

## **Nish Kumar, Gnocchi with roasted red pepper and chilli pesto**

**NICK GRIMSHAW:** Dish from Waitrose is an SE Creative Studio production and may contain some mild swearing or adult themes.

[Theme music]

**NICK GRIMSHAW:** Hello and welcome to Dish from Waitrose. I am Nick Grimshaw.

**ANGELA HARTNETT:** And I'm Angela Hartnett.

**NICK GRIMSHAW:** How are you today, Ange?

**ANGELA HARTNETT:** I'm very well, thank you, Nick. How are you?

**NICK GRIMSHAW:** Yeah, I'm all right. Nice to see you.

**ANGELA HARTNETT:** Likewise.

**NICK GRIMSHAW:** Really nice to see your plus one as well today.

**ANGELA HARTNETT:** My plus one.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Little Betty Boo.

**NICK GRIMSHAW:** I love Little Betty.

**ANGELA HARTNETT:** Yeah, I know.

**NICK GRIMSHAW:** Betty's Angela dog, who's so pretty.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** She's like, really wow.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** She could be like a Hadid sister. I do think she's gorge.

**ANGELA HARTNETT:** I think given what she costs me, I think I probably need to get her doing that.

**NICK GRIMSHAW:** Bit of modelling.

**ANGELA HARTNETT:** A bit of modelling.

**NICK GRIMSHAW:** So how come she's come today and do you just have like random days where you're like, come to work with mum.

**ANGELA HARTNETT:** It's a random day today because she's not in doggy school and I don't wanna leave her, it's a long day to leave her by herself.

**NICK GRIMSHAW:** Oh yeah.

**ANGELA HARTNETT:** So I checked with the powers that be, and they said yes.

**NICK GRIMSHAW:** I'd quite like to bring Stinky one day.

**ANGELA HARTNETT:** Yeah, you should.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Stinky's good, I've met Stinky.

**NICK GRIMSHAW:** Yeah. And Pig? Maybe not two.

**ANGELA HARTNETT:** Why not? They're very-

**NICK GRIMSHAW:** She's quite, um, would like eat a plug or something.

**ANGELA HARTNETT:** Okay, yeah.

**NICK GRIMSHAW:** Like you gotta keep your eye on her.

**ANGELA HARTNETT:** Yeah. But they're not noisy. That's the only problem with Betty, she- if she wants a bit of attention, we'll hear that bark come through-

**NICK GRIMSHAW:** She's very vocal.

**ANGELA HARTNETT:** -all the walls, and you will know it.

**NICK GRIMSHAW:** I just gave her a bit of parmesan.

**ANGELA HARTNETT:** Yeah, she likes it.

**NICK GRIMSHAW:** Yeah, she really enjoyed that bit of cheese. Do you think she eats better than the average dog, 'cause you have better leftovers or better quality produce in your house?

**ANGELA HARTNETT:** I think probably better leftovers, and also my mum's involved in the whole thing.

**NICK GRIMSHAW:** Right.

**ANGELA HARTNETT:** I don't know what your mum's like with dogs, but my mum will sit there and pretend to be eating something, literally, and she'll just look you in the eye, and then hand goes like that and it just flips. And the dog's literally- and then she goes, 'He's looking at me, he's looking at me, she's looking at me, I've gotta feed them. They're starving.' I said, 'They're not starving'.

**NICK GRIMSHAW:** They're not starving.

**ANGELA HARTNETT:** They just know you are weak, mum, and you have no- 'cause they don't come near me or Neil or my sister- anyway, so Betty. Now she knows you're a weak link.

**NICK GRIMSHAW:** Well, I was trying to warm her up to bond with her.

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

**NICK GRIMSHAW:** So, I've given a little bit of parmesan.

**ANGELA HARTNETT:** Yeah, she's gonna put half a stone after today. She's literally- she doesn't even weigh half a stone, she's so small.

**NICK GRIMSHAW:** Well, she's very cute. We do have another guest, Nish Kumar is gonna be with us.

**ANGELA HARTNETT:** Very excited.

**NICK GRIMSHAW:** And we love him. I also might feed him a bit of parmesan.

**ANGELA HARTNETT:** Yeah. Off your hands, same hand you fed Betty.

**NICK GRIMSHAW:** To see if he likes me. Before we get Nish in, I thought we could hear from a listener in Denmark.

**ANGELA HARTNETT:** Yep.

**NICK GRIMSHAW:** Hi to Moon, who says, 'Dear Angela, Nick, thank you for a lovely podcast.'

**ANGELA HARTNETT:** Aw.

**NICK GRIMSHAW:** 'I had surgery on my hand last week for a condition called trigger finger, which I assure you is not as fun as it sounds.'

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** So...

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** It does sound fun.

**ANGELA HARTNETT:** It does, doesn't it? You imagine it's sort of like that.

**NICK GRIMSHAW:** Trigger finger.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** She carries on, 'Sadly, this means that I can't do any cooking at the moment. However, I've spent all this week listening to the Dish episodes,

getting lots of great ideas for when my hand is back in business. So I've recently invested in a small air fryer.'

**ANGELA HARTNETT:** Right.

**NICK GRIMSHAW:** 'Just because I thought good way to get the kids into cooking a few things.' I imagine Angela would never use one, or would she?

**ANGELA HARTNETT:** I don't have one, but then I don't have a lot of gadgets anyway.

**NICK GRIMSHAW:** I would use one, but it's like, where's that going?

**ANGELA HARTNETT:** Yeah, it's just more stuff.

**NICK GRIMSHAW:** More stuff.

**ANGELA HARTNETT:** More clutter.

**NICK GRIMSHAW:** I don't want any stuff.

**ANGELA HARTNETT:** I'm with you there.

**NICK GRIMSHAW:** I even want to like, put the toaster away, 'cause I'm like, I just don't want like stuff everywhere. Cause you've got like toaster, kettle, microwave, air fryer.

**ANGELA HARTNETT:** Too much, too much.

**NICK GRIMSHAW:** It looks like Currys. It's like, too much stuff.

**ANGELA HARTNETT:** Yeah, we just have a toaster, kettle, that's it. We don't have, anything else is in a cupboard, the only other thing we have is like a, like a Magimix, one of those, you know, mixers. That's it.

