

Dame Prue Leith, Jeremy Lee's spring salmagundi and herby rack of lamb

Nick Grimshaw: Dish from Waitrose is a S:E Creative Studio production and may contain some mild swearing or adult themes.

Nick Grimshaw: Hello and welcome to Dish From Waitrose. I'm Nick Grimshaw.

Angela Hartnett: I'm Angela Hartnett.

Nick Grimshaw: How are you, Angela Hartnett.

Angela Hartnett: I'm very well, Nick Grimshaw. How are you? My mum's calling, so if you could hurry up.

Nick Grimshaw: Oh, sorry, yeah, we'll wrap this up so you can speak to your mum in half an hour. Um, Coronation week this week.

Angela Hartnett: I know. Fantastic.

Nick Grimshaw: Not happened for decades.

Angela Hartnett: Yes, indeed.

Nick Grimshaw: Decades. Are you excited about The Coronation?

Angela Hartnett: I am. I think it's where we are brilliant as a country- when I say we, the plural- we

Nick Grimshaw: Yeah, what do you do for it?

Angela Hartnett: We've always had street parties. They're having a street party this year, but I'm not around.

Nick Grimshaw: Oh no.

Angela Hartnett: Cause I'm up to Scotland, which is great 'cause I'm going away for it.

Nick Grimshaw: You're gonna be a guest.

Angela Hartnett: But I'll be watching it, yeah, I'll be a guest, yeah.

Nick Grimshaw: Have you ever cooked for the King?

Angela Hartnett: Not the King per se, but I have cooked for the Queen Consort.

Nick Grimshaw: Oh. And do you think she's ever said, 'Oh my God, King, Angela's food was yum.'

Angela Hartnett: Yeah, I think she probably has.

Nick Grimshaw: Oh my God. Do you think she's ever gone, 'Should we put Dish on?'

Angela Hartnett: I reckon if we get Tom on, which I think we should get Tom on-

Nick Grimshaw: Yeah, her son.

Angela Hartnett: -because he's a great laugh and a brilliant raconteur, then she may listen to Tom.

Nick Grimshaw: Okay, good.

Angela Hartnett: Yeah, I think she's quite busy doing what she does.

Nick Grimshaw: Yeah, she is busy, yeah.

Angela Hartnett: But, but she has downtime, I'm sure.

Nick Grimshaw: Yeah. I heard the carriage for The Coronation this week has been like, it's the ye olde carriage, I dunno if that's its official title, but like the old carriage that you see royalty in.

Angela Hartnett: Yes.

Nick Grimshaw: But they've sort of souped it up for them. So it's got air conditioning and electric windows.

Angela Hartnett: Fabulous.

Nick Grimshaw: It might have surround sound and then they could have had this on.

Angela Hartnett: She's a huge Jack Russell and dog fan.

Nick Grimshaw: Is she?

Angela Hartnett: Yeah. She was very good friends with the late Paul O'Grady.

Nick Grimshaw: Ah.

Angela Hartnett: And did a lot. But when we lost Betty, she called Tom and said, 'Has Angela found her dog yet? What's going on?' You know, she would- honestly, 'cause she would be nervous as hell if her dogs got lost.

Nick Grimshaw: Oh, so she likes a Jack Russell.

Angela Hartnett: Loves a Jack Russell.

Nick Grimshaw: Well that's very convenient because you know there's loads of like Coronation merch doing the rounds.

Angela Hartnett: Lovely.

Nick Grimshaw: You'll have seen like Charles' face on biscuit tins everywhere. Waitrose have done a cake with a Jack Russell's face on.

Angela Hartnett: Fab.

Nick Grimshaw: So that makes sense. And the good news is for each product sold a pound plus VAT goes to Battersea Dogs Home, which is where both my dogs are from.

Angela Hartnett: Are they?

Nick Grimshaw: Yeah, Pig and Stinky.

Angela Hartnett: Aw that's good.

Nick Grimshaw: What have you got there.

Angela Hartnett: So that's the Queen Consort, Camilla, with Betty in Brick Lane.

Nick Grimshaw: Oh my God, Betty.

Angela Hartnett: Little Betty Boo! And then there's the King meeting, Sandra, our local landlady, and meeting the Queen Consort.

Nick Grimshaw: Oh my God, go on Sandra

Angela Hartnett: So yeah, look, yeah. Sandra, she said to me after she, 'I wouldn't let his hand go, Ange, I wouldn't let his hand go.'

Nick Grimshaw: I bet he was like, 'Get off me, Sandra.'

Angela Hartnett: But no. So they came to Brick Lane, which is down the road from us, you see, so yeah.

Nick Grimshaw: No, what a year Betty's had, the ups, the downs. Lost, mixing with royalty.

Nick Grimshaw: Hey, I've got a bone to pick with you, by the way.

Angela Hartnett: Oh God. What have I done?

Nick Grimshaw: Remember a few weeks back, I think it was weeks, I don't think I've seen you since. Might have been a week ago. I did a Q&A on my Instagram.

Angela Hartnett: Oh yes.

Nick Grimshaw: Sunday afternoon. And I thought, why don't we have some of the people that follow me? Ask some questions.

Angela Hartnett: Nice.

Nick Grimshaw: People asked loads of questions. You asked a question. Angela's question: 'Why?' Was that it? Is that what you wanted?

Angela Hartnett: That was my question.

Nick Grimshaw: 'Why?'

Angela Hartnett: As in, 'Why are you doing these questions?'

Nick Grimshaw: I was like, either there is a question coming and she's typed 'Why?' and sent by accident or she's just like ...

