Chris and Rosie Ramsey, tomahawk steaks and a Cabernet Sauvignon

NICK GRIMSHAW: Our podcast might contain some mild swearing or adult themes.

NICK GRIMSHAW: Oh, hello there and welcome to Dish from Waitrose, another week in paradise with me and Angela. How are you Ange?

ANGELA HARTNETT: I'm very well, thanks. How are you?

NICK GRIMSHAW: I'm very good, thank you.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: Have you had a barbecue yet this season?

ANGELA HARTNETT: Nope.

NICK GRIMSHAW: Have you not? Do you do a barbecue?

ANGELA HARTNETT: Yeah, I do occasionally, yeah.

NICK GRIMSHAW: Yeah? Do you do it chefy or just normal?

ANGELA HARTNETT: Normal.

NICK GRIMSHAW: Just normal?

ANGELA HARTNETT: Yeah. Best way.

NICK GRIMSHAW: Yeah. Yeah, I really want to get one. The only thing is bit ugly, aren't they? Do you know what I mean like a massive, ugly thing in your house.

ANGELA HARTNETT: I thought you had one in your garden.

NICK GRIMSHAW: No, I've never had one.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: Is it that much nicer?

ANGELA HARTNETT: What, having a barbecue?

NICK GRIMSHAW: Yeah. It's a bit of a faff in it.

ANGELA HARTNETT: I think it's a faff.

NICK GRIMSHAW: I saw this thing on Twitter.

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: And it was the rules of a barbecue in Britain.

ANGELA HARTNETT: God.

NICK GRIMSHAW: It's on Very British Problems.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which I love on Twitter. These are the rules of a British barbecue.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Number one: make sure to stand next to the chef with a beer in your hand and your other hand in your pocket. Be as distracting as possible. Number two: never turn the barbecue host's sausages, even though you can see that he's burning them to a crisp. Number three, and this is the most poignant one I feel: always eat so much more than you would do if you were eating inside - Barbecue equation: one burger in a restaurant equals five burgers in a garden.

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: You do eat so much more.

ANGELA HARTNETT: You do eat more, you do.

NICK GRIMSHAW: Why?

ANGELA HARTNETT: Someone's making it for you, I suppose.

NICK GRIMSHAW: You'd never go to a restaurant and be like, just have five burgers and seven sausages and a salad and some potatoes and fifteen beers. Condiments taste better if they've been in the sun for five hours. All sauces must be at least two years out of date.

ANGELA HARTNETT: Oh, that's true.

NICK GRIMSHAW: When it rains, run around screaming, 'The cushions!' All factual.

ANGELA HARTNETT: All very true.

NICK GRIMSHAW: We're gonna hear from Lucy now. Lucy sent us this thing.

Voicenote: Having recently travelled to Rome, my mum fell in love with carciofi alla giudia, deep fried artichoke, that we first tried in a food court at the main train station of all places. Angela, do you know of this dish? I'd love to make this for her now we're back home. Could you share any tips to help me recreate this recipe? We both love listening to Dish so keep up the good work, Angela, Nick, and the whole team.'

ANGELA HARTNETT: Carciofi.

NICK GRIMSHAW: Carciofi.

ANGELA HARTNETT: Artichoke. Did you have some when you went to Rome?

NICK GRIMSHAW: You know what, I did and it was out of control 'cause an artichoke, I've had here and I'm like, eh.

ANGELA HARTNETT: Eh. Take it or leave it.

NICK GRIMSHAW: Yeah. Bit whatever, an artichoke, isn't it?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: But in Rome-

ANGELA HARTNETT: It's their thing. They love them.

NICK GRIMSHAW: It's so delicious. Do you know if that's a thing here? Can you make that recipe here, could Lucy do it?

ANGELA HARTNETT: You can do it here, yeah, you can do it here. You've gotta dust them in flour and then really hot, clean oil and then fry them till they're nice and crispy. But you've gotta have raw artichokes. You can't take a little jar of ready-made ones, that's the difference.

NICK GRIMSHAW: I don't think I've ever seen a full fresh artichoke here.

ANGELA HARTNETT: They'll have them in...

NICK GRIMSHAW: Waitrose.

ANGELA HARTNETT: Yeah, they will.

NICK GRIMSHAW: What was funny about Rome, I've not even told you this actually, 'cause we did the podcast where we recorded with Nish Kumar.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And then. Maybe the next day or two days later, I went to Rome. And we went to like some of the best restaurants in Rome and nothing came close to the pasta that you made that week, or the gnocchi that you made.

ANGELA HARTNETT: Ridiculous.

NICK GRIMSHAW: Not joking. You ruined Rome for me. You did.

ANGELA HARTNETT: Oh, thank you.

NICK GRIMSHAW: I was just like, eh.

ANGELA HARTNETT: Even in the market, didn't you go to the market?

NICK GRIMSHAW: Well, in the market I had brekkie.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: So I had probably the best cappuccino of my life.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I noticed what you said, they make them so quick.

ANGELA HARTNETT: Much better.

NICK GRIMSHAW: It's like that.

ANGELA HARTNETT: And tastes of coffee.

NICK GRIMSHAW: And tastes of coffee.

ANGELA HARTNETT: Not of boiled milk.

NICK GRIMSHAW: Yeah. And we went to a restaurant that was on the Stanley Tucci list.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And it wasn't as nice as yours, like nowhere near as good. I was just like...

ANGELA HARTNETT: Wow, Stanley.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: He doesn't know what he's talking about.

NICK GRIMSHAW: Yeah, he's slipping. So, Chris and Rosie Ramsey are joining us today and they are like behemoths of the podcast world. Have had over a hundred million downloads.

ANGELA HARTNETT: I know. We are just mortals.

NICK GRIMSHAW: Well, we are on the way there.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You know we are on the way to that a hundred million.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We've only got to get a hundred million more.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: And then we are there.

ANGELA HARTNETT: And teach your mum and my mum how to download and then we'd be fine.

NICK GRIMSHAW: Oh no, don't, I teach my mum every week and she still says, so is it on iPlayer? I'm like, it's nothing to do with the BBC. She says, 'Is it not?' Every week I show her how to do it.

ANGELA HARTNETT: Yeah, no, forget it.

NICK GRIMSHAW: Forget it.

[Dinner table sounds]

NICK GRIMSHAW: Now usually we welcome everyone on the show with like a real warm round of applause and everyone cheers and everything. But today we are like dead jealous of our guests. So there's a feeling - not from us but I think from the production - of sort of just stone cold jealousy. So, you know, listen up guys, they can't help they're really popular. The most popular. It's Chris and Rosie Ramsey everybody!

[Applause]

CHRIS RAMSEY: Oh my God.

NICK GRIMSHAW: Hi guys!

ROSIE RAMSEY: Wow, thanks!

CHRIS RAMSEY: There's so many people here for a podcast.

NICK GRIMSHAW: I know.

ANGELA HARTNETT: Thank you, Chris.

