went into kitchens. Duck to water, felt great, easy, and then they both sent me to catering college. I wanted to do a part-time course and go and work at my brother's hotel.

ANGELA HARTNETT: What was the first restaurant you went to in London?

MARCUS WAREING: The Savoy.

ANGELA HARTNETT: Oh, Savoy, that's right.

MARCUS WAREING: So, I did catering college for two years and then came to London, just turned eighteen. And I was in a competition in catering college called British Gas Caterbility, and it was a national competition. I got to the finals, I didn't win, but there was a judge in there, Jack Neighbor, who was a lecturer at South Trafford College in Manchester who said, I really love the way you've worked. Cause I had this precision and that time in the warehouse, of ingredients, fruit, veg, look after them tidy, brush up, I was like it in the kitchen. And he saw that, and he said, 'Would you ever think about leaving Southport? I know Anton Edelmann at the Savoy. Would you be interested in going to work at the Savoy?' Rest is history. The door was opened, I went straight through it and I never looked back. And without that precision that my dad taught me, I would never have been the chef that got spotted in a competition that I didn't even win. Everything was immaculate, everything was in the right place, everything was clean, and that was the age of sixteen, seventeen.

ANGELA HARTNETT: No, and he's always worked like that.

MARCUS WAREING: And I owe that to my dad.

NICK GRIMSHAW: And when you are working and you've worked with Ange, does Ange work like that?

MARCUS WAREING: A mess. How has she even got to the restaurant, I don't know, on a bicycle? She was practically half asleep.

ANGELA HARTNETT: I was always late. I was always late.

NICK GRIMSHAW: Were you?

MARCUS WAREING: Always late, half asleep. She used to chain it up outside - no one would ever nick it 'cause it was a pile of rubbish.

ANGELA HARTNETT: You carry on talking about me, I'm just gonna get the hotpot.

NICK GRIMSHAW: She's just gonna stick her head in the oven.

MARCUS WAREING: When she came to do her trial, we all had a sweepstake, how long was she last. I gave her two weeks.

NICK GRIMSHAW: Two weeks.

MARCUS WAREING: Two weeks. We all lost the sweepstakes. She stood in there, she absolutely did it. She knew she was unbreakable, but we didn't know what we had on our hands. We had Angela Hartnett.

ANGELA HARTNETT: They did try to break me, Nick.

MARCUS WAREING: We did.

NICK GRIMSHAW: Did they try?

MARCUS WAREING: We did. We tried our best.

NICK GRIMSHAW: I just, it's so mad, like, the more I've like, you know, since I've come to London and like seen in restaurants and seen how chefs work and seen how Angela works, it's so different to what I imagined. I thought it was quite nice, they're all hanging out and like cooking.

MARCUS WAREING: Oh it's brutal.

NICK GRIMSHAW: Brutal! And like, you know, you've got to have such a specific mindset to work in that kitchen, like the hard work and the hours and the dedication, the precision and like the energy in there.

MARCUS WAREING: The problem I had, I was the sous chef, right? So, I was the idiot that had to try and control everybody, and I couldn't even control what I was doing. Chefs in that era, we were never taught to manage people.

ANGELA HARTNETT: Yeah, that's true.

MARCUS WAREING: Is this seasoned?

ANGELA HARTNETT: Don't start, Wareing.

NICK GRIMSHAW: Can we get an extreme close on the first mouthful? I can't wait.

ANGELA HARTNETT: I'm just gonna go sit in the corridor by myself and talk to Betty.

MARCUS WAREING: Come and sit down, come on, you. Come on. Love Betty.

ANGELA HARTNETT: You said one of the nicest things to me that first Christmas after I'd been working seventeen, eighteen hours a day.

MARCUS WAREING: Yep.

ANGELA HARTNETT: Late every day. I used to go to a stage where I'd go through the week, you'd start on a Monday, and I'd wait, and I'd be- every Monday I'd go, god, I've got through Monday without being bollocked. I'd get to Tuesday, got to Tuesday without being bollocked by Gordon. Then Wednesday something would screw up, and Marcus would look at me, and Freddy who was there, would look, and go, 'What? What's happened?' 'Oh god, I'm trying to make it to Thursday without being bollocked', and it took me probably about four months before Gordon did not shout at me till day four.