Angela Hartnett: No, my question was, 'Why?' It was the latter.

Nick Grimshaw: Why?

Angela Hartnett: Why?

Nick Grimshaw: And was it a 'Why?'

Angela Hartnett: Yeah, it was. It was like, why is he doing this?

Nick Grimshaw: Why? I think you should do one.

Angela Hartnett: But to be fair, I did then flip through the questions. I liked the ones that they looked in your fridge.

Nick Grimshaw: Yes.

Angela Hartnett: They're very intrusive, some of these questions.

Nick Grimshaw: Very intrusive questions, yeah.

Angela Hartnett: That's the why. It's like-

Nick Grimshaw: That's the why.

Angela Hartnett: You're really inviting people, you know...

Nick Grimshaw: We all think you should do one.

Angela Hartnett: No chance.

Nick Grimshaw: Don't you think?

Angela Hartnett: I'll do it with you.

Nick Grimshaw: I'm gonna get that on my to-do list. I think we should do one.

Angela Hartnett: Okay.

Nick Grimshaw: An Ange Q&A.

Angela Hartnett: Marvellous.

Nick Grimshaw: And my question is gonna be, why? Um, Prue Leith today.

Angela Hartnett: Love Prue.

Nick Grimshaw: Love Prue.

Angela Hartnett: She's brilliant.

Nick Grimshaw: Prue's a real inspiration, I think, don't you?

Angela Hartnett: She's incredible. Can you believe she's over 80? She looks amazing. She's still working full-time.

Nick Grimshaw: Mm-hmm.

Angela Hartnett: She's brilliant. She is brilliant.

[Dinner table sounds]

Nick Grimshaw: It is of course Coronation week on Dish and- oh, I see what you've done there.

Prue Leith: Try again, Nick.

[Beep]

Nick Grimshaw: Who better to join us on Dish this week and be seated opposite myself and Angela than food royalty epitomised, here for a meal fit for a King, it's the one and only Dame Prue Leith, everybody.

[Applause]

Nick Grimshaw: Hi Dame Prue Leith.

Prue Leith: Hi.

Nick Grimshaw: How are you?

Prue Leith: I'm very well.

Nick Grimshaw: Welcome.

Prue Leith: Thank you.

Nick Grimshaw: Coronation week.

Prue Leith: I know.

Nick Grimshaw: We felt like we needed to pull out the big guns and get Prue on. We felt like we needed a guest of magnitude, so thank you for coming.

Prue Leith: Magnitude, that's me.

Nick Grimshaw: And how are you? How is life?

Prue Leith: Life's good. Busy. Very busy, but very good.

Nick Grimshaw: What's been happening?

Prue Leith: Oh, well, I just finished doing a one woman show all over the country.

Nick Grimshaw: Uh-huh.

Prue Leith: Which was a bit rash at my advanced, octogenarian years to decide that I wanted to be a standup. But I loved it, you know, I love the attention is the long and short of it.

Nick Grimshaw: Right.

Angela Hartnett: Yeah.

Prue Leith: You know, I'm the only person I know who likes having their photograph taken. I don't always like the result, but I, I just love the process.

Nick Grimshaw: Do you? Interesting.

Angela Hartnett: And in your one woman show you were just talking about your life, you were being interviewed, or you were just out there?

Prue Leith: No, I was just talking for an hour. The first hour I had a screen behind, you know, with pictures and jokes, bits of clips and things coming up. And I found it much more frightening than doing a book tour. You know, usually with book tours you can talk to hundreds of people and somehow it was really scary and at the beginning I had serious...

Angela Hartnett: Anxiety?

Prue Leith: Anxiety. But you know, we ended up at the London Palladium. And the London Palladium has twice as many seats in it than any of the other theatres I'd been to. So I was really nervous. And of course, being London, half my friends were there, so I was once again, full of stage fright, which I'd got over, I'd done it for thirty-four times. So I really was fine. And I walked on and I just completely froze. I just dried up and I just was filled with a kind of rush of anger at myself, not, I mean, 'You've done it thirty-four times, why can't you do?'

Angela Hartnett: Come on.

Prue Leith: And I just suddenly just said to the audience, 'Bloody London Palladium. It's so f***** frightening, I'm so-' and I suddenly thought, I'm using the F-word in the London Palladium in front of 2000 people. And of course they all roared with laughter.

Angela Hartnett: Yeah.

Prue Leith: And then I relaxed because they were all on my side and you know, and we had a great show. And then afterwards we had a party for mostly my mates in the bar and it was the end of the show, so we were all getting plastered fast. And then I can't tell you the number of people who said, 'That was brilliant. Was it scripted?' You know, they thought I'd deliberately done that. And I wish I'd thought of it earlier because if I just did that every night, I'd get that-

Nick Grimshaw: Yeah, yeah.

Prue Leith: Sympathetic...

Nick Grimshaw: The honesty, I guess, that everyone loved. Cause it's terrifying.

Prue Leith: Yeah, it is terrifying. It was terrifying.

Nick Grimshaw: Well, congrats on doing that.

Prue Leith: In the autumn I'm going to do it in America.

Nick Grimshaw: Oh, nice.

Angela Hartnett: Oh, crikey.

Prue Leith: And I'm gonna end up in Vegas.

Nick Grimshaw: Oh wow.

Prue Leith: I mean- and I think of Vegas as sort of high kicking girls and you know, margarita heaven and all that. So I can't imagine what they'd turn up to watch a cook for.

Angela Hartnett: I think just come out with a big margarita, and one of those long cigarettes and go, I'm ready for you.