CHRIS RAMSEY: Honestly.

ANGELA HARTNETT: I say that every week. And they ignore me.

CHRIS RAMSEY: I feel like, compared to our podcast, I feel like some animal that's just come out of hibernation at the zoo, and everyone's looking at us.

ROSIE RAMSEY: I quit radio because the start of filming it every day and there's too many people there and I was like, I didn't wanna wear any makeup for this job.

NICK GRIMSHAW: Now look.

ROSIE RAMSEY: Now here we are.

NICK GRIMSHAW: Well, honestly, every week Angela's like - to the faces of the crew – why are you here? What d'you do?

CHRIS RAMSEY: You know why they're here? Leftovers.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, leftovers.

CHRIS RAMSEY: People don't even get paid.

NICK GRIMSHAW: Well, thanks for coming to see us guys. We're truly dead excited and honoured that you're here because for you guys coming on here, you know, with our numbers compared to your numbers, it's a waste of time. It's a waste of time.

ROSIE RAMSEY: Listen-

CHRIS RAMSEY: It'll be different people.

NICK GRIMSHAW: It'll be different people.

ANGELA HARTNETT: No, we want all your audience. We want them all.

CHRIS RAMSEY: We're not promoting this. You're mad.

NICK GRIMSHAW: For free?

ROSIE RAMSEY: Let's be honest. Are we here for you or are we here for the food?

CHRIS RAMSEY: The food.

NICK GRIMSHAW: The food.

ROSIE RAMSEY: I think we're here for the food, yeah.

NICK GRIMSHAW: You're here at the perfect time, it's like nearly tea-time.

ANGELA HARTNETT: Yeah.

CHRIS RAMSEY: Yeah, I was very excited for the food, for the wine.

ANGELA HARTNETT: Yeah.

CHRIS RAMSEY: And one of your producer guys just asked us if I wanted still or sparkling water and I nearly head butted him out of anger. I was like, why is he asking us if we want water, it's wine only, what the- what is- get this man to leave the building immediately. Enjoy your last day.

ANGELA HARTNETT: Yeah. So actually, when you come down and do this, do your show as well, where are your kids? Who's got them, mum?

ROSIE RAMSEY: My mam's got them.

ANGELA HARTNETT: Cause I do feel now having watched the show I know all your family.

ROSIE RAMSEY: Yeah, oh, that happens, yeah.

ANGELA HARTNETT: Grandma, mum, everyone.

ROSIE RAMSEY: Yeah. So my mam's got them. And then your mam and dad have them sometimes.

CHRIS RAMSEY: Sometimes.

ANGELA HARTNETT: Ooh, there's a little thing there.

CHRIS RAMSEY: Well, no, Sandra's the- she just slot into our lives so easily.

ANGELA HARTNETT: Right.

CHRIS RAMSEY: With my mam and dad, they're brilliant, but you've gotta kind of ship the kids off.

ANGELA HARTNETT: Right.

CHRIS RAMSEY: Sandra, you walk out the door-

ROSIE RAMSEY: She comes to our house.

CHRIS RAMSEY: -hand her the keys on the way out the door and go, we'll be back in three days, and she's like, bye.

NICK GRIMSHAW: Right, nice one.

CHRIS RAMSEY: She's brilliant.

NICK GRIMSHAW: And then so tell us through the schedule of the telly show. So you come down today-

ROSIE RAMSEY: Uh-huh.

NICK GRIMSHAW: -have a meal cook by Angela Hartnett.

ROSIE RAMSEY: Yes.

NICK GRIMSHAW: As is standard.

ROSIE RAMSEY: Absolutely.

NICK GRIMSHAW: Only a meal cooked by a Michelin-star chef. Every, every-

CHRIS RAMSEY: Yeah, absolutely

NICK GRIMSHAW: -Tuesday night.

CHRIS RAMSEY: The runners are gonna be fuming when I start asking for mad stuff tomorrow.

NICK GRIMSHAW: And then you do the show tomorrow and it must be quite nice to have a, like a, you know- no offence to your children, but just having like a few days away to have fun.

ROSIE RAMSEY: Absolutely. We slept ten hours last week.

NICK GRIMSHAW: Ooh.

CHRIS RAMSEY: Ten hours last week.

ROSIE RAMSEY: We slept ten hours. But actually made us worse.

CHRIS RAMSEY: Yeah, yeah. Overslept, like the pathetic British thing of like, I overslept. There's the Spanish like, knocking out siestas left right and centre, and we have like half an hour too long and we're just a zombie for the week.

ANGELA HARTNETT: Yeah, yeah. It's true.

NICK GRIMSHAW: You feel weird.

CHRIS RAMSEY: It's weird though innit, 'cause we miss the kids when we're away, we really miss them. And then you get back and you're so happy for the first couple of days and then like, two days later, you're like, I'm ready to go again.

ROSIE RAMSEY: Yeah, oh, they were, they were a nightmare this weekend.

NICK GRIMSHAW: Get back on tour.

CHRIS RAMSEY: It's like the sun charges them up.

ROSIE RAMSEY: I've just remembered what you told us the last time we saw you.

NICK GRIMSHAW: Oh God.

ROSIE RAMSEY: How your sister got her kid to sleep. She used to put her in the sun so she had to close her eyes.

NICK GRIMSHAW: She did, and she went mad I told it you. Yeah, so she said when they-you know, when the kid won't go asleep but they need to go asleep.

ROSIE RAMSEY: Yeah.

NICK GRIMSHAW: So then they cry 'cause they want to go asleep. So Jane used to just push Liv into the sun.

ROSIE RAMSEY: I've always remembered-

NICK GRIMSHAW: So she'd have to close her eyes and then eventually go asleep.

ANGELA HARTNETT: Third degree burns, you know.

ROSIE RAMSEY: I've always remembered though. I tried it, I did it. It worked.

NICK GRIMSHAW: Oh, it works.

ROSIE RAMSEY: It worked like a job.

CHRIS RAMSEY: As we're on the- as we're on the subject of Nick Grimshaw greatest hits.

ROSIE RAMSEY: Oh no, are you gonna say?

CHRIS RAMSEY: Yeah. This is when I- honestly, when I realised steak was on the menu, I realised- you might not remember this. Can you remember- this is a very specific question.

NICK GRIMSHAW: Okay.

CHRIS RAMSEY: Can you remember the last time I saw you eat a steak?

NICK GRIMSHAW: Oh, no.

CHRIS RAMSEY: It's up there with one of the most horrifying things I've ever seen in my life. It's like a nightmare. Not- you weren't a messy eater. You were perfect.

NICK GRIMSHAW: Thank you.

CHRIS RAMSEY: But it was Sweat the Small Stuff.

NICK GRIMSHAW: Yes.

CHRIS RAMSEY: The panel show we used to have on BBC Three, which you had me on quite a lot. Thank you again.

NICK GRIMSHAW: Yeah. Very fun.