NICK GRIMSHAW: And does he shout at you like how he shouts on the telly?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Oh my God.

MARCUS WAREING: Oh no, it's worse than that.

NICK GRIMSHAW: Is it?

MARCUS WAREING: What we didn't realise at the time was, we were in the SAS. He was our leader. He was an absolute superstar chef, but he was obsessed and possessed with perfection. We weren't. He worked three years with Marco White and he was a focussed cooking machine. He'd worked with Marco White, he'd been to Gavroche, he'd been to Joël Robuchon, he'd been to Guy Savoy, and then he'd just opened the Aubergine. So he was on fire.

ANGELA HARTNETT: And he was the new kid on the block, wasn't he?

MARCUS WAREING: We were basically working with a rock and roll cook. And he was- and I knew him cause I'd worked with him at Gavroche. I was the first person he ever employed.

NICK GRIMSHAW: Oh wow.

MARCUS WAREING: First person that Gordon Ramsay ever employed, so I became the sous chef, but I was unqualified for the role. I just had a work ethic that lasted, that's what I needed to get through that. Two years of, I opened the kitchen at

quarter to seven, I was up at five-thirty-six, and I was the only person that had to lock the kitchen 'cause I was the sous chef, six days a week. And it was never before one o'clock the next day.

ANGELA HARTNETT: And he'd get told off, 'cause Gordon would try and send me home early and I never wanted to, 'cause I wanted to be part of the team.

NICK GRIMSHAW: What do you mean send you home early?

ANGELA HARTNETT: Well, basically he'd-

MARCUS WAREING: She was a girl.

ANGELA HARTNETT: I was a girl. So Gordon would go, no, don't want her in the kitchen. And I remember him going, 'Will you just get out! So, then I followed Gordon up into the restaurant and then said, 'I don't wanna be sent home early.' And he never did after that.

MARCUS WAREING: Yeah.

ANGELA HARTNETT: And I regretted for the rest of my life. As I'm in tears, going 'I want to go home!'

MARCUS WAREING: Team of hell.

NICK GRIMSHAW: Team of hell. And were you all like, similar ages? So was it quite like fun when you did...

ANGELA HARTNETT: I think I'm a few years older than you.

MARCUS WAREING: I'm three years Gordon's junior, so Gordon's fifty-five, fifty-six, I'm fifty-two.

ANGELA HARTNETT: Yeah, I'm in the middle.

MARCUS WAREING: Yeah, so we're all similar.

NICK GRIMSHAW: So you're all like similar ages. So what age were you all at the Aubergine?

ANGELA HARTNETT: About twenty-four. Twenty-three, twenty-four.

NICK GRIMSHAW: This sounds like it needs to be a TV show.

ANGELA HARTNETT: Well, yeah.

NICK GRIMSHAW: Like loads of chefs having fun, under pressure, late nights, in London.

ANGELA HARTNETT: I mean, there were great moments.

NICK GRIMSHAW: The rickety bike. [*Laughter*] I can see it. What did both your families think when you were working them hours and doing that much work? Cause I remember when I started doing radio and DJing at night and like, doing whatever my mum and dad were like, what time are you working? What's going on? How much you getting paid? Did they think you were nuts or were they like fully supportive of you both?

MARCUS WAREING: For me, my dad always, 'You stick at it.' Work? Hours? That was easy.

NICK GRIMSHAW: Oh yeah.

MARCUS WAREING: That was easy. And I think your mum was a massive support for you.

ANGELA HARTNETT: Yeah. But I do remember one Easter, crying, and mum going, 'Why are you going to work in that place?' I said, 'I've just got to do a year, mum. I do a year, and it's fine, I'll be fine.' And to be fair, I did the year, and then I said, I'm out of here.

NICK GRIMSHAW: Did you do a year and then go?

ANGELA HARTNETT: I did a year, but then I carried on working for Gordon in other capacities, I was working with Marcus at Pétrus.