Nick Grimshaw: A feather boa.

Prue Leith: That's a good idea.

Nick Grimshaw: 'I'm ready for the show!' We're gonna have a cocktail at the start of the podcast today because we thought, why the hell not?

Angela Hartnett: It's The Coronation, we have Prue.

Nick Grimshaw: Exactly. So we're going for the King's Coronation Royale, which is made with Silent Pool Coronation Expression gin. And it's got some dessert wine in there, some clementine.

Prue Leith: That's a very pretty bottle.

Nick Grimshaw: A very nice bottle. Some crème de cassis and a little bit of mint, and yeah, topped off with a Nyetimber rosé as well.

Angela Hartnett: Wow.

Nick Grimshaw: Quite boozy, but cheers. Cheers Prue.

Angela Hartnett: It's huge. It's like- cheers.

Nick Grimshaw: It is- it feels King-like, goblet-like, isn't it?

Angela Hartnett: It is.

Prue Leith: That is one delicious cocktail.

Angela Hartnett: Very nice. It's good, it's not overly sweet. As soon as you said sweet wine, I thought-

Prue Leith: It's just delicious.

Angela Hartnett: It's dangerously delicious.

Prue Leith: Really delicious. This is really dangerous.

Nick Grimshaw: That is- oh, it's good though.

Angela Hartnett: Yeah.

Nick Grimshaw: That is really good.

Angela Hartnett: That is very nice, well done Nick.

Prue Leith: And it's sort of deceptive, I mean, it's just so- that could go down really easily.

Nick Grimshaw: Really good.

[Drink clinking sounds]

Nick Grimshaw: So Prue, I can see on the table in front of us, we have. Two Prue Leith books.

Prue Leith: They're the same one though.

Nick Grimshaw: Yeah, same one. This is Bliss on Toast. This is so chic, Prue. I mean, I knew it would be chic, but what a chic book.

Angela Hartnett: I love this one, peppered steak and salsa verde on sourdough.

Prue Leith: So easy.

Angela Hartnett: It's so good. You see, it's just mouthwatering, you wanna eat.

Prue Leith: Well you're right.

Angela Hartnett: It's all toast.

Prue Leith: Well, exactly. I mean, I'm convinced that anything that tastes good on a plate tastes better on toast.

Angela Hartnett: I'm with you there.

Prue Leith: And what's more, you don't then have to do rice or pasta or carbs cause you've got the carbs underneath. I even put a Caesar as a salad with scallops on toast, and I just made the toast, the crouton, you know, so you had a big crouton underneath and then Caesar salad on top and it's delicious.

Angela Hartnett: Perfect, yeah.

Nick Grimshaw: Oh yeah.

Prue Leith: I should have brought my other book.

Nick Grimshaw: You should have brought the whole library of Prue Leith.

Prue Leith: No but I should have brought my autobiography, which is the one, you know, I use as the basis for my show.

Angela Hartnett: But one of your books is one of my most used books when I first started cooking, which is the original Leith's book.

Prue Leith: The Bible book.

Angela Hartnett: The Bible, which is this thick, Nick, it's like this big. And what's amazing about it is the illustrations of how- you know when you sit there and say to me, 'How'd you do that?' In fact, he rings me on a Saturday night in service when I've got a hundred on the book to ask me a question.

Prue Leith: Like, 'How do I make an omelette?'

Angela Hartnett: So now I'm gonna buy him the book.

Nick Grimshaw: Yeah, 'What do I do with this monkfish?' She's like, oh for god's sake.

Angela Hartnett: And go, page five of Prue's book, it'll show you. Because it's incredible. And the amount of chefs I know have that book. When you first start the training, it's amazing.

Prue Leith: Well, we wrote it for students of course. And so we needed to do all that technique. And we ended up with another great book called the Leith's Technique Bible, which is the most boring cookbook you've ever read because it's all just technique, you know, how, how to do it. And as- I mean, today, if I did it, I'm writing a new cookbook now and I'm going to have that barcode thing, QR code, so you can just go straight to me on YouTube doing it instead of having to...

Angela Hartnett: Oh my god, that's clever.

Nick Grimshaw: Yeah, 'cause sometimes as someone that is not a chef, when I will read a recipe or I'll read, you know, a cookbook and I'll be like, oh, what do you mean by that. And then that's really handy if you made a little video.

Nick Grimshaw: What is your plan for The Coronation? Do you, are you having a party? Are you working? What's happening?

Prue Leith: I'm having a party. I support this idea of the Big Lunch, you know, which is lots of people getting together and street party sort of stuff. And we're having a Big Lunch, but it's going to be picnic food because the grownups will all want to watch the telly, and the children will all want to play in the garden. And my husband is obsessed with children's toys

so we have a collection, I swear that none of my family come down for any other reason than their children get to ride on Segways and, and scooters and...

Angela Hartnett: Oh wow.

Prue Leith: Little mini bikes and, and a quad bike and all sorts of stuff. They. There's just lots of dangerous toys for children to... While we watch the telly.

Angela Hartnett: Okay, marvellous.

Prue Leith: So that's the plan.

Nick Grimshaw: And who will cook? Will you be cooking-

Prue Leith: I'll cook.

Nick Grimshaw: -or will it be a group effort?

Prue Leith: No. Well, no. My- if my daughter's around she's really good and handy, but otherwise I really like to just get on with it and too much help delays the whole thing. I like a bit of washing up, you know?

Nick Grimshaw: Uh-huh, yeah.

Prue Leith: If people are only prepared to do what they're told like commis in the kitchen, then I love them. But I mean, but if they want to...