CHRIS RAMSEY: We're in the dressing room, you were sitting, getting your hair cut with a steak on your knee... eating. Honestly, haunted me for years, this. Sitting with a full steak and you know, meat and veg and eating it with a knife and fork, while someone cut his hair. And the hair was just falling. It was just falling down.

NICK GRIMSHAW: Only a bit of hair.

ROSIE RAMSEY: It's your hair.

CHRIS RAMSEY: It was falling in the steak, and I was like, is this a bad dream? And I remember- and hats off to you for being such a, you know, you're very cool, a very laid back gentleman. And I went, 'Mate, your hairs falling in your steak!' 'Oh, I'm not bothered.'

[Laughter]

NICK GRIMSHAW: Let's talk about Shagged, Married, Annoyed.

ROSIE RAMSEY: Mm-hmm.

NICK GRIMSHAW: A hundred million downloads.

CHRIS RAMSEY: Nearly 150.

NICK GRIMSHAW: NO WAY!

CHRIS RAMSEY: We're over a 145 Million now

NICK GRIMSHAW: Wow that is mad isn't it?

CHRIS RAMSEY: I feel kinda crude correcting you there, but I wanted to. You were nearly 50% off there

NICK GRIMSHAW: Right off there...

CHRIS RAMSEY: We are genuinely as surprised as you, we were only gonna do 6 episodes

ANGELA HARTNETT: Your idea, you came.

ROSIE RAMSEY: Yeah, yeah.

ANGELA HARTNETT: You I did it.

CHRIS RAMSEY: Yeah. I famously poo-pooed it.

ANGELA HARTNETT: Really?

CHRIS RAMSEY: Yeah. I poo-pooed it, I said no.

ANGELA HARTNETT: How many times do you remind him of that?

ROSIE RAMSEY: Oh, all the time. All the time. Every argument. 'You're living this life because of me.'

CHRIS RAMSEY: 'If it wasn't for me you'd still be in dressing rooms watching Nick Grimshaw eat his own hair.'

ANGELA HARTNETT: Instead.

NICK GRIMSHAW: So what, what was the pitch?

ROSIE RAMSEY: You were doing Facebook lives to promote your TV show.

CHRIS RAMSEY: Rosie was essentially off camera, heckling.

ROSIE RAMSEY: Drunk.

CHRIS RAMSEY: Just drunk, drinking wine heckling for the first couple. And everyone on the comments were like, oh, your wife's hilarious and all this. And then you joined in for the sort of third, fourth, fifth one. And then I said, what do we do? We, we've got something together, what do we do? When I said Facebook live or YouTube or whatever, obviously Rosie doesn't like being filmed. So you said do a podcast?

ROSIE RAMSEY: Yeah. We just said we'll do six episodes if nobody listens, it doesn't matter.

ANGELA HARTNETT: Yeah.

ROSIE: It'll just disappear, you know.

NICK GRIMSHAW: Six, easy.

ROSIE RAMSEY: Yeah. And then, and then people did listen.

CHRIS RAMSEY: I'll never forget one, I went on the Apple charts, the show and episode were both top and I was like, ah- and it was just the teaser, and I went, it's just cause it's short.

ROSIE RAMSEY: Yeah.

CHRIS RAMSEY: So obviously people have listened to the full thing, so it almost counts as a full listen. And I was trying to work it out in my head. And then the following week it happened again, and then the- and then it just kept happening, and I was like, this is mad. And we only sit down and make each other laugh. That's all we do. And we finish recording and we go, was that good? I dunno. And I go, well you were funny. And she'll go, well you were funny. And I go, well hopefully people like it.

ROSIE RAMSEY: Fingers crossed.

CHRIS RAMSEY: And then we'll put it out. And when- we're always surprised when our producer emails and goes, 'Great ep this week guys. Great ep this week.' I'm like, oh, thank God. We got away with it for another week.

NICK GRIMSHAW: It's so good though. So funny.

ANGELA HARTNETT: It does. It's brilliant.

NICK GRIMSHAW: It's proper funny. It's one of them ones that you listen to on the train.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you have to sort of like, stop doing a noisy laugh.

ANGELA HARTNETT: Yes, it's-

NICK GRIMSHAW: You're like, ha ha ha.

ANGELA HARTNETT: It's that proper laugh out loud.

ROSIE RAMSEY: Aw, thank you.

NICK GRIMSHAW: Proper laugh out loud.

ANGELA HARTNETT: It's brilliant.

NICK GRIMSHAW: So how many have you done now? Cause my card says two-twenty,

but-

ROSIE RAMSEY: Is it four years, or three years?

CHRIS RAMSEY: Four.

ROSIE RAMSEY: Four years.

CHRIS RAMSEY: We did for a year for free. No sponsorship, nothing, did it for free. So I

was in negative equity off the stuff I bought.

NICK GRIMSHAW: And now?

CHRIS RAMSEY: And then we went through-

NICK GRIMSHAW: What we talking?

CHRIS RAMSEY: Well, so far...

ROSIE RAMSEY: Here's a bottle of wine.

NICK GRIMSHAW: I'm joking. And my next stat is the money that you've made.

CHRIS RAMSEY: A free steak... if you stop bloody gassing.

NICK GRIMSHAW: Waitrose free meat.

CHRIS RAMSEY: We'll just keep doing it until, until people get sick of it, I think we just, we love doing it.

ROSIE RAMSEY: I can't believe we do still enjoy it. Cause I've got a really short attention span, this is the longest job I've ever had. Ever. And it's not even a joke.

ANGELA HARTNETT: You employ yourself.

ROSIE RAMSEY: This is the longest job I've ever had. And we still do enjoy it, which is good.

CHRIS RAMSEY: Sometimes when Rosie's in a really bad mood, she'll be like, I'm not in the mood for it this week.

ANGELA HARTNETT: Yeah.

ROSIE RAMSEY: It's hard.

CHRIS RAMSEY: And then a couple of minutes in, I'll say I laugh and I'm making a laugh and I, and you finish it and you go, I feel much better now.

ROSIE RAMSEY: Yeah.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Aw, that is really special.

ROSIE RAMSEY: [Retching sounds]

CHRIS RAMSEY: And then she goes, and then she goes, right, don't talk to us for the rest of the day 'cause I'm in a good mood now.

NICK GRIMSHAW: Yeah, that's it.

[Cork popping sound]

NICK GRIMSHAW: Do you not speak before, don't ya?

CHRIS RAMSEY: We used to do that, sometimes we have an argument, life, kids, we'd have an argument in the morning and then we'd say, we can't do the podcast today then and

like during the lockdown, it got pushed back, it comes out on a Friday, sometimes we were sending it to the producer evening Thursday, saying 'we're so sorry, we've just been so stressed, and the kids', yeah we have to be quite forgiving with each other.

NICK GRIMSHAW: Do you just ignore each other in the house all morning?

ROSIE RAMSEY: Basically yeah, don't look at me until we're sat down.