**NICK GRIMSHAW:** Yeah, I've got one of them but it's in the box.

**ANGELA HARTNETT:** The cupboard, exactly.

**NICK GRIMSHAW:** Boxed.

**ANGELA HARTNETT:** Comes out when you need it, and then it goes back in.

**NICK GRIMSHAW:** Never. Anyway, so Moon's got one, she's gonna try it out.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** 'But my question is, what is Angela's favourite kitchen gadget and does she have any top cheffy tips for using them?'

**ANGELA HARTNETT:** Well, it's something you mentioned, and I love it, and it's called a microplane, and it's basically-

**NICK GRIMSHAW:** Microwave.

**ANGELA HARTNETT:** Yes, Nicholas. And as you so rightly called it, it's a grater on a stick.

**NICK GRIMSHAW:** I love it.

**ANGELA HARTNETT:** But you can grate oranges, zest stuff, you can do hard cheese, you can do-

**NICK GRIMSHAW:** Garlic, I did.

**ANGELA HARTNETT:** You can do garlic, you can do bits of dried fish, you know, if you want something like bottarga on top, it's brilliant. And so it's a great essential, we always- and most chefs have a micro plane, in fact, most kitchens have a microplane these days.

**NICK GRIMSHAW:** Yeah, my mum got me one.

**ANGELA HARTNETT:** There you go.

**NICK GRIMSHAW:** And then I don't know how I did stuff without it.

**ANGELA HARTNETT:** I know.

**NICK GRIMSHAW:** I was like, b\*\*\*\*\* brilliant this. Sharp as anything as well.

**ANGELA HARTNETT:** Sharp as a- you gotta be watch- yeah, be careful.

**NICK GRIMSHAW:** Yeah, watch your trigger fingers, Moon.

**ANGELA HARTNETT:** Yeah, exactly. Yeah. When they're back in action.

**NICK GRIMSHAW:** Right. Should we get Nish Kumar in?

**ANGELA HARTNETT:** We should indeed.

*[Sounds of plates and cutlery]*

**NICK GRIMSHAW:** Alright. Let's welcome our only guest that rhymes with the name of this podcast. On Dish it's Nish Kumar!

*[Applause]*

**NICK GRIMSHAW:** I see someone's doctored your menu there with a Sharpie. It's the Nish podcast.

**NISH KUMAR:** I'm a huge fan of puns based around my name. So yeah, I'm thrilled. I've genuinely never been more excited to do a podcast in my entire life. Like, are you kidding me? Look at this menu, oh my God. I went on Off Menu, I didn't even get a biscuit from those b\*\*\*\*\*, you know what I mean?

**ANGELA HARTNETT:** I brought my own food there. I brought my own food. And wine.

**NICK GRIMSHAW:** What did you take them? And wine?

**ANGELA HARTNETT:** James loves sweet stuff, you see.

**NISH KUMAR:** Yeah, he absolutely loves sweet stuff.

**ANGELA HARTNETT:** And I knew he was either gonna annihilate me 'cause I didn't want a dessert, I wanted cheese.

**NISH KUMAR:** Right, yeah.

**ANGELA HARTNETT:** So, I was thinking ahead and I bought a dessert for him.

**NISH KUMAR:** So you-

**ANGELA HARTNETT:** Before he [*explosion noise*].

**NISH KUMAR:** And that man has absolutely no integrity.

**ANGELA HARTNETT:** Oh, no.

**NISH KUMAR:** So if you offer him a sweet, he'll immediately be like, I don't care what you say.

**ANGELA HARTNETT:** Yeah, exactly. Sweet wine and sweet, serious- you know, it was a joy.

**NICK GRIMSHAW:** Well, welcome, and we are like you. very, very excited because Angela has handmade gnocchi. I'm buzzing. I'm so, so ready for this.

**ANGELA HARTNETT:** Buzzing.

**NICK GRIMSHAW:** I'm so, so ready. Now as a lot of great meals begin with a bread course.

**NISH KUMAR:** Yeah.

**NICK GRIMSHAW:** And when we are doing our Nish research, we found out the bread roll incident.

**NISH KUMAR:** I am umbilically connected for the rest of my life to bread rolls.

**NICK GRIMSHAW:** You Google bread-

**ANGELA HARTNETT:** You come up.

**NICK GRIMSHAW:** Nish came up.



**NISH KUMAR:** It's a tragedy because I love bread.

**NICK GRIMSHAW:** Yeah!

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** Somebody threw a bread roll at me when I was doing a comedy gig.

**NICK GRIMSHAW:** Disrespect.

**NISH KUMAR:** It was absolute Dish-respect.

**NICK GRIMSHAW:** Yeah.

**NISH KUMAR:** It really was the act of wanton Dish-respect.

[*Laughter*]

**NISH KUMAR:** Yeah. Yeah. So now occasionally- I don't think I've ever talked about this before, but so it, it happened and it was in the news, and then maybe two weeks later, I was doing the best man speech at my friend Tom Neenan's wedding, who is a great comedian and like, we went to university together, and he was the head writer on the Mash Report, he's- I've worked with him for years and years and years, and I was best man at his wedding, and the comedian Ahir Shah threw his bread roll at me.

**NICK GRIMSHAW:** Oh God.

**NISH KUMAR:** But unfortunately, Ahir Shah is not particularly one of our more physically capable specimen specimens.

**ANGELA HARTNETT:** Oh God.

**NISH KUMAR:** He missed and hit James Acaster in the face.

**ANGELA HARTNETT:** I feel that was fitting.

**NISH KUMAR:** He tried to bread roll me during speech, missed, and hit Acaster square in the face.

**NICK GRIMSHAW:** Oh, I can imagine the Acaster response.

**ANGELA HARTNETT:** Oh my God.

**NISH KUMAR:** He was furious.

**NICK GRIMSHAW:** Furious.

**ANGELA HARTNETT:** Brilliant.

**NICK GRIMSHAW:** Absolutely furious. If you were to throw, not that you ever would, Angela-

**ANGELA HARTNETT:** What's that?

**NICK GRIMSHAW:** -as a chef, which bread roll do you reckon'd have the sort of best, sort of, aerodynamic throw?

**NISH KUMAR:** This one, it was a sort of like crusty loaf thing, it didn't- it was not aerodynamic.

**ANGELA HARTNETT:** No.

**NISH KUMAR:** And also, again, a lot of the people at that gig are sort of not necessarily God's gift to sport. Even the original bread roll in the room, like, it was- it didn't get anywhere near me.