MARCUS WAREING: We also have to remember that, and anyone listening to this, 'Well, why Earth did you do it?' We did it because we wanted to. No one forced us. We did it because that's- the food was cutting edge at the moment, and there was a little bit of sacrifice- well, there was a lot of sacrifice you have to put into it. But what that did and what that created out of myself, Angela, and a few other chefs, quite a few other chefs, but not many, it gave you a grounding of a reality. When I went to that restaurant, my CV said I was a fabulous chef because I'd worked here, here, here, and here. When I got in there, I was just another chef with a CV that said I was a great cook, but I was just a normal cook. Gordon turned us into great cooks. We all got our opportunity. You got yours. Actually, in fact, if anybody got the biggest opportunity out of all of us, it was Angela, 'cause we all got given restaurants to run, Angela got given a hotel to run. Breakfast, afternoon tea, she hadn't a clue what she was doing.

ANGELA HARTNETT: Really didn't.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh god.

NICK GRIMSHAW: How old were you then?

ANGELA HARTNETT: Oh, I was coming up to be thirty-something, yeah.

MARCUS WAREING: I used to feel for you a little bit on that one.

ANGELA HARTNETT: Well also 'cause it was taken over from a line of male chefs-

MARCUS WAREING: French.

ANGELA HARTNETT: And was such this, you know, historic hotel and restaurant, and people just were slagging me off before I even put, you know, an apron on, like, won't know what she's doing, what does he know what he's doing.

MARCUS WAREING: Well also a lot of people took their hats off you as well. Because you did something that no other female chef had ever done in this country. Angela Hartnett has rewritten what being a chef is all about for women. And all of these stories are forgotten because we don't tell them very often and they are a long time ago, but little bit like the Lionesses, they go out, look at 'em. They're inspiring a whole new generation. Jesus, I was being a bit nice there, wasn't I?

NICK GRIMSHAW: I thought Marcus had got possessed then for a minute.

[Dining table sounds]

NICK GRIMSHAW: Okay, so what we eating Ange?

ANGELA HARTNETT: So, Lancaster hotpot. So, I know your dad and Brian would be very polite about this, are you gonna be very polite?

MARCUS WAREING: Oh, I'm going to be very polite about this, it's delicious. Really nice.

ANGELA HARTNETT: Thank you. Oh, lovely. I was just thinking, it's probably the only time I've ever cooked for you.

MARCUS WAREING: Oh, this is delicious, and it's so tender. You know the nice thing about this? You've kept it real. Kept it nice and delicious and simple.

ANGELA HARTNETT: Perfect. That's what you want, you see?

NICK GRIMSHAW: Mm, it's very good. That is tasty, no offence to my mum.

[Laughter]

ANGELA HARTNETT: Nick was saying his mum used to cook her meat for four days.

NICK GRIMSHAW: My god, days, days.

ANGELA HARTNETT: Bless her.

NICK GRIMSHAW: That is good.

MARCUS WAREING: And then it just disappeared, didn't it? Cause it just disintegrated.

NICK GRIMSHAW: Mm-hmm. and broccoli, like forty minutes.

ANGELA HARTNETT: Yeah. Love it.

NICK GRIMSHAW: I was like, what are you doing? Or sometimes the night before. I'm not joking. Cook it the night before.

ANGELA HARTNETT: How's the farm then? Now you're loving it.

MARCUS WAREING: I don't know how it started, but I've never ever got into the soil of anything apart from- when I left home, I was straight into a kitchen. So, I'm the son of a fruit and potato merchant, but I haven't got a clue how anything grows. I've never been to a supply chain, I've never been to go and meet anybody to do with food. I ordered it, it came, if it was crap it went back, if it was good it got cooked, and that was it, and I abused more suppliers than you can shake a stick at. It's the way we were, we were obsessed. I didn't care less about the supplier. The world's moved on and it's changed, so I realized that my circle was incomplete. And so, by stumbling on something with no intention of doing anything like I've just done, yeah, I've always been a fan of growing things. I've always had, whenever I've got a flat or a house that I bought, it was a little house in Wandsworth, it was a new build and it had this little garden, 'cause it was a new build it just had a lawn. So there was nothing in there, and I used to come home and on a Sunday go to the garden centre, plant something, and plant something and before I know it-

ANGELA HARTNETT: You've got a garden.