NICK GRIMSHAW: Don't talk until we're sponsored...

NICK GRIMSHAW: Right, we thought we'd try some wines today.

ROSIE RAMSEY: Yes.

NICK GRIMSHAW: Cause we know that you love a wine, Rosie.

ROSIE RAMSEY: Love a wine.

NICK GRIMSHAW: And Rosie, you got Chris into wine.

ROSIE RAMSEY: Yes.

CHRIS RAMSEY: Big time.

NICK GRIMSHAW: Yes.

CHRIS RAMSEY: Big time.

ROSIE RAMSEY: Yeah. To the point now that we have a guy who- in London, who works in a wine shop, who sends us wine.

CHRIS RAMSEY: We have our own personal sommelier.

ROSIE RAMSEY: We've got a wine guy, like?

ANGELA HARTNETT: Nice.

ROSIE RAMSEY: I know.

CHRIS RAMSEY: Yeah.

NICK GRIMSHAW: And what does he send you? Like-

ROSIE RAMSEY: Just loads of different stuff.

NICK GRIMSHAW: Oh, you try it all out?

ROSIE RAMSEY: And we try it all.

CHRIS RAMSEY: I'll send him and I'll go, right mate- and I'll go, you know, we need a, a restock of my favourites.

ANGELA HARTNETT: Yeah.

CHRIS RAMSEY: And like just the other day I was like, and it's summer so send us a few rosés you think I might like?

NICK GRIMSHAW: Yeah, yeah.

CHRIS RAMSEY: This is your budget. Don't go over this. Cause you know, it's like a mad place, it's got like a cellar and stuff, it's like 250 grand bottles of red and stuff. I'd be devastated if he sent us one of them.

NICK GRIMSHAW: Not them.

NICK GRIMSHAW: So this one we're gonna try is a Pecorino, which apparently it says here, 'Beautiful depth of flavour, weight, and texture on the palate, and a sea breeze aroma-'?

ROSIE RAMSEY: Ooh.

NICK GRIMSHAW: '-from vineyards close to the sea.'

ROSIE RAMSEY: Okay, let's have a try. Mm.

CHRIS RAMSEY: That's very nice.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: That is nice. That is lovely.

CHRIS RAMSEY: That has got a bit of pinot grigio to it.

ROSIE RAMSEY: It does, yeah.

ANGELA HARTNETT: Yeah.

ROSIE RAMSEY: Yeah it does.

CHRIS RAMSEY: It's the kind of thing you would like.

ROSIE RAMSEY: Yeah, no, that's right up my street.

ANGELA HARTNETT: Do you do red wine as well, Rosie?

ROSIE RAMSEY: Love red wine.

ANGELA HARTNETT: Oh, you do?

ROSIE RAMSEY: Only in the winter though. I love a red wine when it's really cold outside, Christmas time, autumn, Christmas, and then as soon as the sun shining, white-

NICK GRIMSHAW: White, rosé.

ROSIE RAMSEY: Rosé.

NICK GRIMSHAW: Summer water.

ROSIE RAMSEY: Yeah. yes

NICK GRIMSHAW: What about a mulled?

ROSIE RAMSEY: Ummm no, I wouldn't pick one.

CHRIS RAMSEY: Controversially I would say mulled wine, get in the bin.

NICK GRIMSHAW: Yeah I would agree

CHRIS RAMSEY: I would say fully get in the bin.

NICK GRIMSHAW: The smell of it in the kitchen is minging, smells like sick.

CHRIS RAMSEY: Just reminds us of a really crammed Christmas market in the city centre, standing on german sausage, smell of mulled wine.

CHRIS RAMSEY: That is really nice.

NICK GRIMSHAW: I like that one.

CHRIS RAMSEY: Finished. That's really good.

ROSIE RAMSEY: We might have had that one. We get our wines- we do get wines from Waitrose as well.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: Oh, there you go.

NICK GRIMSHAW: Do you have a cellar?

CHRIS RAMSEY: We've got a big, a big cupboard.

NICK GRIMSHAW: Oh, big cupboard, same.

CHRIS RAMSEY: Listen, you don't need to be a sommelier. Do you want know, when in we're Waitrose or in a supermarket, what the best wines are?

NICK GRIMSHAW: How?

CHRIS RAMSEY: It's the ones with the security tags on.

NICK GRIMSHAW: Nice. You just spot that.

CHRIS RAMSEY: Those ones there. Security tag.

NICK GRIMSHAW: Next time we're gonna go for an Albariño. Let's have a go, this is from the winds swept Atlantic coastline. Very coasty.

ANGELA HARTNETT: Yeah, very coasty.

NICK GRIMSHAW: This, like Angela, is an intensely refreshing white.

ANGELA HARTNETT: Ooh!

CHRIS RAMSEY: Intensely refresh-

ANGELA HARTNETT: I like that.

NICK GRIMSHAW: Bursting with apple flavours, juicy fruit - not the chewing gum - and a hint of lemon blossom.

ROSIE RAMSEY: That's nice. That's got a bit of a sauvignon blanc vibe.

ANGELA HARTNETT: Yeah, yeah.

ANGELA HARTNETT: Do you like that one?

ROSIE RAMSEY: I prefer the, I prefer the first-

ANGELA HARTNETT: I prefer the first one.

CHRIS RAMSEY: I'm not a big sauvignon- do you not think that a certain Sauvignon Blanc smell like sweat?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I know what you mean.

ANGELA HARTNETT: Yeah.

CHRIS RAMSEY Yeah. You see someone in a pub drinking the cheap sauvignon blanc, it smells like they're beefing.

ROSIE RAMSEY: That is your, your mam, we've always got it-

CHRIS RAMSEY: Sorry, beefing's a Geordie word for sweating. Are you beefing or are you drinking sauvignon?

[Cutlery sounds]

NICK GRIMSHAW: So, after the runaway success of the podcast, we've had live shows.

ROSIE RAMSEY Mm-hmm.

NICK GRIMSHAW: We've had a book.

ROSIE RAMSEY Yes.

NICK GRIMSHAW: And now a TV show, The Chris and Rosie Ramsey show.

ROSIE RAMSEY Yeah.

NICK GRIMSHAW: Which is like Friday night primetime, proper, major, Graham Norton show, Graham's s****** it.

ROSIE RAMSEY He really shouldn't be.

CHRIS RAMSEY: Yeah, he's got nothing to be worried about.

NICK GRIMSHAW: It's on BBC iPlayer, and it's coming to the end of the series now, I don't know when you're listening to his podcast, you might be listening this week, you might be listening a few weeks, I don't know. But the whole thing's on iPlayer-

ROSIE RAMSEY: Yes.

NICK GRIMSHAW: -if you wanna go and check it out. How is it doing your very own chat show?

ROSIE RAMSEY: It's crazy.

CHRIS RAMSEY: Surreal.

ROSIE RAMSEY: It's the first thing I've ever done in TV.