**ANGELA HARTNETT:** No.

**NISH KUMAR:** So I don't know if there is a good bread roll to throw.

**NICK GRIMSHAW:** I reckon like a brioche is probably like the friendliest, that's the most jovial.

**ANGELA HARTNETT:** Cause it's soft.

**NISH KUMAR:** Yeah, yeah.

**NICK GRIMSHAW:** Because I reckon it, it's light.

**NISH KUMAR:** But it's quite airy, isn't it?

**NICK GRIMSHAW:** It's quite airy. And I reckon it's more of a like 'boop'.

**NISH KUMAR:** It's sort of like- it's like, I feel like it would be like a paper plane. Like it would catch the breeze.

**NICK GRIMSHAW:** Yeah, yeah.

**NISH KUMAR:** It was- it would only happen if I was being bread rolled by the character Amélie from the film Amélie.

**NICK GRIMSHAW:** It's so Amélie would throw.

**ANGELA HARTNETT:** You know, like you get a baguette like that, like the French stick, you get these mini ones, and they'd have a little point. See, this is my viciousness coming out here, you see, that would be like a little paper airplane.

**NICK GRIMSHAW:** Like a dart.

**NISH KUMAR:** Yeah, right.

**ANGELA HARTNETT:** It would be like a dart.

**NISH KUMAR:** You could Frisbee a naan at somebody.

**ANGELA HARTNETT:** Yes!

**NICK GRIMSHAW:** Oh yes.

**ANGELA HARTNETT:** That's it.

**NISH KUMAR:** I think if you really whipped a naan you could get it at somebody.

**NICK GRIMSHAW:** Yeah. Shotput a crumpet?

**ANGELA HARTNETT:** It's a whole new Olympic sport, I feel. I think this should be introduced. We should have the food Olympics now, that would be brilliant.

**NICK GRIMSHAW:** I'd like just to do an hour of this and then just wrap it up.

*[Drink pouring sounds]*

**NICK GRIMSHAW:** Talk to us about Hold The Front Page that you just did with Josh, which was just so good.

**NISH KUMAR:** It was really a really fun show to do. So Josh Widdicombe and I went and worked for six local newspapers all around the country. And Josh is actually a qualified journalist, like, when I first met Josh, he was actually working on the sports desk at The Guardian, and he had done the proper qualification, but it turned out he'd not paid attention to any of it.

**NICK GRIMSHAW:** Yeah.

**NISH KUMAR:** And I said to him, oh, so you must know how to do shorthand, and he said, 'Oh no, the lecture was at 9:00am on a Wednesday so I just never went,' yeah. And it, it was really great fun. I'm a stand-up comedian, you travel around the country a lot of the time, and you only see it through a particular prism. But when you get to go and work at local newspapers, you get to meet people, it's an interesting way to like, interact with a part of the country, and also the people who work at those newspapers are amazing.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** Like the journalists of the papers are really great, and it was supposed to be a kind of celebration of local news, and the best way to celebrate somebody doing their job well is by sort of dispatching two idiots to do it, to show actually, it's very, very difficult.

**NICK GRIMSHAW:** It's really hard. I love a local news story though.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** Yeah.

**NICK GRIMSHAW:** Like I really love it, and I guess like The One Show, sort of has that-

**ANGELA HARTNETT:** Feels like that.

**NICK GRIMSHAW:** -feels like it has those sort of like random stories, like, 'Let's meet this lady who's got great eyebrows.'

**NISH KUMAR:** The One Show turn... like- and you know exactly what I'm talking about, the, the tonal shift on The One Show like that- I've seen it up close and it's like watching Van Gogh paint, like the way that they can go from a story about somebody who had a botched blood transfusion to a cat that looks like Bob Holness, it's like, it is unbelievable. You get whiplash from watching it.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**NISH KUMAR:** And it is also responsible for my two favourite pieces of television of all time. One is Mel Brooks commenting on how weird the show is, and the other is the Cookie Monster wearing a poppy, which- also, there's something about the fact that the other guest on the show is Chris Tarrant. I don't know why that makes it funnier, but it makes it so much funnier. I think the Cookie Monster wearing a poppy is like, if you wanted to explain to somebody, this is what The One Show is, it's the Cookie Monster paying respect-

**ANGELA HARTNETT:** It really is.

**NISH KUMAR:** -to the people who died in World War I and World War II.

*[Cutlery sounds]*

**NICK GRIMSHAW:** Hey, we are gonna eat in a second. And as mentioned, we do have gnocchi prepared by the one and only Angela Hartnett. If we were coming round to your house for tea, talk us through what would happen, who's cooking in your house?

**NISH KUMAR:** Oh

**ANGELA HARTNETT:** Your girlfriend. She's a comedian as well isn't she?

**NISH KUMAR:** She's a comedian as well, yeah. She- we actually went to Murano for her 30th birthday.

**NICK GRIMSHAW:** Oh!

**ANGELA HARTNETT:** Oh!

**NISH KUMAR:** We did, yeah. It was a- so this is a real, let me tell you, this is a- she is furious. She is absolutely furious about what's happening right now. But yeah, I am, I'm very excited about this, I love gnocchi.

**NICK GRIMSHAW:** Do you remember when you first had it? I remember first having it and like, blowing my and my sister's brain's like, it's pasta, potato, what is it?

**NISH KUMAR:** I actually remember where I was. This tells you, I was doing a gig at like Cambridge University, have these like really like amazingly fancy summer balls. And sometimes they hire comedians to do them. You're often on at two in the morning and it's just a bunch of like incredibly hammered nineteen-year-olds wearing tuxedos for some reason. Looks like you've turned up to like, an all-child award ceremony. And so, they asked me to do one and it was probably like in about 2010 and the pay wasn't great, but my friend said, 'I've been to one of these before. We should definitely go because you should see these things like it's insane.'