MARCUS WAREING: Chelsea Gardens arrived! And I just love growing things, I don't know why it.

ANGELA HARTNETT: It must be your dad no, surely part of that?

MARCUS WAREING: I don't know, I've been to lots of farms and I've been to lots of people and I've done a lot of different things, but I just have this love for putting things in the ground, but I never knew anything about it. As I've got a bit older, I've started watching Gardeners' World.

NICK GRIMSHAW: I love Monty Don's dog, who I think has got the nicest life.

MARCUS WAREING: I know.

NICK GRIMSHAW: Just to sleep.

MARCUS WAREING: Monty!

NICK GRIMSHAW: In Monty Don's garden.

MARCUS WAREING: Yeah. When I watch Gardeners' World, you know how people- you talk to us Angela, when you cook, you make it look so easy and I dunno how you do it, blah, blah. Like, I watched Gardeners' World and it drives me mad. I'm like, how does he do that? How does he remember all those names? Who actually even speaks Latin? Everything's in Latin.

NICK GRIMSHAW: You're like, how does he know all that?

MARCUS WAREING: What's wrong with him? And so, it became this obsession. And that's where the idea of Tales from a Kitchen Garden was born. And so, the idea is that I bring new life back to the garden, so two Mangalica pigs, two longhorn cows, Lonk sheep, ducks, geese, all sorts of different things. And so, the idea is that I'm a specialist chef looking for the artisan farmer.

ANGELA HARTNETT: Yeah. Cause on the program I saw there's people who are coming from the village and the town and just coming to help do their bit of the gardening.

MARCUS WAREING: Yeah. Take the glut of apples that I can't use.

ANGELA HARTNETT: Yeah, brilliant. I remember, it's the same in Italy and it's probably here, you used to have your, you know, you'd have the baker's in the village or the town and everyone- no one had an oven, so you'd take your hotpot and you'd put it after the bread had been baked to do that sort of thing. And it's a way we're going back to how it should be, part of a community and what we should be doing.

MARCUS WAREING: Something we've forgotten.

ANGELA HARTNETT: Yeah, exactly.

MARCUS WAREING: And I think, I think maybe covid has made us all rethink and recharge, relook at what is around us. I mean, you've got an Italian background, which did make me laugh when you told me all those years ago, 'cause like, you're about as Italian as I am. It's like, what are you talking about Italian? 'Angela's doing Italian food, she's got an Italian grandmother,' I said, 'Who's this Italian grandmother?' I think she just made her up.

ANGELA HARTNETT: People still think that.

MARCUS WAREING: I know!

ANGELA HARTNETT: Neil's convinced. He goes, 'I've never met her.'

MARCUS WAREING: But she's just, she's just very good with pasta, so...

ANGELA HARTNETT: When can I come and see the farm?

MARCUS WAREING: You can watch it on telly, Ange.

ANGELA HARTNETT: No, I wanna come, I wanna come in person!

MARCUS WAREING: Tune in, honey.

ANGELA HARTNETT: I wanna bring mum down, she'll love it. Mum will love it down there.

NICK GRIMSHAW: You think your mum loves Marcus?

ANGELA HARTNETT: She loves Marcus.

MARCUS WAREING: The thing is though, when I started this, I wanted the lawn to be in straight lines, I wanted no weeds, and you want all this, and I took my chefs head into the farming world, and it just isn't like that.

ANGELA HARTNETT: No.

MARCUS WAREING: It's the opposite.

ANGELA HARTNETT: Which is good for you.

MARCUS WAREING: Why, you saying I need some help?

ANGELA HARTNETT: I'm just saying it relaxes you, Marcus.

NICK GRIMSHAW: Does it relax you, do you think, like allowing just it to be?