CHRIS RAMSEY: Yeah.

NICK GRIMSHAW: That is mad, innit.

CHRIS RAMSEY: The first time she'd done autocue was standing, saying, 'Welcome to the Chris and Rosie Ramsey Show.'

NICK GRIMSHAW: Amazing.

ROSIE RAMSEY: Yeah.

NICK GRIMSHAW: That is good.

CHRIS RAMSEY: Absolutely smashed it from day one. Our director said the other day to me, he said, Rosie had absolutely no business being that good so quickly.

ROSIE RAMSEY: Aw.

CHRIS RAMSEY: Quite good.

ROSIE RAMSEY: That's nice.

CHRIS RAMSEY: Yeah, brilliant.

ROSIE RAMSEY: But not- oh gosh, no, I don't-

NICK GRIMSHAW: No, go on.

ROSIE RAMSEY: It's really cringe.

NICK GRIMSHAW: Hey, go on, give him a compliment, come on. Just one.

CHRIS RAMSEY: Nick Grimshaw's having to beat a compliment out of you for me.

NICK GRIMSHAW: I'm like Rosie, come on.

CHRIS RAMSEY: Just say it.

ROSIE RAMSEY: It's painful. No, Chris is really good at guiding and keeping me right, and teaching, really, so, yeah.

NICK GRIMSHAW: Aw.

ROSIE RAMSEY: Oh, yeah.

NICK GRIMSHAW: I love when it comes nearly nice. It's like, like, yeah, yeah, whatever, whatever, whatever. But one of the things we wanted to talk about is what's your beef, which is a great thing that happens on your show. So today we are having, well, beef.

CHRIS RAMSEY: Oh.

NICK GRIMSHAW: Yeah, of course. But not just any beef. This is the biggest beef.

CHRIS RAMSEY: I saw that on the way in and it, it's like a joke. It's like a prop. Look it

now.

ROSIE RAMSEY: Oh, I've just seen- oh my word.

CHRIS RAMSEY: It's like dinosaur.

ROSIE RAMSEY: We love steak.

CHRIS RAMSEY: Yeah, absolutely love steak, so much.

ROSIE RAMSEY: We love steak.

NICK GRIMSHAW: Is that from a cow?

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Bloody huge.

ROSIE RAMSEY: Which part is it, Angela?

ANGELA HARTNETT: It's the ribeye.

CHRIS RAMSEY: Entire body.

ANGELA HARTNETT: Ribeye, yeah.

CHRIS RAMSEY: It's the entire cow.

NICK GRIMSHAW: From the neck down.

ANGELA HARTNETT: So you've got that whole ribeye like that, and then the tomahawk bit is when they take these big bones and they keep it like attached.

ROSIE RAMSEY: You see, I would never order that in a restaurant, so I'm really glad we're getting to try it 'cause it's just massive, isn't it?

ANGELA HARTNETT: Yeah.

CHRIS RAMSEY: Yeah, it's crazy.

ROSIE RAMSEY: Like one of them food challenges.

NICK GRIMSHAW: Rosie vs. Food.

ROSIE RAMSEY: Which I wanna do, we were talking about that.

CHRIS RAMSEY: She was saying this the other day, she wants to do a food challenge.

ROSIE RAMSEY: I'd love to do one to do one.

NICK GRIMSHAW: Yeah. What would you go for?

ROSIE RAMSEY: Just like, probably like burgers and chips and like, you know, wash it all down with the milkshake.

NICK GRIMSHAW: Oh yeah. I reckon I could bosh a lot of buttons. Cadbury's buttons.

ROSIE RAMSEY: I think- yeah, yeah.

NICK GRIMSHAW: I reckon I could do like a million.

CHRIS RAMSEY: I firmly believe I could eat margharita pizza forever.

NICK GRIMSHAW: Forever.

CHRIS RAMSEY: Like I only stop because something in my brain goes, come on, mate. Like I stop mainly out of embarrassment or shame.

NICK GRIMSHAW: Yeah.

CHRIS RAMSEY: Do you know what I mean? But I'm never full.

NICK GRIMSHAW: Or like a pain. Like your heart glitching

CHRIS RAMSEY: Yeah, yeah- no, no, no. Like none of that.

ROSIE RAMSEY: I don't get that.

NICK GRIMSHAW: No, you just get on it.

CHRIS RAMSEY: I could just eat it forever.

NICK GRIMSHAW: Cause you not mad for pizza, are you?

ROSIE RAMSEY: I'm not a huge pizza fan, which is actually really upsetting to our relationship.

NICK GRIMSHAW: How d'you like it, Chris?

CHRIS RAMSEY: I genuinely, I just like- I like a sourdough thin based, but not crispy.

NICK GRIMSHAW: No.

CHRIS RAMSEY: Margharita.

NICK GRIMSHAW: Mm. Same.

CHRIS RAMSEY: Simple.

ANGELA HARTNETT: Not crispy?

CHRIS RAMSEY: You know, a bit of tension in it, but it's got a flop at the end as you pick it up.

NICK GRIMSHAW: Yeah.

CHRIS RAMSEY: We're still talking about pizza, everyone.

NICK GRIMSHAW: Yeah. It's gotta flop at the end.

CHRIS RAMSEY: Oooh, that...

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: Look at that.

CHRIS RAMSEY: Thank you so much.

ANGELA HARTNETT: I think we need a little bit of mustard, I might get the crew to bring a little bit of mustard.

ROSIE RAMSEY: This is so coo- Angela, I have watched you on telly for years.

ANGELA HARTNETT: Aw, thank you.

ROSIE RAMSEY: This is so cool.

CHRIS RAMSEY: D'you know what, Rosie doesn't get starstruck by celebrities, she gets starstruck by chefs.

ANGELA HARTNETT Does she?

CHRIS RAMSEY: Yeah, yeah, yeah.

NICK GRIMSHAW: Well, shall we get stuck?

CHRIS RAMSEY: Thank God, I thought you'd never ask.

NICK GRIMSHAW: So what have we got, Ange?

ANGELA HARTNETT: So, we've got tomahawk steak, and I've done some fried potatoes that we fried in the oven with some butter and parsley, and then we've got a lovely green salad with a little Dijon mustard dressing.

NICK GRIMSHAW: Mm.

ROSIE RAMSEY: Perfect.

ANGELA HARTNETT: And then that little green on top is just like a little herb and garlic butter.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So bon appetit.

CHRIS RAMSEY: That. Is. Outstanding.

ANGELA HARTNETT: You ready? That will do you right for tonight.

NICK GRIMSHAW: Oh my God, that is good.

ROSIE RAMSEY: That steak is unbelievable.

NICK GRIMSHAW: So these ginormous steaks called a tomahawk steak, they're in the supermarket in Waitrose for Father's Day.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: How'd you cook this? Because that is so big, I'd be worried about giving everyone food poisoning.