**NICK GRIMSHAW:** Yeah, I've DJ'd at some and they're mad.

**NISH KUMAR:** What is that experience like? Because-

**NICK GRIMSHAW:** No one's listening.

**NISH KUMAR:** Yeah.

**NICK GRIMSHAW:** Everyone's paralytic. Like people are being sick, but like...

**NISH KUMAR:** Yeah. It's weird to know that I've potentially been heckled by someone who will be prime minister one day.

**ANGELA HARTNETT:** That's true.

**NISH KUMAR:** That's a really like weird feeling. There was a gnocchi station.

**NICK GRIMSHAW:** Oh, that's quite Cambridge.

**NISH KUMAR:** That, that was the first time I'd ever eaten it in my life.

**NICK GRIMSHAW:** Not pasta, gnocchi.

**NISH KUMAR:** Also, like I grew up pretty comfortably middle class, and when I walked in there I felt like Billy Joel in the Uptown Girl video, like, it was really like, you walk in, you see a bunch of people with their tuxedos and you're like, [*singing Uptown Girl*] 'Ooooh.' But I do remember it being like-

**NICK GRIMSHAW:** And how was it?

**NISH KUMAR:** I mean, delicious.

**NICK GRIMSHAW:** A lot to live up to, Ange.

**ANGELA HARTNETT:** The pressure now.

**NICK GRIMSHAW:** The pressure is on.

**NISH KUMAR:** I got a slight suspicion this is gonna be better.

**NICK GRIMSHAW:** Yeah.

**NISH KUMAR:** A slight suspicion.

**NICK GRIMSHAW:** So is it pasta, but made of potato?

**ANGELA HARTNETT:** No, it is not pasta.

**NICK GRIMSHAW:** It's just potato.

**ANGELA HARTNETT:** It's potato, yeah. It has flour in it.

**NICK GRIMSHAW:** Falls under the pasta bracket.

**ANGELA HARTNETT:** But it's like a pasta course.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** It's a substitute like risotto is. That's the- that's it. So, you can have risotto instead of pasta, you can have gnocchi instead of pasta. But it's not actually pasta.

**NISH KUMAR:** How does one make it? And bear in mind you're talking to somebody who literally- what happens if I- you come around my house for tea, what happens is, I whip out Deliveroo and start taking straw polls of who wants what.

**ANGELA HARTNETT:** So, you boil your potatoes in the skin, boil them till they're really soft or- and then peel them, and then mash them through what you call a ricer or a mouli. So it comes out like this sort of string, if you like.

**NICK GRIMSHAW:** Like the Play-Doh machine.

**ANGELA HARTNETT:** I dunno what the Play-Doh machine is.

**NISH KUMAR:** Yeah, like you put Play-Doh through, yeah.

**NICK GRIMSHAW:** Like you put it through the machine, you make hair for Play-Doh.

**ANGELA HARTNETT:** Yeah, like that. Very much like that.

**NISH KUMAR:** That's fantastic, 'cause that's a dynamic. Like, I might not be a chef, but I'm a broadcaster, and what we've just seen there, that is a dynamic. That is a double act if I've ever seen one.

**ANGELA HARTNETT:** That's how it works. We can, we can make it work.

**NICK GRIMSHAW:** You push the potato through the Play-Doh machine. You made the Play-Doh hair.

**ANGELA HARTNETT:** It comes out blue and orange and pink, yeah.

**NICK GRIMSHAW:** So once you've made the Play-Doh hair?

**ANGELA HARTNETT:** Then once you made your potato.

**NICK GRIMSHAW:** Yeah.



**ANGELA HARTNETT:** Then you mix it with parmesan, eggs, and flour, blend it all together so it forms a dough, and then you roll it into these lovely little gnocchi that look like this.

**NISH KUMAR:** Oh my God.

**NICK GRIMSHAW:** Would you ever serve that as just like- 'cause once it's the big ball, I wonder what would happen if you just baked the whole thing and sliced it?

**NISH KUMAR:** Yeah.

**ANGELA HARTNETT:** No, this- that just wouldn't, I don't think it would hold.

**NICK GRIMSHAW:** No, it wouldn't hold.

**NISH KUMAR:** This is part, this is part of the reason why I'm a terrible booking for this. I have no idea what's been said since the food appeared. Since I got sight of some food, everything else is-

**NICK GRIMSHAW:** You've blacked out.

**ANGELA HARTNETT:** Blacked out. It's done.

**NICK GRIMSHAW:** And what- you used this little thing, which I thought was initially a door stop.

**ANGELA HARTNETT:** It forms the shape of the gnocchi. The whole point of it is that you form these little holes and they- the sauce goes in there. So you roll it like that and crush it in slightly, just to give that little hole.

**NICK GRIMSHAW:** Oh, and then the sauce rests in.

**ANGELA HARTNETT:** It sits in it. Yeah, you see.

**NICK GRIMSHAW:** Oh, I love that.

**ANGELA HARTNETT:** You pretend to know nothing, but you do know stuff.

**NICK GRIMSHAW:** Oh, I love that. Like a little, a little cup for the sauce. Would you ever attempt anything like that, Nish? Have you ever tried to make pasta from scratch? I did. It took all day.

**NISH KUMAR:** Did you really? I mean, I think get where my cooking skill is currently would be like a dog challenging Kylian Mbappé to a game of five-a-side. Like it was- I've got so many steps between where I am and-

**NICK GRIMSHAW:** Gnocchi.

**NISH KUMAR:** Yeah. And Play-Doh Gnocchi Factory.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah, but you see, I think you're saying that, but you're adventurous. I mean, I read your dad fed you a brain curry.

**NISH KUMAR:** Yeah, yeah, I've eaten brain curry, yeah. Listen, I'm one of the great eaters of our age.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** I'm one of the great eaters.