MARCUS WAREING: I tried to convince Mother Nature that I was in charge. Oh, and I got stuffed. I went to learn about Rewilding, which is allowing nature to take its natural course, but you work together. And so, what you're doing is you're allowing things to be natural and overgrow, but if you do your bit and let Mother Nature do its bit, you'd be surprised what comes out of it. And there's so many examples on the show of where that is so relevant. Everything was blocked out, there was fences up and there was deer fences. Everything's come down. I can wake up and see deer walking through the gardens and walking through the estate, wild rabbits, you can have foxes coming and looking for the chickens, or they're going to look for the ducks. You've got the wild geese, you've got the Mangalica pigs, there are three Lonk sheep that are just wandering around at the moment, just eating absolutely

everything. In life you block them out because they're a pest. If you let them do their thing, then you can all enjoy the space together. And I think that's a game changer for me because that's the opposite of what I'm about. You lock it up, you put it in a box and that's where you leave it.

NICK GRIMSHAW: Have you got bees?

MARCUS WAREING: Yeah.

ANGELA HARTNETT: Oh good.

NICK GRIMSHAW: Angela has bees.

MARCUS WAREING: Have you?

ANGELA HARTNETT: We've got bees, yeah. We'll swap you some honey.

NICK GRIMSHAW: Ange brought me for my birthday- she got me a knife, proper knife. Thank God. But the other things she brought me was honey. And it was honestly so delicious, 'cause like some of my neighbours like, will grow tomatoes or grow fruit and veg or whatever, and I can taste the difference, and Mesh is like, you can't, it's just because they've said, I've grown these, and I'm like, no, no, no I can tell.

MARCUS WAREING: What's a bee eat?

NICK GRIMSHAW: Flowers.

ANGELA HARTNETT: No. Honey.

NICK GRIMSHAW: Oh, the bees eat honey.

ANGELA HARTNETT: We're taking their food.

NICK GRIMSHAW: I thought they just made it.

ANGELA HARTNETT: They do.

NICK GRIMSHAW: But for the mates.

ANGELA HARTNETT: For them.

NICK GRIMSHAW: Got it. I thought they just made it for us. I thought they were many assistants.

[*Cutlery sounds*]

NICK GRIMSHAW: I always ask this about Ange and she's like, no, no one's bothered, but when people see you walk into a restaurant, do they shit it?

MARCUS WAREING: I've never checked.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: 'Excuse me, can I see the chef?'

MARCUS WAREING: But I hope so, yes.

NICK GRIMSHAW: Only when you pull up a book and they're like, oh god.

MARCUS WAREING: It's been on to me on many occasions. I hope the chef just does what they do. I think chefs are the easiest people to cook for, if I'm honest.

ANGELA HARTNETT: Yeah. They're just happy someone else is cooking.

MARCUS WAREING: It's- when a chef tries too hard that you can see it and you can feel it, and you- and then you think, come on, just relax, just, stop trying to show off. Because chefs of our era and our age, we're not going to see a young cook reinvent the wheel in front of us. We just want some lovely food, you know, so you hope that they can sort of relax, but it's uh, yeah, just... it's down to them, really.

NICK GRIMSHAW: When you pick up a menu, what do you see and you're like, oh god I hate that?

ANGELA HARTNETT: Slow cooked egg. I hate that one.

NICK GRIMSHAW: Slow cooked egg?

ANGELA HARTNETT: People do- in Michelin, there's certain chefs that will do a slow cooked egg, or they'll cook an egg and then- they slow cooking and they grate it. I can't deal with any of that nonsense.

NICK GRIMSHAW: What about foam?

ANGELA HARTNETT: Foam I can't be dealing with, and I can't deal with when you go and eat and then they say, 'Would you like to see the kitchen?' I'm too old now to see any more kitchens. It's like-

NICK GRIMSHAW: Seen 'em.

ANGELA HARTNETT: I know what a kitchen looks like. I own a few and I have one at home, you know, I don't need to see a pan, you know, sort of. I know that's rude, 'cause you know when we were younger, we go in the kitchen, 'Oh lovely!'

NICK GRIMSHAW: 'Nice microwave!

ANGELA HARTNETT: But you know, it's the weirdest thing, isn't it?

MARCUS WAREING: It's like, just ruins your night, when you're sat there, the maître d' is like, 'Would you like to...'