ANGELA HARTNETT: No, you cook it like I normally cook a steak, so I colour it off in a pan with a little bit of oil, touch of seasoning, salt and pepper. That tomahawk, if you saw it, had a really lovely layer of fat, so you let that render down so you have that to cook it in. And then I colour it all over, put a little bit of butter in the pan, and then I put it in the oven. For that I think it went for about ten minutes.

ROSIE RAMSEY: Right.

ANGELA HARTNETT: And then rest it. So who does the cooking?

ROSIE RAMSEY: Me

ANGELA HARTNETT: You. Do you ever venture into the kitchen Chris?

CHRIS RAMSEY: Now, we argue about this quite a lot and only bring it up as we're in the presence of such a fantastic chef. My bolognese does s*** all over your bolognese. It's the only thing I've got.

ROSIE RAMSEY: It's his one meal, it's his one meal. So yesterday, I went out and watered the plants. We're eating different at the minute, I'm being really good and Chris can eat anything and never puts weight on. So he was having a pizza and I was having chicken and veg, so boring. So I put some little potatoes on to boil and I put a timer on for I2 minutes, didn't tell him just check if they're done, coz obviously they take a little bit longer, so he just turned them off so they were just sat there half cooked.

CHRIS RAMSEY: It beeped, I turned them off, I moved them.

ROSIE RAMSEY: But I wish you had more knowledge, so that you would have just checked, just have a check to see if they cooked or leave them for longer. He's got zero cooking knowledge.

CHRIS RAMSEY: Dare I say if they were my potatoes, I might have taken a bit more interest!

[Frying sounds]

NICK GRIMSHAW: Let's talk about beef, 'cause this is one of our favourite things that you do on the show, What's Your Beef? and it's where couples, you know, air their laundry and let the beef off the chest. I have some from Neil.

ANGELA HARTNETT: Oh yeah. I think they're on my phone.

CHRIS RAMSEY: Ooh!

ROSIE RAMSEY: Mm! Okay.

NICK GRIMSHAW: And you have some from Mesh.

ROSIE RAMSEY: These are your partners, yeah?

NICK GRIMSHAW: Yes. Neil and Angela-

ROSIE RAMSEY: Okay.

NICK GRIMSHAW: -are amazing together. How long have you guys been together? How long have you been married?

ANGELA HARTNETT: We've been married five years, been together about twelve years.

ROSIE RAMSEY: Oh, nice.

ANGELA HARTNETT: Known each other about twenty-something.

NICK GRIMSHAW: Okay, so these are from Neil. Neil is also a chef, by the way, you should know.

ROSIE RAMSEY: Oh, what? Two chefs?

NICK GRIMSHAW: By the way, get comfy. There's a list.

CHRIS RAMSEY: Oh my God! Just one, Neil!

NICK GRIMSHAW: 'If I offer to help I get, 'No, I'm fine.' You try and do everything

yourself.'

ANGELA HARTNETT: Yeah, that's true.

NICK GRIMSHAW: That's true?

ANGELA HARTNETT: Yeah.

ROSIE RAMSEY: That's- yeah. Yeah.

NICK GRIMSHAW: Yeah. 'I don't know how you can have so much stuff in all of your

different handbags and then you can never find anything.

ROSIE RAMSEY: Yep. Yep. Yep.

NICK GRIMSHAW: 'You are last minute.com, which I've learned to live with because I

know you are always thinking about a thousand things at once.'

ANGELA HARTNETT: Aw. That's a nice-

NICK GRIMSHAW: That's kind of sweet.

ROSIE RAMSEY: That's kind of a compliment within a dig.

NICK GRIMSHAW: Yeah, it's like starts horrible, and then he's like, but it's cause you're a

mad head.

CHRIS RAMSEY: Sandwiched it like your end of year review at work.

NICK GRIMSHAW: Yeah. What's like your most common one, do you think, that people

send to you?

CHRIS RAMSEY: So, Neil just said there that you don't want help you, you say no-

ANGELA HARTNETT: But I like to do stuff, and then he goes, I'll help. And I said, no, I'm fine. And then a week later I'll go-

CHRIS RAMSEY: You kick off that he didn't help.

ANGELA HARTNETT: I'll say, for God's sake Neil, you just never help, you do nothing.

CHRIS RAMSEY: Yeah. Yeah. I knew it, that's what I was gonna get at, I knew it-

NICK GRIMSHAW: That's the next, that's the next one. 'When you nag it is annoying. But nine times outta ten, it is for my good.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then he says-

ROSIE RAMSEY: These are really sweet.

CHRIS RAMSEY: Sorry, have you wrote these?

ANGELA HARTNETT: I honestly didn't!

NICK GRIMSHAW: 'Your steak is too perfect.' Hang on, you wrote that.

CHRIS RAMSEY: 'I find it difficult living with such a beautiful woman. I always feel like I'm never good enough for you.'

ANGELA HARTNETT: This means Neil's about to come home really pissed tonight.

NICK GRIMSHAW: He says, 'Apart from that, you are pretty top drawer as far as a wife goes.'

ROSIE RAMSEY: Aw, that is lovely.

NICK GRIMSHAW: Good one, Neil. 'As far as a wife goes.'

ANGELA HARTNETT: 'As far as a wife goes.'

ROSIE RAMSEY: Yes.

NICK GRIMSHAW: 'As far as a wife goes.'

ROSIE RAMSEY: No, that's nice.

NICK GRIMSHAW: Because this was inspired, wasn't it, from like when you guys said, when Chris used to hug you, you used to burp?

ROSIE RAMSEY: Yeah.

NICK GRIMSHAW: Is that where the beef came from? Or something that he does that

drove you mad?

ROSIE RAMSEY: That was one of the first ones, wasn't it?

CHRIS RAMSEY: One of the first ones, yeah.

ROSIE RAMSEY: And you still do that, by the way.

NICK GRIMSHAW: That is gross.

ANGELA HARTNETT: Chris. Do you want your kids to do that?

ROSIE RAMSEY: Like honest- like I'm winding a baby.

NICK GRIMSHAW: Have you got my beefs, Ange?

ANGELA HARTNETT: Yeah, okay. 'You misplace everything, and somehow expect me to

know where it is and find it.'

CHRIS RAMSEY: Right, right, I see the dynamic.

ROSIE RAMSEY: There's a one-

CHRIS RAMSEY: There's a- he's Rosie, I'm- yeah.

NICK GRIMSHAW: Mm, yeah.

ROSIE RAMSEY: It's always the dynamic in a relationship.

ANGELA HARTNETT: 'You cannot put anything back where you found it.'

NICK GRIMSHAW: I cannot.

CHRIS RAMSEY: Oh my God. He's- you're Rosie. You are Rosie.

NICK GRIMSHAW: Yep, I'm Rosie.

ANGELA HARTNETT: Who the hell keeps your house neat and tidy? I've been to your house, it's meticulous.

NICK GRIMSHAW: Meshach. And two cleaners.