**ANGELA HARTNETT:** We just feed you anything. Yeah, that's fine.

**NISH KUMAR:** Yeah. I had brain masala in a- like in a restaurant in Mumbai that was like a sort of food stand. It's called Bademiya's, and it's like, it was like a food stand behind the Taj Hotel, and it's like some of the best food I've ever eaten in my life. The thing with Mumbai and Delhi particularly, it's like the street food is insane but it's important to go with people who live there because they'll be like, 'That's gonna give you diarrhoea. That's gonna give you diarrhoea. That stand, the guy washes his hands.' Bang, you're in.

**NICK GRIMSHAW:** Yeah, we're on.

**NISH KUMAR:** That street food in Mumbai and Delhi is like, it's kind of unbeatable. And Bademiya's, the guy is incredible 'cause like, he was a cook at this restaurant, he asked for more money and the guy was like, 'I'm not gonna give you more money. People come here for the venue, not your food.' And he

then opened a stand - you know, like the spite store series of Curb your Enthusiasm?

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** Yes.

**NISH KUMAR:** He basically invented the spite store.

**ANGELA HARTNETT:** Love it.

**NISH KUMAR:** Like he opened a stand next to it and obviously everybody went to the stand because what people want is the food.

**NICK GRIMSHAW:** The food.

**NISH KUMAR:** And the food is so good.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** And it's like one grill that's veg and one grill that's non veg, and he- the lamb kebabs are incredible. I haven't been there in nearly ten years, but I assume it's still there. It was insane.

**ANGELA HARTNETT:** Some of the best food I've had, it's been in India, and in those sort of back streets. There's one time we were by, I think it was by the Red Fort, you know, there was this just massive oven and the chef was just sitting there, just literally on the side of the oven doing all the breads.

**NISH KUMAR:** Yeah.

**ANGELA HARTNETT:** You know, but exactly that. I was with one of my chefs who was from Mumbai. A vada pav, isn't it? The thing you have in, you know, that you would like.

**NISH KUMAR:** Oh, I've had that.

**NICK GRIMSHAW:** Oh, what's that?

**ANGELA HARTNETT:** It's a soft bread roll with fried potato, onion, spice, all- just like a potato roll. It's delicious.

**NISH KUMAR:** Oh, it's delicious, yeah, yeah. And pav baji is like- that bread is just like, I think it's just soaked in ghee.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** And then it comes with this kind of, like a sort of tomato-y curry thing. And it, I mean, it's absolutely delicious.

*[Pepper grinder sounds]*

**NICK GRIMSHAW:** Angela, the gnocchi is here.

**NISH KUMAR:** Wow.

**NICK GRIMSHAW:** Wow, wow, wow. So what is this? It's gnocchi, with?

**ANGELA HARTNETT:** Gnocchi with spicy chilli red pepper pesto.

**NISH KUMAR:** Oh man.

**NICK GRIMSHAW:** Oh my God, wow. Okay.

**NISH KUMAR:** That is delicious.

**NICK GRIMSHAW:** Oh, it's really melty in the mouth.

**NISH KUMAR:** Ooh.

**ANGELA HARTNETT:** Yeah, see. Light.

**NICK GRIMSHAW:** Mm-hmm. Angela!

**ANGELA HARTNETT:** Not too much flour, you see, that's the key, not overworked.

**NICK GRIMSHAW:** Like when you are making pasta, Ange.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** On the scale of like favourite to least favourite, where does gnocchi come? Like how much of a faff is it?

**ANGELA HARTNETT:** Oh, making it, I think it's as easy as pasta. I think it's easier, actually.

**NISH KUMAR:** I think even the word easy being bandied around with making pasta.

**ANGELA HARTNETT:** Is wrong.

**NISH KUMAR:** We have to say, there's a skill gap at the table, Angela.

**NICK GRIMSHAW:** I have tried. I did try once, did it with my friend Anna, and Anna's a really good cook and she loves cooking, and she's got all the kitchen stuff and she's patient and she's always cooking something. And it was like at a time in my life when I was a mess in my twenties, and I was like, got bored halfway through and then got sort of drunk, so it wasn't like a great experience and I've never made it since. But we did put like the strings up in the kitchen and hang the spaghetti off the string and all of that. But now I'm at a better place, I feel like maybe this is quite fun to do, make some gnocchi of an afternoon.

**ANGELA HARTNETT:** Of an afternoon, yeah.

**NICK GRIMSHAW:** If not, you can just go to Waitrose and buy it.

**ANGELA HARTNETT:** I love that.

**NISH KUMAR:** It's absolutely delicious.

**NICK GRIMSHAW:** Really good. How did you do that- 'cause that sauce is like, it's not runny, is it? It's sort of like chunky bits of pepper.

**NISH KUMAR:** Yeah.

**ANGELA HARTNETT:** Tomato and peppers in there, and then a chilli pesto. Instead of making it with basil, you'd have put nuts in there, parmesan, and loads of chilli and red peppers as well.

**NISH KUMAR:** Wow.

**ANGELA HARTNETT:** All blended together.

**NISH KUMAR:** Wow. That is absolutely great.

**NICK GRIMSHAW:** That is so delicious. I feel like I should never eat again.

**NISH KUMAR:** Mm.

**ANGELA HARTNETT:** Oh, gosh. Too much.

**NICK GRIMSHAW:** No, that was good, like that melts like-

**NISH KUMAR:** Yeah.

**NICK GRIMSHAW:** Potato and cheese melting in your mouth with a little bit of chilli.

**ANGELA HARTNETT:** That's why cheese and potato, you can't beat.

**NISH KUMAR:** Absolutely perfect. And for me, a little kick of chilli as well.

**ANGELA HARTNETT:** Little kick of chilli.

**NISH KUMAR:** Always welcome.

**ANGELA HARTNETT:** Always welcome. We always like a little kick of chilli.

**NICK GRIMSHAW:** Love a little bit of kick of chilli, yeah. Do you think your chili intolerance, rises and rises and rises?