Angela Hartnett: Start giving advice.

Prue Leith: Yeah, or, or saying they want to do it differently. Or even my son who, who really can't cook at all, always has another idea of the way it should be done.

Nick Grimshaw: You're like, thanks but no thanks, d'you know what mean.

Angela Hartnett: Like it's not a democracy.

Prue Leith: No, no, it's not. It's not, it's not.

Angela Hartnett: It's my kitchen. Listen to what I tell you, that's it.

Prue Leith: Do you know, my husband complains that I sometimes get into head chef mode and he's- and it's really difficult because I just order everybody around. But I've always been bossy. I am a bossy woman.

Nick Grimshaw: What will you be cooking on Coronation Day, Prue?

Prue Leith: Well, mostly picnic food, but there's gonna be a centrepiece which will be a Coronation portrait of King Charles. And in fact, I did it for Waitrose Food mag and if you go to their website you can get the [recipe](#), but it's honestly Angela, it's so simple, it's just pastry and salmon inside. So it's like a salmon en croûte.

Angela Hartnett: Yeah, perfect.

Prue Leith: And a bit of tarragon and nothing else really.

Angela Hartnett: Salmon and puff pastry is an ideal combination.

Prue Leith: I know, it's divine.

Angela Hartnett: It's a marriage. It is.

Prue Leith: I was rather distressed the other day, I couldn't understand it. I made it for my grandchildren, because I made it with my grandchildren, a little test, you know? And they all ate the salmon from inside, but not the pastry.

Angela Hartnett: Oh.

Prue Leith: I was very surprised 'cause I ate all their pastry.

Angela Hartnett: Did you ask?

Nick Grimshaw: Yeah, I mean, I'd eat everyone's pastry.

Prue Leith: But I, I would've thought children would usually eat the pastry and leave the fish.

Nick Grimshaw: And leave the fish.

Prue Leith: Well brought up grandchildren, they like fish.

Nick Grimshaw: That's your skilled work there. Children of taste.

Angela Hartnett: You've been- you've tested something for The Coronation, haven't you?

Prue Leith: Yeah, I did. And- well, I was really surprised I had to go to a, it was really a sort of PR event to publicise The Coronation Big Lunch, you know, which is the street party. The Eden Project is trying to promote this. So we went to Westminster Abbey, and they had all these different faiths, all the bosses, you know, everybody. Duke of Edinburgh, he's the- another Duke of Edinburgh, Edward, turned up with a quiche from the royal kitchens from Buckingham Palace.

Angela Hartnett: Oh wow.

Prue Leith: A quiche. So I was a bit surprised by this, but actually it's a really good choice because if you think when I first came to England, quiche was something really posh and French. And it was always a quiche Lorraine, and it was buttery pastry and it was- I thought it was the most divine and sophisticated thing. Now, a quiche is just so universal. Children have them in their lunch boxes and you buy them in every supermarket and everybody loves a quiche. So he turned up with a quiche that was really delicious. It was very buttery, beautiful crisp pastry, no soggy bottom. It had a- it had a silky custard, no holes in it, not overcooked and so on, and really moist. And then the filling was broad beans, spinach, and tarragon.

Angela Hartnett: Lovely.

Prue Leith: And so obviously tarragon is back in fashion. Because everybody is putting it in everything. And it was really delicious, bit of cheese on top.

Angela Hartnett: Nice.

Prue Leith: And we all ate it, but he only brought a little one, I said, didn't you realise there were twenty-five people, not very good catering.

Nick Grimshaw: Come on, Edward. And this is *the* quiche, are people being sort of encouraged to make *the* quiche for The Coronation.

Prue Leith: Yes. You go- if you go to coronationbiglunch.com you get the recipe for that.

Angela Hartnett: Oh, right.

Prue Leith: And it is, it is delicious. It's in season, you know, veg of the time is just beautiful, isn't it? It's just absolutely perfect.

Nick Grimshaw: I can't remember the last time I had a quiche. I feel like I've not had a quiche for I'd say a decade.

Angela Hartnett: It is a whole point, as you say, it's gotta be a good one. I was in France for a few months back, we were doing a restaurant there and I just, when they served me a quiche

Lorraine, and I was like, oh my God. And then I went in the kitchen after I said, right, can I show you how to make a quiche Lorraine? But you know what I did? I went on, I said, and I looked up the proper recipe because so many of them, they just throw the eggs in and throw the cream and they don't measure. You do actually need to measure that recipe.

Prue Leith: I know. And you need to have the bacon really crisp before it goes in for a Lorraine.

Angela Hartnett: Exactly, yeah.

Prue Leith: I And you need to have good buttery pastry. Not, not too boring. Really, the trouble with a lot of commercial quiches is that the pastry is boring and too thick.

Angela Hartnett: Yes.

Prue Leith: And the custard is overcooked and so it, it curdles as it goes into scrambled eggs and it goes into dry, it's horrible. So, if you follow the recipe, it works.

Nick Grimshaw: It will work. So if you're gonna make a Coronation Quiche-

Angela Hartnett: Follow the recipe.

Nick Grimshaw: Hot tip - follow the recipe.

Prue Leith: That's right.

Nick Grimshaw: I feel like a quiche was like, when I was doing my food technology GCSE, for which I got an A. Only got two A's, and that was one of them.

Prue Leith: What was the other one?

Nick Grimshaw: Business studies.

Prue Leith: Oh. Now that's a surprise.

Nick Grimshaw: Right? My food tech teacher did know my mum, so... but I feel like quiche was like one of the first things that we sort of learned to do at school.