ANGELA HARTNETT: 'Would you like to see the kitchen?'

MARCUS WAREING: Ughhh.

ANGELA HARTNETT: God, no.

MARCUS WAREING: I'd rather wash up.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: What about you, Marcus? Is there anything that you hate on a menu or hate when you go out, you're like, oh, I'm not that.

MARCUS WAREING: No, I don't, I don't have any issues. I actually really love going to any type of restaurant. But I don't mind going to a restaurant where you have a bad meal. I don't mind that at all.

NICK GRIMSHAW: You don't?

MARCUS WAREING: No, not at all.

NICK GRIMSHAW: Why? Makes you feel better.

MARCUS WAREING: Yeah.

[Laughter]

MARCUS WAREING: Like, what a ****ing waste of money that was, but oohh that makes me feel so much better.

[Dining table sounds]

NICK GRIMSHAW: Are you guys expected to cook on Christmas Day? Cause if you were in my families, I'd be like, oh, Marcus Wareing's, get the free tea on. Angela's doing the spread on Boxing Day, come on.

MARCUS WAREING: I think the last place you'd find Angela on Christmas Day is in the kitchen. She'll have her head buried into the drinks cabinets.

ANGELA HARTNETT: Yeah, that's true. Along with the kitchen.

MARCUS WAREING: Along with the kitchen.

ANGELA HARTNETT: Side by side.

NICK GRIMSHAW: Do you guys have to cook on Christmas day?

MARCUS WAREING: If you're gonna spend Christmas with anyone, you wanna spend it with a chef.

NICK GRIMSHAW: Right, yeah.

MARCUS WAREING: I mean, everyone says in lockdown, the best thing to be in lockdown is locked in with a chef.

ANGELA HARTNETT: Do the kids get involved? They must do, yeah.

MARCUS WAREING: Yeah, they all do. The kitchen, our- my kids love food. Everyone's involved, family comes over. I love Christmas pudding, I love mince pies, and I love all of it.

NICK GRIMSHAW: Yeah, same.

MARCUS WAREING: But I love a turkey though. I love a turkey.

NICK GRIMSHAW: Yeah, I love a turkey. What's your top turkey tip then, for anyone listening who's thinking, 'Oh, the turkey, I've got to do that'.

ANGELA HARTNETT: Go on.

MARCUS WAREING: Bone and roll the legs.

NICK GRIMSHAW: Ooh.

MARCUS WAREING: Just cook the crown, just cook the breasts on their own.

NICK GRIMSHAW: My mum does that.

ANGELA HARTNETT: Does she?

NICK GRIMSHAW: Yeah, she does do that.

MARCUS WAREING: And wrap the legs- bone the legs up, roll the legs out and stuff it full of Paxo stuffing. Paxo, got to be Paxo.

ANGELA HARTNETT: I do like Paxo stuffing.

MARCUS WAREING: Bought from Waitrose.

ANGELA HARTNETT: You get it- thank you Marcus, your brownie points.

MARCUS WAREING: If it's free, it's for me.

NICK GRIMSHAW: But yeah, that's my mum's top tip.

ANGELA HARTNETT: Does she?

NICK GRIMSHAW: Yeah, she does that.

MARCUS WAREING: When was your best Christmas?

NICK GRIMSHAW: I think it slaps every year, if I'm honest.

ANGELA HARTNETT: Yeah, every year's good. Actually, last year I loved, lockdown. When you didn't have anyone round.

MARCUS WAREING: No one came around.

ANGELA HARTNETT: Yeah, exactly!

MARCUS WAREING: It was the best Christmas ever! I said to my folks, it's like, awesome.

[Drink clinking sounds]

NICK GRIMSHAW: So, MasterChef: The Professionals.

ANGELA HARTNETT: The professionals. Not the juniors.

NICK GRIMSHAW: Would you do not professionals?

MARCUS WAREING: I haven't got the patience for the amateurs.

NICK GRIMSHAW: No, no.

ANGELA HARTNETT: Never mind the celebs.

MARCUS WAREING: I Oh, that's another level.

ANGELA HARTNETT: That's another game altogether.

MARCUS WAREING: The stories of the celebrity...