**NISH KUMAR:** At this point my mouth and stomach are lead lined, like it's un- but like just my partner was always saying like, do you think you might have killed most of your taste buds? Like for, for somebody who doesn't cook a lot

and who doesn't have an extensively stocked kitchen, I've basically got like- the hot sauce range-

**ANGELA HARTNETT:** Yeah. Yeah.

**NISH KUMAR:** -is astonishing.

**ANGELA HARTNETT:** So, every hot sauce around?

**NISH KUMAR:** Oh my God.

**NICK GRIMSHAW:** Every hot sauce.

**NISH KUMAR:** I've got every hot sauce.

**NICK GRIMSHAW:** So, is it no cooking at all at home? Is it honestly just takeaways?

**NISH KUMAR:** No, we've got- we got better during the pandemic.

**NICK GRIMSHAW:** Because the takeaways were closed.

**NISH KUMAR:** Because the takeaways were closed, yeah, yeah. But yeah, I mean, it is a source of shame for me, like just 'cause like, you know- like I come from a family that really like prizes home cooking. It's a big, it's a big part. And we are a food family, like my grandfather ran curry houses in Leicester in the seventies and eighties, and I- you know, my grandmother's an incredible cook, my mum's an incredible cook. And so it is like a source of- and it is me specifically that it's missed.

**NICK GRIMSHAW:** Oh, just you.

**NISH KUMAR:** Like, 'cause my brother is a really brilliant cook, and, and also my brother cooks Indian food well, as well. I really need to go on a course or something.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Well go-

**NICK GRIMSHAW:** Or just go-

**ANGELA HARTNETT:** Yeah, see your mum.

**NICK GRIMSHAW:** -see your family. Where could I do this course?

**NISH KUMAR:** But it's really difficult because like if you ask my grandmother how much of anything you put in anything, she just goes 'Enough.'

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** Like it's, you know, when somebody's doing something completely instinctive, and she knows when something's not enough or too much. And my girlfriend's brother is also a really good cook and he- she always says that there's a thing where he was basically like, you've got a lack of acid in this, so you just need to squeeze a lemon in it. And she was like, how do you know? How do you know that? What are you Breaking Bad? Like, what is this?

**ANGELA HARTNETT:** But in Italy they call it al occhio.

**NISH KUMAR:** What's that?

**ANGELA HARTNETT:** You know, they do everything by the eyes.

**NISH KUMAR:** Ah right, okay.

**ANGELA HARTNETT:** You see, my grandmother never weighed anything, and it was just- she would look at it and that was it.

**NICK GRIMSHAW:** Just know.

**ANGELA HARTNETT:** And she would just know that that was enough flour, that was enough egg, that was enough-

**NICK GRIMSHAW:** You are like that though. Cause when we've asked things before, I think you think I'm taking the piss when I'm saying like, how did you make that dressing? And she's like... and I'm like, no, seriously, how did you do it? And she's like, you just do it.



**ANGELA HARTNETT:** So you never worked in any of the restaurants when you were a kid? You weren't farmed out?

**NISH KUMAR:** No, I was too, I was too young. My grandad ran two Indian restaurants, and then his last job before he retired in like the early nineties, was he actually ran a proper greasy spoon.

**ANGELA HARTNETT:** Brilliant.

**NISH KUMAR:** Which I see as like a real victory for the integration of an immigrant community.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** If you could go from like running curry houses to running a greasy spoon in Leicester, and that- but that was probably in the kind of early nineties, when I was about seven or eight, and I remember going to, we used to call it the caff, and I did- I really didn't know that that was like, that meant café, I just thought- you know, when you're that age, you just, you hear a word and you go, well, that's a caff.

**NICK GRIMSHAW:** That's a caff.

**NISH KUMAR:** But yeah, it was then, then he stopped working. But I, before then, like all my first birthdays were in sort of Indian restaurants.

**ANGELA HARTNETT:** Brilliant.

**NISH KUMAR:** That my grandad was, my granddad was running. But yeah, it's- my grandmother was the serious cook.

**NICK GRIMSHAW:** Right, she's the...

**NISH KUMAR:** Yeah.

**NICK GRIMSHAW:** Mm-hmm. And is there any like, fantastic grandma recipes that have stayed in the family - obviously ones you've ignored - but like is there anything that your family, like still make, and it's like granny's whatever?

**NISH KUMAR:** The thing that's everybody's trying to nail is, so we are from Kerala in India and there's- fish in Kerala, it's like a massive thing. There's a lot of coastal cities and fish cooking is a big thing, and there's like a Kerala fish curry that my grandmother makes with- it's very heavily spiced, but lots of coconut milk-

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** -and - as a lot of the cooking in that part of India is - and it's just some- nobody has ever successfully managed to get it the way that she gets it. And because when you tried get her to explain it, she's like, you've not put enough stuff in, or you put too much stuff in. And everyone's like, amounts? Grams? Kilograms? What does this mean? And she's like, no, it is that- it's by the eye, like she's like, she can, she like, she can literally look at it and go, that's- you've put too much of something in there.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** And- but that fish curry is unbelievable. And she made it once when we were at my- my uncle lives in Australia and we were in Australia, and she got some like fresh fish from the Sydney fish market and made that fish curry. And you sort of realise that at this point she's not quite, been working with the same quality of ingredients. And that fish curry, I have a distinct memory of me and my uncle like, literally with bread, just white bread, like wiping the pan.

**ANGELA HARTNETT:** Oh, nice.

**NISH KUMAR:** Because it was so, it was so delicious.

**NICK GRIMSHAW:** So good. That could be on the next show. So like you trying to remake your gran's curry.

**NISH KUMAR:** This is the thing like- 'cause my, my parents are constantly suggesting television show ideas for me. It's a devastating indictment of me as a person because they're always like, is there a TV show where you could learn how to drive and learn how to cook? And what you realise is, what they're suggesting is, is there an infrastructure by which you could become a functioning adult? Is there any string of televisual systems- they've given up saying, could you change? And they've now jumped to, is it possible for a

television company to pay you to eventually scrape the bare minimum of what people expect from a - let's not be around the bush – thirty-seven-year old-adult.