Prue Leith: Well, exactly, because it teaches you a lot. It teaches you about custard curdling, it teaches you about how to make pastry. It's, it's a really good early lesson.

Nick Grimshaw: What about, were you, when you were at school, did you love your food teacher?

Prue Leith: No, I didn't do any food teaching.

Nick Grimshaw: You didn't?

Prue Leith: I didn't learn to cook until I went to France.

Nick Grimshaw: Oh really?

Prue Leith: To University. I was born in South Africa and I lived a very white, privileged life. It was apartheid time, so, you know, the politics was appalling. As my family were quite well off, my mother was a top actress and my father was a top businessman, we ate and, and lived really well, but I never went into the kitchen, you know, there was a cook. He was a wonderful guy called Charlie, and he could have taught me how to cook. It didn't occur to anybody that I'd be, they just said, oh, she'll go to university, so will her brothers, you know. I was interested in the theatre, I was interested in the arts. I was interested in all sorts of things, but not food. I mean, I liked eating it. I was always greedy. It didn't occur to me that I could be a cook.

Nick Grimshaw: Right.

Prue Leith: And then when I got to France and I was au pair with a French family, Madame- she didn't teach me how to cook, but she taught me how important food is. In the mornings we'd go to- you know, like the French go and buy bread before breakfast. She would buy the baguettes in one shop, the croissant in another shop, and the cake in a third shop, because they were the best. And watching her cook, you know, she would do everything for the children exactly as she would do later for us. That was a revelation to me. I couldn't believe that food could be so important, and of course I got hooked on it and then came away from France saying I'm going to be a restaurateur.

Prue Leith: My darling I think you are quite a good cook

Nick Grimshaw: Wow, Angela Hart-nett

Angela Hartnett: Well it is Prue and it is The Coronation.

Nick Grimshaw: So what is this Ange, what have we got going on here?

Angela Hartnett: So it's Jeremy Lee's Spring salmagundi with herby rack of lamb. So it's got new potatoes, asparagus, broad beans. We've got these lovely Clarence Court eggs that are softly boiled and a lovely shallot, parsley, herb dressing. So I'm gonna serve-

Prue Leith: That's perfect, really spring-like.

Nick Grimshaw: My mouth is watering. That looks really good.

Prue Leith: But you know, Angela, this is such a great dish because if you had veggies, you just leave the lamb off.

Angela Hartnett: Yeah.

Prue Leith: If you have vegans, you leave the lamb and the eggs off.

Angela Hartnett: Yeah, exactly. It works.

Prue Leith: But you've still got a really good meal.

Angela Hartnett: Mm-hmm. It works on so many levels.

Prue Leith: This is absolutely amazing. I mean, it's so delicious and it's so simple.

Nick Grimshaw: So delicious. It tastes so fresh.

Prue Leith: Yeah.

Nick Grimshaw: So a salmagundi is what, just sort of like a mixture?

Prue Leith: Yeah, it's a mixture.

Nick Grimshaw: So for everyone listening to this, it's sort of a mixture of, well, those great ingredients that Prue and Angela talked about, asparagus and broad beans and lettuce and potatoes, then with egg and lamb placed on top.

Angela Hartnett: Yeah.

Nick Grimshaw: So it's sort of like a platter.

Angela Hartnett: Yeah, it really is.

Nick Grimshaw: Yeah. It looks fantastic.

Angela Hartnett: It's a rack of lamb, which is, it's a nice one to cook, you know, it doesn't take-

Prue Leith: It's so delicious.

Angela Hartnett: -half an hour or anything you can do in, you know-

Prue Leith: It's not cheap.

Angela Hartnett: Yeah, it's not cheap, but I think with the extra veg, you don't need to have tons of meat.

Prue Leith: No. Everybody can get one cut.

Angela Hartnett: Yeah, exactly.

Nick Grimshaw: And then what about on the recipe, it talks about trimming the lamb. What does that mean?

Prue Leith : Well, that's, that this is what this is. That's French trimming, where the French always- the butcher will take off all the fat and the gristly bits from it so that you can eat it like that. And you know, so it's very, it is- which makes it more expensive, but it's, yeah.

Angela Hartnett: And you'll always have that little bit of fat at the top, which you keep because that's, you want that to melt down and be part of what you cook.

Prue Leith: Yeah, it does the basting for you.

Angela Hartnett: Yeah, exactly, yeah.

Prue Leith: And also it crisps up, and with the herby topping, it's so good.

Angela Hartnett: It's perfect, yeah.

Nick Grimshaw: It's so good, this.

Angela Hartnett: And it's cooked in a little bit of butter, which always makes it good.

Nick Grimshaw: Always makes everything delicious.

Angela Hartnett: It's always that way, yeah, my aunt does this recipe and it's a- I think it's the original Marcella Hazan, which you would love. And you basically batten down the lamb, you know, the chop, like that, so it's quite flat, and then you basically put it in breadcrumbs, flour and parmesan, and then you fry it. So it's just like a can- a sort of, you know, crispy fried lamb in a way. It's delicious.

Prue Leith: I bet it's delicious.

Angela Hartnett: And you know, with the parmesan and stuff, and fried in butter, it's amazing.

Nick Grimshaw: This taste's- this is really good. I feel like this is a real, well, perfect for Coronation really, I was gonna say like, Sunday lunch showstopper.

Prue Leith: Do you see what we're both doing?

Angela Hartnett: I know, Nick's been too polite.

Prue Leith: But this is, this is the best bit because you get the crunchy bit, you get the seasoning on the outside, and you get a little bit of fat. I'm always trying to persuade my husband that fat is a good thing.