NICK GRIMSHAW: Go on!

MARCUS WAREING: No. When Gregg tells them, so funny.

NICK GRIMSHAW: Some of them, it looks like it's the first time they've cooked, and they're on MasterChef.

ANGELA HARTNETT: Well, some of them look like they've just opened up a packet their whole life, and they've suddenly realised that a vegetable actually comes out the ground.

MARCUS WAREING: And they venture into that studio, the minute those doors open, you walk in, it's, it's a different world. I watched it in 1980-something, when Lloyd Grossman- it's been around for such a long time, so many people can relate to MasterChef.

ANGELA HARTNETT: How do they get to the final stage? Cause what is it, twelve? Twenty? When they get to, like-

MARCUS WAREING: How do they get- they cook, Angela.

ANGELA HARTNETT: No, no, but you know what I mean, is it a CV? Do they have to cook a...

MARCUS WAREING: Oh to, to get to the-

ANGELA HARTNETT: To the actual...

MARCUS WAREING: Oh, the studio.

ANGELA HARTNETT: Yeah, the studio.

MARCUS WAREING: We are not involved.

ANGELA HARTNETT: Do you just know them when they come in the studio?

MARCUS WAREING: We don't know anybody, we don't know where they cook. The minute they walk through the door, we know their age, we know what position they are. They cook in a pub in this part of the world, that's it. We don't have any- the thing that's really interesting about MasterChef is that it's so beautifully made and produced. It's so respectful to the chefs and their care and that they're stepping into this really difficult place of a studio. It's a TV show slash competition. It's not a competition and it's not a TV show, it's both. It's such a hard competition because of the pressure that is wrapped around you, of cameras and producers and directors and home economists.

ANGELA HARTNETT: I don't think people realise that when you are there chopping away or you've got- even like earlier on, you know, even when you do these sorts of things, it's knowing that, okay, I can put hot wok, that can hold. But you know, I did a steak earlier and I knew it was gonna be cold by the time I served it because it's sitting there. But if you've got a TV crew, and you asking you questions, and that's about to boil over, that's really- I don't think they get it.

NICK GRIMSHAW: It's stressful making your tea...

ANGELA HARTNETT: Anyway.

NICK GRIMSHAW: Anyway.

ANGELA HARTNETT: Exactly.

MARCUS WAREING: With the telly on in the corner.

NICK GRIMSHAW: It's stressful watching- sometimes though, MasterChef, if you watch MasterChef with a hangover - too stressful. Like it is, the music, and like Bakeoff, you think, oh, that would be nice on a hangover - too stressful. Cause it's like, 'Dun dun, dun...' [*Sings some of the Bake Off theme song*]

MARCUS WAREING: There's a turning point in MasterChef where from the fear and the unknown becomes the obsession of the cook. There's this tipping point and it comes at different stages of the show, where they become, 'I could actually maybe win this,' or, 'I could go a long way in this competition'. And you see this young cook, or any cook for that matter, young or old turn 360, and you think, wow. It's a rollercoaster ride, but it's a journey that changes them forever. And do you know when the real 'eureka moment' is for every cook that goes on the show? It's not when they're on the studio. It's when they sat at home watching themselves on television. That's when they're like- with their loved ones around them, even. , you know, thirty-two, thirty-eight chefs, you've only got one winner. It's how you send the others home is the key to success of what we do. Making them go home, feel like they've had an incredible experience and something they can go away and build on. That is the most magical part about the show.

NICK GRIMSHAW: Well, we'll watch you on the telly this week, Marcus.

ANGELA HARTNETT: Can't wait.

NICK GRIMSHAW: MasterChef: The Professionals. The final this week, make sure we're watching. And have a great Christmas.

ANGELA HARTNETT: Oh, it's great to see you.

MARCUS WAREING: Nice to see you too.

ANGELA HARTNETT: Love you. Thank you.

MARCUS WAREING: Pleasure. Thank you.

[*Applause*]

NICK GRIMSHAW: If you would like to recreate today's dish for your friends, or family, or maybe a stranger in the street, head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). That is where you'll find all the meals we've ever made on the podcast.

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