[Saltshaker sounds]

**NICK GRIMSHAW:** Now gnocchi, fair to say, is a dumpling.

**ANGELA HARTNETT:** It is, yeah, you're right.

**NICK GRIMSHAW:** And Nish, you are a dumpling aficionado.

**NISH KUMAR:** I'm an absolute dump-master.

**NICK GRIMSHAW:** An absolute dump-master.

**NISH KUMAR:** I'm an absolute dump-master.

**NICK GRIMSHAW:** Huge dump-master. Now, there's a lot of dumplings around the world-

**NISH KUMAR:** Lot of dumplings.

**NICK GRIMSHAW:** -we have a map here.

**NISH KUMAR:** Wow.

**NICK GRIMSHAW:** Which- and love that someone's made a dumpling map.

**NISH KUMAR:** Yeah.

**NICK GRIMSHAW:** Any of these that you have tried that you are like, yeah, I love a fufu?

**NISH KUMAR:** I am a big fan of xiaolongbao, which is the soup dumplings, and- 'cause when you kind of bite into them- the first time you have them, it is a risk for burning a mouth because it, this kind of hot jet of water shoots out of it. So you have to eat it quite carefully. I distinctly eating a char siu bao, like is one of those like things you ate when you were a kid that as you are eating it, you go, I

think fish fingers may not be the be all and end all. I think, I think I love fish fingers, but I think there might be a- it's a big world out there.

**NICK GRIMSHAW:** There might be more.

**ANGELA HARTNETT:** There's more to life.

**NISH KUMAR:** It's that red pork. When you bite into that kind of pillowy dumpling pastry and then like that kind of dark red pork. Absolutely.

**NICK GRIMSHAW:** I like the char siu bao, like the- with the pork, it's like a cloud.

**NISH KUMAR:** Yes. It's very delicious.

**NICK GRIMSHAW:** And there's always like a bit of paper stuck to it.

**NISH KUMAR:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** And then you eat the paper.

**NISH KUMAR:** Oh yeah, I ate the paper. I remember-

**NICK GRIMSHAW:** I love that.

**NISH KUMAR:** I do like fufu. I do- I love momos, that's like a sort of Himalayan-

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Oh yeah.

**NISH KUMAR:** There's really good ones at Darjeeling Express in London. They, they're really delicious. Obviously, I love a samosa.

**NICK GRIMSHAW:** Love a samosa.

**NISH KUMAR:** Absolutely love, love, love them. And love a pierogi.

**ANGELA HARTNETT:** I do actually.

**NISH KUMAR:** Absolutely love a pierogi.

**NICK GRIMSHAW:** Where's the...

**NISH KUMAR:** Eastern European dumplings.

**NICK GRIMSHAW:** Oh, yeah, yeah, yeah, yeah.

**NISH KUMAR:** Really, really, really delicious. Like I've bee- I've had dinner in Poland and they, they just bring out big plates of it, it's delicious. I remember the first time I had ravioli. This is why you should always have friends from different cultures.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** Because I was about four years old and I went to my school friend's house and, you know, I just, I had only eaten Indian food and fish fingers. And, and pizza. That as far as I knew, those were the predominant food stuffs.

**NICK GRIMSHAW:** That was it.

**NISH KUMAR:** Yeah. And my mum said, what did you have for, what'd you have for lunch? And I said, 'Ah, his mum gave us, I think they were hot teabags?' My mum was like, 'What are you talking about?' And I was like, 'Yeah, no, they were hot teabags.' And also, like, cause my parents gave me too much self-esteem. I was not backing down from it, like, I was like, 'No, they were hot teabags.'

**NICK GRIMSHAW:** I know what they were.

**NISH KUMAR:** Yeah, I know. I think I know a hot teabag when I'm served one, mother.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Let's talk about Pod Save the UK, which is a brand new political podcast.

**NISH KUMAR:** At last, a male comedian has a podcast.

**ANGELA HARTNETT:** Yes.

**NISH KUMAR:** For too long male comedians have been boxed out of podcasting.

**NICK GRIMSHAW:** It's been a long time. Tell us how it all came about this show, because of course, you know, you're a political comedian, you, you have an opinion.

**NISH KUMAR:** Oh, I've got an opinion.

**ANGELA HARTNETT:** Of sorts.

**NISH KUMAR:** I've got an opinion. And the brazen self-confidence to share it with anyone who will listen.

**NICK GRIMSHAW:** Yeah, come on.

**NISH KUMAR:** I got approached by Crooked Media, which is an American podcasting company that was founded by ex-Obama staffers who started a show called Pod Save America, and I was at one of their live shows in London and somebody dropped out of the second show and they needed a replacement, and a friend of mine from America called me and said, 'Are you free this evening to do the show?' And I was like, not only am I free-

**ANGELA HARTNETT:** I'm there!

**NISH KUMAR:** I'm literally sat in the hall.

**NICK GRIMSHAW:** I'm here.

**NISH KUMAR:** Yeah, right now. And so I did the show with them and so I had- I knew them, and then a couple of years later they sort of contacted me and said, 'We're thinking of launching a British show,' and I said, 'Oh, that's a good idea,' and they said, 'We're thinking of you hosting it,' and I was like, 'That's a terrible idea. You should get someone who knows more stuff.' But no, they were pretty hellbent on it being me in spite of my own objections. It's a show about British politics, and I host it with my friend Coco Khan who's a journalist, so- 'cause I sort of thought, I need to get somebody qualified. We're trying to talk to as many people who understand what's going on as much as possible.

You know, I- in spite of some things that may or may not have been said by prominent members of the government, I don't think that this country has had enough of experts.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** And so, I think as much as possible, we wanna have people who can understand things, explain them to us, and we, there's no point in us pretending to actually be experts.

**ANGELA HARTNETT:** Yeah.

**NISH KUMAR:** You know, the great thing about the Pod Save America guys is they worked in the White House, they- so when they talk about trying to pass a debt ceiling bill, they know how the mechanics of that is gonna work. What we are trying to do is say, look, we are people who live in this country, we're interested in politics, we are engaged with it, can somebody explain to us what in the name of God is going on?

**NICK GRIMSHAW:** Please?

**NISH KUMAR:** Yeah, what the name of please God is going on, and how things could possibly improve. I think like for a long time, like, I've obviously made a lot of jokes about the news, and I'm interested now in seeing if we can find people who could offer some solutions to the problems that I've written jokes about.

**NICK GRIMSHAW:** You can get that right now, can't you, Pod Save the UK?

**NISH KUMAR:** Yeah. It's available wherever you get your podcasts.

**NICK GRIMSHAW:** Okay.

**NISH KUMAR:** And in a couple of places you don't.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Can we talk about- we don't really know what this is, but our wonderful producer Claire told us about Nude with Nish.