ANGELA HARTNETT: I mean there literally is like a- matching everything. Although I did find the cupboard with all the crap, I did like-

NICK GRIMSHAW: Yeah, she did. Never been to my house before and she came in last year, her opening was last year, she went, 'I knew you two were uptight.' She's like, 'Where's all your s***?'

ANGELA HARTNETT: Everyone's got s***.

NICK GRIMSHAW: And then she came- about a few hours later, she said, 'I found it.' And she had been rooting about.

CHRIS RAMSEY: Yeah, do you have a Monica cupboard?

NICK GRIMSHAW: She's like, 'Your basement's a mess.'

[Dinner table sounds]

NICK GRIMSHAW: Rosie, I loved summat that I read where you said the joy of being with Chris is that he tests material, on you?

ROSIE RAMSEY: Oh, you've got no idea.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How is that?

ROSIE RAMSEY: Awful. Awful. So what he does-

NICK GRIMSHAW: Chris: awful-

ROSIE RAMSEY: Awful.

NICK GRIMSHAW: -awful.

CHRIS RAMSEY: She said it twice.

ROSIE RAMSEY: Awful. What he does is, he'll just come up with something, we'll be chatting and I'll laugh and he- I see it in his face, I can just see his eyes kind of light up and he goes, she found that funny. Next day I'll hear him tell me mam, she'll laugh. Then we'll be at a party, you'll tell a group of people, they'll laugh, and then you'll just tell, probably about twenty people and then I'll watch it on stage in his next show. By the time you get to the tour - no disrespect - I don't laugh that much, I've heard it SO much.

NICK GRIMSHAW: Heard it.

ROSIE RAMSEY: It's just done.

NICK GRIMSHAW: So do you go to the show and do fake laughs?

ROSIE RAMSEY: Yeah, I've got to, yeah, yeah. Especially now that people know who I am.

NICK GRIMSHAW: Yeah, you've got to really turn it on.

ROSIE RAMSEY Before they didn't really know I was like, alright, now I've gotta be like, ha ha, you're so funny.

NICK GRIMSHAW: You're so funny.

CHRIS RAMSEY: I always see the disappointment in her eyes when she hears us tell the anecdote to someone else.

NICK GRIMSHAW: And when you got together, did you ever think that you would work together.

ROSIE RAMSEY: No, never. Did you?

NICK GRIMSHAW: Never.

ROSIE RAMSEY: We've never really- did you ever think that we'd be doing this? It didn't cross mine.

CHRIS RAMSEY: I actually tried to keep you out of it, didn't !?

ROSIE RAMSEY: I was at Capital, and I never mentioned that I was married to Chris and, we, we wanted to- you didn't want me in the limelight because it can be a bit nasty sometimes.

CHRIS RAMSEY: People become horrible. You get the odd comment, you get the odd thing, you know. We compliment each other and we don't do this on our podcast, it kills me.

ROSIE RAMSEY: You've brought something out of him, yeah.

CHRIS RAMSEY: You're the love of my life, right, and I wanted to protect you.

ROSIE RAMSEY: Are you drunk?

CHRIS RAMSEY: I didn't want you-

NICK GRIMSHAW: Yeah, he's had four glasses of wine there. 'Let me tell you something.'

ROSIE RAMSEY: Come on then, what?

NICK GRIMSHAW: Come on.

CHRIS RAMSEY: Love, love of my life. I want to-

ROSIE RAMSEY: Love of your life.

CHRIS RAMSEY: I knew how sort of rough this industry can be at times, and I sort of just wanted to not- I dunno, I wanted to protect you from it, but then, you know, we're both in it together now and it's actually really lovely having-

ANGELA HARTNETT: Yeah.

ROSIE RAMSEY: Oh yeah.

CHRIS RAMSEY: -your partner, like, I'm not just with a co-host who I think, oh, they've probably got my back. I know she's got my back. Do you know what I mean?

ROSIE RAMSEY: I don't think I could do it without you.

CHRIS RAMSEY: I thought you were gonna say, I don't think I've got your back.

ROSIE RAMSEY: Yeah. I would throw you under the bus tomorrow.

NICK GRIMSHAW: Could you imagine going to work with Neil? Cause you used to work with him, but could you like go back and...?

ANGELA HARTNETT: Yeah, I think we could actually, yeah. I mean that's the interesting thing about your new show, you're both doing the same job.

ROSIE RAMSEY: Yeah.

ANGELA HARTNETT: And that's where, you know, me and Neil we're both chefs, but I think we do struggle in a kitchen. So, I would probably do front of house and he would do the kitchen, purely because-

CHRIS RAMSEY: It's a very shouty professional, isn't it?

ROSIE RAMSEY: It's dead stressful.

NICK GRIMSHAW: Yeah, dead stress.

ANGELA HARTNETT: And I'd be like, quite, you know- because even when I cook sometimes, you know, I remember we had this great chef, Steven Harris, who runs a restaurant in Kent and he came to eat at the French House, and I happened to pop in to see Neil and help him.

ROSIE RAMSEY: Mm-hmm.

ANGELA HARTNETT: And I said, shall I plate that for you? And I plated this lovely piece of cod with this green sauce and he's literally there with his, you know, like that, and he went, I said, 'Is everything all right, Neil?' I said, 'Have I put too much green sauce?' 'Well, yeah.' And I said, 'Would you like me to re-plate it?' He goes, 'Well, yeah, if you could,' and then walked off. I was like, oh my lord.

CHRIS RAMSEY: Right, right.

ROSIE RAMSEY: Did you not say, excuse me? Who's got the Michelin star?

NICK GRIMSHAW: Yeah, yeah. Pipe down.

ANGELA HARTNETT: Well, no, it was his kitchen and I did re-plate it and I was very good. But then after I did a thing and then God, has he heard that enough times.

NICK GRIMSHAW: Yeah. He's like, yeah, I've heard that one.

CHRIS RAMSEY: You should have said, whoa, whoa, whoa, whoa, howay lad, pants down, get your stars out.

[Laughter]

CHRIS RAMSEY: I worked in kitchens back in the day, I had all kinds of jobs back in the day. I worked at the Stadium of Light, I used to do the silver service with the-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Ooh.

CHRIS RAMSEY: Yeah, I can do that, I can do the spoon and the fork like that.

ANGELA HARTNETT: Steady hand.

CHRIS RAMSEY: Yeah, I can do all that, yeah.

ANGELA HARTNETT: Very good.

CHRIS RAMSEY: I mean, did I pour peppercorn sauce on the back of some jackets now and then? Yes, I did.

ANGELA HARTNETT: Oh, occasionally.

[Drink pouring sounds]

NICK GRIMSHAW: We have a question here, sealed question, Angela and I do not know this question, written by our team. You can open it.

ROSIE RAMSEY: Okay.

NICK GRIMSHAW: And if you choose to answer it, you can win yourself a Waitrose goodie bag. And it's a proper good one.

ANGELA HARTNETT: Yeah.