Angela Hartnett: It is. I think so.

Prue Leith: Because that's where the flavour is. Can we talk about this sauce?

Nick Grimshaw: Yes, I like this dressing.

Prue Leith: Because I mean, I think all of these sauces, like, you know, green sauce or gremolata or any of these, are absolutely delicious and they're worth learning how to make properly. And this, this is mostly anchovies and finely chopped shallots.

Angela Hartnett: Yes. And then parsley, mint, and then a good olive oil, and a good vinegar.

Prue Leith: Just perfect.

Angela Hartnett: Not the most expensive, but just a good flavour one. Because I think that's the other thing about French, well certainly Italian, maybe more than French, you don't need all these meat based sauces. I mean, you can take all the juices and, you know, I tend to do that, pour the juices on them, put them into the sauce and stuff. But you don't need a heavy meat- you know like meat sauce. You can just have a nice vinaigrette, which is what we've got here.

Nick Grimshaw: It's really good. It really transforms the meal, that doesn't it.

Angela Hartnett: You're quiet. And what wine have we got sommelier?

Nick Grimshaw: We have gone for a Côtes du Rhone with our lamb today. Gabriel Meffre Organic, which will be great with the lamb, and also really great with that really delicious anchovy and shallot dressing as well. And let me just try those two things in my mouth together.

Angela Hartnett: Mm-hm.

Nick Grimshaw: Let's just check.

Angela Hartnett: Just check it works.

Nick Grimshaw: Just to check if Waitrose are onto something.

Angela Hartnett: Are you a red or a white wine fan? Red more? Yeah, same here.

Prue Leith: Yes. I'll always reach for the red. The only time I drink white - says she, swallowing red - is at lunchtime.

Nick Grimshaw: But that is perfect for this coming weekend, for The Coronation or maybe for like a Sunday lunch where you wanna impress. It's a bit of a show stopper. If you wanna check this out, go on waitrose.com/dishrecipes and you can find the recipe on there.

Nick Grimshaw: Let's talk about Bake Off. Is it still a joy to do and be in there?

Prue Leith: Well, it is because you know, what you see is really what you get. I mean, that atmosphere in the tent is absolutely real. I have never, in six years, I have never heard anybody shout at anybody on that crew, I've never heard anybody get angry or quarrel or stamp off.

Angela Hartnett: Even Paul? No?

[Laughs]

Prue Leith: No. Paul is actually -

Angela Hartnett: He is lovely.

Prue Leith: He's such a softie, he really is. You know, he does this terrifying stare. But it's all nonsense. I mean, he's the one, if the cameras are off and sometimes the bakers- you know, grownups, if things go wrong, they can hold it and behave perfectly on telly, while the cameras are going. But then afterwards they might burst into tears, have a little weep. It's Paul, who you'll see -

Angela Hartnett: He's the cuddler -

Prue Leith: With his arm around them all.

Angela Hartnett: I know, I'm sure, yeah.

Prue Leith: Yeah. He's a real softie.

Angela Hartnett: How many people like, have come from it and now have got careers, like people writing cookery books, Candice, who's, you know, running pubs, you know.

Prue Leith: Nadia.

Angela Hartnett: Yeah. Nadia, you know, who's got her own TV show. I mean, it is great that these people have been discovered now.

Nick Grimshaw: One of my favourite stars of Bake Off was Alison Hammond. And now, gonna be the new host.

Angela Hartnett: Oh yes, of course.

Prue Leith: She's replacing Matt Lucas.

Angela Hartnett: Oh, wow.

Nick Grimshaw: I love Matt and Noel because it just- the show's mad already and then you add Matt and Noel together. And now with Alison Hammond I'm like, that show's nuts and I love it.

Prue Leith: I think it'll be great. I've only ever seen her on telly, I don't know her. And I've seen, you know, she's come to Bake Off and was charming and funny.

Angela Hartnett: Yeah, of course.

Nick Grimshaw: She couldn't find the oven door, do you remember?

Prue Leith: But what I liked about Matt, they're just themselves, they just behave like complete lunatics. I never get the jokes, you know, I can't, all this stuff about, you know, innuendo and things, I mean, sometimes I feel- I'm really glad Alison's coming, cause at least she's a woman and she'll be a little more sensible.

Angela Hartnett: I'm not sure about that. We know Alison.

Prue Leith: Well, those three men, they're like three children.

Angela Hartnett: Yeah, of course.

Prue Leith: The word sausage puts them into -

[Laughs]

Prue Leith: What's with you guys?

Angela Hartnett: Look at the men laughing.

Prue Leith: Yeah. I mean, you say sausage and everybody roars with laughter. What's wrong with you guys? Anyway, that's them and so, over and over again. I get- I'm the butt of the joke because I'm standing there and I don't understand why everybody's laughing and I have said something, which apparently is hilarious, and it's rude, and of course I don't get it.

Nick Grimshaw: Well, maybe Alison will.

Angela Hartnett: Yeah, she'll help you.

Nick Grimshaw: Yeah, she'll help you. A bit of gravitas to the show. I mean the iconic moment when Alison didn't know where the oven door was.

Angela Hartnett: Oh my gosh, yeah.

Nick Grimshaw: Was really one of my favourite bits. I'll tell you that, really funny. She'll be great craic. She came on Dish, we did this in my kitchen and she came round and she was- she's a lot of fun, isn't she?

Angela Hartnett: She is.

Nick Grimshaw: She'll be fantastic.

Angela Hartnett: She's great energy. She'll be brilliant.