**NISH KUMAR:** Nude with Nish is a fictitious TV show that was created by the listenership of a different podcast called The Bugle.

**NICK GRIMSHAW:** Ah.

**ANGELA HARTNETT:** Right.

**NISH KUMAR:** A few years ago- I have young cousins who got to an age where they were independently able to access the internet, and at this point, they found out that I had a Wikipedia page. Quite soon after they found out I had a Wikipedia page, they found out it was possible for anyone to edit Wikipedia. They subsequently played merry hell on my Wikipedia page and said that I was like, best known as Madam Lilly, which is the name that they've called me since the older one was four years old, and said that I weighed 10,000 pounds and every morning I stick a potato up my own butt.

**NICK GRIMSHAW:** So, some of it was true.

**NISH KUMAR:** So some of it was true, yeah. Listen, a stopped clock is right twice a day. But then I mentioned this on Andy's Zaltzman's show, The Bugle, of which I'm a sort of a frequent contributor, and I sort of forgot that the listenership of that podcast is both engaged and tech savvy, and so they did so much defacing of my Wikipedia page that my Wikipedia page can now only be changed by approved Wikipedia moderators. It's like a bunch of like prime ministers and presidents and me that have to have their Wikipedia pages protected, and mine don't need to be protected from cyber-attacks, they need to be protected from the listenership of a podcast that I'm a contributor to. One of the pieces... there were various fake TV shows that I was said to have hosted, and one of them was Nude with Nish, an all-naked chat show, and so that unfortunately now that is forever linked to me on the internet.

**NICK GRIMSHAW:** Well, I can't wait to watch Nude with Nish.

**ANGELA HARTNETT:** Straight after, as soon as you leave.

**NICK GRIMSHAW:** I feel like talking about it on another podcast is gonna set more people on.

**NISH KUMAR:** Yeah, yeah, yeah.



**NICK GRIMSHAW:** Good luck, he's protected.

**NISH KUMAR:** Well now they can't, cause my Wikipedia page is like Fort Knox.

**NICK GRIMSHAW:** You can't get in there, okay.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Nish, before we say goodbye we have an end of the show question for you, sealed in this envelope. Neither Angela nor I have-

**NISH KUMAR:** Great.

**NICK GRIMSHAW:** -read this question.

**ANGELA HARTNETT:** But your nieces and nephews have.

**NICK GRIMSHAW:** Yeah. Your niece and nephew wrote it. You can open it and read it to yourself. If you want to answer it, then you can win a Waitrose goodie bag.

**NISH KUMAR:** I'm not sure I've ever been asked a question that I've not been comfortable-

**NICK GRIMSHAW:** I was gonna say.

**NISH KUMAR:** -to answer. 'Nish, for a Waitrose goodie bag all you have to do is answer this question: you are friends with Ed Gamble. You are friends with James Acaster. Are you secretly annoyed at how successful Off Menu is?' And also underneath it says, 'Because we are.'

**ANGELA HARTNETT:** Give us time, we're coming for those two.

**NISH KUMAR:** I- yeah, no, I'm thrilled -a) I'm thrilled that it occupies the two of them 'cause I worry what they would do with too much free time. The only thing that I'm furious about, and I have expressed this to both of them, is that they're doing the Royal Albert Hall live, and for some reason- I would be happy with them doing the O2, but for some reason the Royal Albert Hall, where Jimmy Hendrix and Bob Dylan performed.

**ANGELA HARTNETT:** Yes.

**NISH KUMAR:** The idea of those two clowns asking people if they wanna eat poppadoms or bread on the stage at the Royal Albert Hall has pushed me over the edge.

**NICK GRIMSHAW:** Like people watching that in like a royal balcony is funny. Like, in a box.

**NISH KUMAR:** There's people gonna be sat in a royal balcony. The last time I went to the Royal Albert Hall, I saw Ravi Shankar perform, like, do you know what I mean? Like these are like, these are-

**ANGELA HARTNETT:** Legends.

**NISH KUMAR:** Icons. Legends of music-

**ANGELA HARTNETT:** Of course.

**NISH KUMAR:** -who have moved music forward and done things that challenge our perceptions of what art can and can't be. And now James Acaster's gonna be there going, 'I'm a genie. Do you like sandwiches?'

**NICK GRIMSHAW:** So, should we all go, yeah? Yeah, we should go.

**NISH KUMAR:** Oh, I've got my ticket.

**NICK GRIMSHAW:** Yeah, we're going. Well, congratulations, you win the goodie bag. You win the goodie bag.

**ANGELA HARTNETT:** Hooray! Here we go.

**NICK GRIMSHAW:** Oh, it's a heavy one today.

**NISH KUMAR:** That's a really heavy goodie bag.

**NICK GRIMSHAW:** It's a really heavy one. And Nish, thank you so much for coming round.

**ANGELA HARTNETT:** That was brilliant.

**NISH KUMAR:** Yeah. There's- well, the heavy third was a glass bottle full of alcohol. Fantastic.

**NICK GRIMSHAW:** Yeah it was! Nish Kumar, everybody!

[Applause]

**NISH KUMAR:** Thanks very much.

**NICK GRIMSHAW:** Coming up next week on Dish, we are gonna be joined by Charlotte Church.

**CHARLOTTE CHURCH:** I did a duet with Usher, and I had no recollection of it.

**NICK GRIMSHAW:** Oh!

**CHARLOTTE CHURCH:** I was like fifteen, I remember my mum and me talking and she was like, 'Oh, remember you did that lovely duet with Usher,' and I was like, 'No. When did I duet with Usher?' She was like, 'You remember, in that parade thing they used to do in New York? You and Usher did a duet.' Couldn't believe it.

**NICK GRIMSHAW:** Can't remember.

**CHARLOTTE CHURCH:** I love Usher!

**NICK GRIMSHAW:** Yeah! You were there!

**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.

**ANGELA HARTNETT:** Follow Dish wherever you get your podcast 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, wherever they are, to [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk).

Waitrose. Food to feel good about.