ROSIE RAMSEY: Is it?

NICK GRIMSHAW: Yeah.

ROSIE RAMSEY: Oh, I love a bit of Waitrose. We genuinely, we do- we don't live near one, but we get deliveries. Right, okay. Should I read it out?

CHRIS RAMSEY: Read it slowly.

ROSIE RAMSEY: Okay. 'Chr-' he's hoovering up the potatoes. 'Chris, this is for you. Our research tells us that you have been known to rap in the shower. And Rosie, you look after all the jingles for your shows.' That is true. You are very good at rapping. I know he doesn't look like it.

CHRIS RAMSEY: Not with a mouth full of potato, I'm not.

ROSIE RAMSEY: 'Would you please write us a jingle live?'

NICK GRIMSHAW: Oh wow.

ROSIE RAMSEY: Oh my gosh.

ANGELA HARTNETT: Oh, that's a big question.

ROSIE RAMSEY: 'From the ever growing, increasingly lazy Dish production team.'

ANGELA HARTNETT: Could do a little rap, a little one line?

NICK GRIMSHAW: A rap?

CHRIS RAMSEY: I can rap something someone else has written.

NICK GRIMSHAW: You could read a Jay-Z rap out.

ROSIE RAMSEY: Yeah, oh-

CHRIS RAMSEY: Name any song of Eminem's first two albums, I'll give you it word for word. `three wines in, and God knows how much steak. I'm starting to get the meat sweats.

ROSIE RAMSEY: What about, erm?

NICK GRIMSHAW: That's an 'ard question.

ROSIE RAMSEY: It is hard.

NICK GRIMSHAW: Enjoy four glasses of wine and then can you just write a jingle.

ANGELA HARTNETT: We're gonna give you the bag anyway, regardless.

ROSIE RAMSEY: Oh, good.

ANGELA HARTNETT: Course we are.

CHRIS RAMSEY: No, I don't want it if I haven't earned it.

NICK GRIMSHAW: Oh, okay.

CHRIS RAMSEY: I don't want, if I haven't earned it.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Oh, Chris.

CHRIS RAMSEY: No, I don't want ill-gotten Waitrose gains. I'm gonna have to go and give them to someone at King's Cross.

NICK GRIMSHAW: Angela's too hard. Nothing rhymes with Angela.

ANGELA HARTNETT: Yeah. Angela's, no. Nick?

NICK GRIMSHAW: Dish?

ROSIE RAMSEY: Dish.

ANGELA HARTNETT: Dish, dish.

ROSIE RAMSEY: It's delish.

NICK GRIMSHAW: It's delish- oh. Yeah.

ANGELA HARTNETT: Ooh.

ROSIE RAMSEY: Enjoy your podcast with a twist.

NICK GRIMSHAW: Oh, yeah, there we go! I think that wins the bag.

ROSIE RAMSEY: We're getting the bag. We're getting the bag.

NICK GRIMSHAW: Oh my God. Very good.

ROSIE RAMSEY: Do you know, I keep all these tote bags, you know, I've got-

CHRIS RAMSEY: Good bag, that.

ROSIE RAMSEY: Oh look! Posh pasta, look.

CHRIS RAMSEY: So exciting.

ROSIE RAMSEY: Oh, nice- oh, it's the good stuff, Chris.

CHRIS RAMSEY: What is that?

ANGELA HARTNETT: It's the good stuff.

NICK GRIMSHAW: It's proper good.

ROSIE RAMSEY: That is so good.

NICK GRIMSHAW: It's a really good one.

ROSIE RAMSEY: Oh, oh, crisps!

ANGELA HARTNETT: You like the end of a meal, bit of crisps and chocolate.

ROSIE RAMSEY: Yes, your mam-

NICK GRIMSHAW: So we've actually got you your very own dessert, as made by

Angela...

ROSIE RAMSEY: There you go.

CHRIS RAMSEY: This is the best place I've ever been.

ANGELA HARTNETT: There you go.

ROSIE RAMSEY: You're having the best time of your life.

NICK GRIMSHAW: Crisps and chocolate.

CHRIS RAMSEY: Lovely day I'm having.

NICK GRIMSHAW: So hang on, you genuinely do after your tea every night have a packet

of crisps?

CHRIS RAMSEY: I used to.

ROSIE RAMSEY: His mam used to give him a bag of crisps and a bar of chocolate.

CHRIS RAMSEY: I used to, when I was a kid.

ROSIE RAMSEY: Like, after every meal.

CHRIS RAMSEY: That's why I can't put weight on, cause I think my body was sort of-

ROSIE RAMSEY: You're malnourished babe. That's what it means.

CHRIS RAMSEY: I think my body was used to it from an early age. It was- I'd finish a

meal, I'd be like, bag of crisps, chocolate bar.

NICK GRIMSHAW: Hey, you could start doing that down Murano.

ANGELA HARTNETT: I'd love it.

NICK GRIMSHAW: Packet of crisps and a bar of chocolate after.

CHRIS RAMSEY Fastest way to lose a Michelin Star. Here's a Mr Kipling cake bar.

NICK GRIMSHAW: A round of applause please for Chris and Rosie Ramsey.

ROSIE RAMSEY: Nice, that went.

NICK GRIMSHAW: Guys that was so fun, thanks for coming to see us.

CHRIS RAMSEY: I am so sorry. I got tunnel vision when the food came.

ROSIE RAMSEY: At one point you weren't even answering any questions. He's gone...

ANGELA HARTNETT: He was like... I've checked out of this podcast

CHRIS RAMSEY: I'm weird with fatty bits, I'm sorry

ANGELA HARTNETT: Oh don't worry about it

CHRIS RAMSEY: That was absolutely outstanding, I could cry, it was that nice.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: Next week we have two of our faves, Andi and Miquita Oliver, coming to see us for Dish.

CLIP

NICK GRIMSHAW: You guys met on the food scene...

ANGELA HARTNETT: Yes, and you two...

MIQUITA OLIVER: ...on the youth scene!

NICK GRIMSHAW: On the rave scene

MIQUITA OLIVER: The scene of being young.

NICK GRIMSHAW: In fact it was 20 years ago.

MIQUITA OLIVER: Grimmy got on our bus

NICK GRIMSHAW: I didn't work at T4

ANGELA HARTNETT: Why did you get on this bus?

NICK GRIMSHAW: I was, let's face it, paraletic, I was 19.

MIQUITA OLIVER: Pareletic and ambitious.

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 <u>waitrose.com/dishrecipes</u>. That is where you'll find all the meals we've ever made on the podcast.

ANGELA HARTNETT: Follow Dish, wherever you get your podcasts, so you'll get it delivered to your device every week. And if you enjoy it, please leave us a great review.

NICK GRIMSHAW: If you don't just listen to something else. We can't all have a Michelin-star chef in the kitchen but you can get some Michelin-star advice. Email your questions for Angela, whatever they are, to dish@waitrose.co.uk.