[Cutlery sounds]

Angela Hartnett: I remember you doing a speech once Prue, or maybe it was just you and me chatting, telling you that you used to call up Albert Roux or Michel Roux, when you first started your restaurant in Notting Hill. For advice about how to, because how long did you run that restaurant for?

Prue Leith: Twenty-five years.

Angela Hartnett: There you go see. I mean, christ, you've done a lot.

Nick Grimshaw: Really What? Doesn't stop as well, does it.

Prue Leith: How long did it take you to get a Michelin star?

Angela Hartnett: Couple of years.

Prue Leith: Took me twenty-one.

Angela Hartnett: No. Idiots.

Nick Grimshaw: Idiots.

Angela Hartnett: Honestly, it's ridiculous.

Nick Grimshaw: Shout out to Michelin if you're listening.

Prue Leith: I think maybe it took me so long. Partly because my -

Angela Hartnett: I might have lost mine now by the way calling them that.

Nick Grimshaw: Calling them idiots.

Prue Leith: But, I'll tell you that Michelin weren't in England when I started, I'm that old. So, for a while it wasn't a chance. But I got so fed up that I wasn't getting a Michelin star that I finally, I just decided to ring them up and ask them why.

Angela Hartnett: Yeah.

Prue Leith: And so I did. And to my astonishment, they put me through to Derek Brown, who was the head of Michelin.

Angela Hartnett: Head of Michelin.

Prue Leith: And 'Ah' he said, 'Yes, Leiths. Now we've inspected you three times last year.' And he said, 'You've been on the cusp of getting a star for a long time. Why don't I come with my head, you know, chief inspector, who's been the main inspector for your restaurant and we'll talk about it?' And I was amazed cause I didn't think I'd even get through to him.

Angela Hartnett: Yeah, of course. Yeah.

Prue Leith: He turned up and I got my manager and chef. And we sat around the table, and he was so fascinating. He gave me such respect for Michelin. He said, took out this great big file,

it was the days before computers, you know, and he had, it was like This Is Your Life, you know? It was this great big file. And then he said, 'Hmm, right. Well let's take the bread. In June last year, you had absolutely beautiful bread. You had three different varieties. They were all freshly baked, they were all warm when they came to the table, and it was perfect. The next, then in late June, such and such a date, there was only focaccia. It was a good focaccia, but that was the only option. Then in December, it was par-baked, bought in baguette.'

Angela Hartnett: Yeah.

Prue Leith: 'And what's more, you hadn't even baked it properly, you know, served it as it comes, half baked.' And as I sat there, 'Oh God, that's when the baker left.'

Angela Hartnett: Yeah.

Prue Leith: 'That's when the pastry chef thought he could make good focaccia.' 'That's when we realised he couldn't.'

Angela Hartnett: Yeah.

Prue Leith: And so, that's when we started buying in the bread.

Angela Hartnett: Yeah.

Prue Leith: And then he did the same thing about the French dressing. I mean, that's why I was so interested in what went into this.

Angela Hartnett: Yeah.

Prue Leith: We had a trolley, a first-course trolley which is an old-fashioned thing, but it was like an Italian antipasta. Lots of salads and things and people could have as much as they liked. And I thought, oh, you're gonna say you don't like the trolleys cause they're old-fashioned and they're not French and you know, more Italian and blah. And not at all. He said, 'No.' he said, "We love the trolleys, and we know the customers love them.' But he said, 'We think you use the same French dressing on all the salads.'

And he said 'What's more is, I think it's quite a heavy Spanish olive oil, and wouldn't it be better to have a lighter olive oil on the seafoody ones and perhaps a more mustardy one on the German sausage ones and maybe a-' you know? And he was saying to me, do different dressing. And I'm just sitting there thinking, he's quite right. We've got this bloody great bucket of French dressing, which- we make all the salads look pretty and then we go, 'glug, glug, glug' on the lot. And I thought, why didn't I think of that?

Angela Hartnett: Yeah.

Nick Grimshaw: What happened after he finished the meal, once he went through it all?

Prue Leith: Oh, he went through it all. And so we said, 'Yes sir, yes sir.' And then we changed everything and the next day we got a Michelin star.

Nick Grimshaw: Oh my God.

Angela Hartnett: Perfect, you see. That's it.

Prue Leith: Should have done that, you know, twelve years before.

Nick Grimshaw: I know, yeah. Should have had him around earlier.

Angela Hartnett: Yeah.

Nick Grimshaw: One thing that we really wanted to ask you about as well, is that when I thought about you coming on Dish, I always love the 'Prue Leith' look.

Angela Hartnett: Yes.

Nick Grimshaw: You always look really fantastic.

Angela Hartnett: Yes.

Nick Grimshaw: Like, always good. Do you ever look rubbish? Or, do you just look good?

Angela Hartnett: You're always bright and colourful.

Nick Grimshaw: Yeah, always looks great.

Prue Leith: Yeah, I'm always colourful cause I don't own anything that's not bright.

Nick Grimshaw: Yeah.

Prue Leith: So...

Nick Grimshaw: And have you always been like that? Have you always loved bright colours and vivid looks?

Prue Leith: No, I think my husband has helped a lot because he was in the fashion business and I only met him twelve years ago.

And, up till then I loved colour, but I was much more cautious about it. And I also still believed, of that, the trick to be really elegant, you had to be cool. And so, you know, everything should be greige, you know, grey or white or very cool colours and you know, perhaps a little gold necklace, and maybe pearl earrings and you know, posh people's cool.

And when I first met John and he asked me out to dinner, I made a real effort, and I turned up entirely in beige.

[Laughs]

Prue Leith: With a tan leather coat and golden necklaces.

Angela Hartnett: Yeah.

Prue Leith: And I had definitely made an effort. And he said to me, 'What are you wearing?'

Angela Hartnett: What a thing to say on the first date!

Prue Leith: So, he's helped a lot.

Nick Grimshaw: He's helped to bring it out.

Prue Leith: He's very likely to say, if I say, 'Do you think that's a bit much? The earrings with the..' He normally says, 'No, more.'

Nick Grimshaw: More!

Angela Hartnett: Oh, brilliant.

Nick Grimshaw: I love that. Gotta talk about this, Prue. I'm very obsessed with this. This is the place where all the Prue Leith necklaces and bracelets, jewellery hang and it's sort of silhouettes of, of trees cut out, with all the necklaces hanging from them, in like your dressing room.

Prue Leith: I mean, I have been obsessed with necklaces and indeed bracelets and watches and earrings. And so, I had these drawers full of stuff, most of which I couldn't find, and they were all tangled up together. And I had a pegboard, like you'd have on tools, you know, pegboard, lots of little hooks. John designed it, my husband designed it, and he got the blacksmith to cut it out of metal with a laser cutter.

Angela Hartnett: Brilliant.

Prue Leith: And then he, we just put little hooks all over it.

Angela Hartnett: Brilliant.

Prue Leith: And that's the thing, the sort of ladder-like thing in the middle, those are rolling pins.

Angela Hartnett: Oh, clever.

Prue Leith: And it's like, you lift them off and you can take off the bracelets or the watches.

Prue Leith: And so he designed all that. And when we went in our new house, he then had to do an extra tree because we had a bigger wall.

Angela Hartnett: Yes.

Prue Leith: So, and I've still not got enough space. I know that it's an obsession, but I'd say to myself, no, it's not, it's an art installation.

Angela Hartnett: Yes.

Nick Grimshaw: It's an installation.

Nick Grimshaw: Prue, we've come to our end of the show question. Here, sealed in a gold envelope is a question that neither Angela and I have seen. You can open it, you can read it. If you want to answer it, you can answer it, and if you do, you'll win a goodie bag from the good people at Waitrose. If you don't want to read it, you don't have to read it.

Prue Leith: Of course, I'll go for it.

Nick Grimshaw: Yeah, come on Prue. Here we go.

Prue Leith: I might regret this when I see it.

Nick Grimshaw: You may regret it.

Prue Leith: End of show question. Oh, Paul Hollywood or Noel Fielding.

[Laughs]

Prue Leith: Oh, that's really hard.

Nick Grimshaw: Oh, wow.

Angela Hartnett: That's cruel, that is a cruel one!

Prue Leith: Oh, that's a mean question because I mean, they are so different. I adore Noel and you know Noel is a painter?

Nick Grimshaw: Yeah.

Angela Hartnett: Yeah.

Prue Leith: He is a really good artist.

Nick Grimshaw: Amazing.

Prue Leith: I'm actually, I'm not speaking to him at the moment because he -

Angela Hartnett: Oh, okay.

Prue Leith: He stayed in, I had a flat in Cape Town and I lent it to him, um, years ago. He thanked me, he said, with a painting of the view and he never delivered the painting.

Angela Hartnett: Oh.

Prue Leith: He said, 'I'm sure I gave it to you.'

Prue Leith: I said, 'No you didn't.' He said, 'Oh, well it must be in my studio somewhere.'

Angela Hartnett: And you're still waiting?

Prue Leith: I'm still waiting. I'll have Paul Hollywood.

Nick Grimshaw: Yeah, go with Paul, go with Paul.

Angela Hartnett: It's your own fault, Noel.

Nick Grimshaw: Well Prue, you answered the question. Congratulations. This is your goodie bag from Waitrose. Thank you so much for coming round.

Angela Hartnett: Enjoy The Coronation.

Prue Leith: Thank you. And thank you for that.

Angela Hartnett: Pleasure.

Prue Leith: That was such a lovely lunch.

Angela Hartnett: Pleasure. Anytime. You know that. Thank you very much.

Nick Grimshaw: Prue Leith everybody.

Prue Leith: Woo.

Nick Grimshaw: Thank you Prue.

Angela Hartnett: Amazing.

Nick Grimshaw: Do you know what, he owes me a painting.

Prue Leith: Perhaps that's what he does.

Nick Grimshaw: He owes me a painting. Once, we were doing T4 at the NME Awards, and Noel Fielding came on as a guest and he had to, we had like fairground games and he had to hit a thing with a hammer.

Angela Hartnett: Mm-hmm.

Nick Grimshaw: And he hit my foot with a hammer and broke my toe. And it was really bad.

Prue Leith: He broke your toe?

Nick Grimshaw: Yeah. And- with a hammer. At the NME Awards.

Angela Hartnett: He owes you more than a painting.

Nick Grimshaw: And he said, 'I'll get you a painting to say sorry.' And I was like, 'Oh, okay.'

Angela Hartnett: Still waiting.

Nick Grimshaw: Still waiting.

Angela Hartnett: How many years?

Nick Grimshaw: Still waiting. And your toe's broke forever, It's done.

Angela Hartnett: Yes.

Prue Leith: Oh.

Nick Grimshaw: So two paintings, please Noel.

Prue Leith: All right. Well now, Noel. If you are watching, you have got to pay up.

Nick Grimshaw: Next week on Dish, we are gonna be joined by your friend and mine, Mr. Scott Mills.

(Scott Mills - Clip)

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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Voiceover: Waitrose, food to feel good about.