

Tim Minchin, Chargrilled vegetable & orecchiette salad with pesto and a Pinot Noir.

NICK GRIMSHAW: Our podcast might contain the occasional mild swear word or adult theme. Oh, hello and welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Oh, hi, Angela Hartnett.

ANGELA HARTNETT: Hello Nicholas.

NICK GRIMSHAW: How are we, we alright?

ANGELA HARTNETT: We're very well, thanks, and your good self?

NICK GRIMSHAW: Yeah, really good. Do you like the summer?

ANGELA HARTNETT: I do love the summer, actually.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Holiday time.

NICK GRIMSHAW: You're not one of them that moans it's too hot are you?

ANGELA HARTNETT: Oh, I moan it's hot but only 'cause there's fifty people in the studio. Apart from that, it's fine.

NICK GRIMSHAW: Do you know the Dish studio is sort of as cold as- I, I was gonna say a supermarket, but it's as cold as a Waitrose, isn't it? It's like the only place where it's actually cold.

ANGELA HARTNETT: It is. Blinds are down. Air con on

NICK GRIMSHAW: Dare I say it's too cold.

ANGELA HARTNETT: No, never too cold.

NICK GRIMSHAW: No, never too cold.

ANGELA HARTNETT: We're in a studio.

NICK GRIMSHAW: We have Tim Minchin joining us today. You are fresh from seeing him last night at the Old Vic.

ANGELA HARTNETT: I know. Groundhog Day.

NICK GRIMSHAW: Is it good?

ANGELA HARTNETT: It was brilliant, yeah. He wasn't- he doesn't star in it - he wrote it.

NICK GRIMSHAW: No, I know, yeah, yeah, yeah.

ANGELA HARTNETT: But it was very, very good, yeah, it's come back for its second season, and I'm also seeing him, I am seeing him on Sunday night and I saw him two weeks ago. So bit of a fan of the moment.

NICK GRIMSHAW: Alright obsessed. Do you love Tim Minchin?

ANGELA HARTNETT: Well, it just coincidentally-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -it's all sort of coming together. It's a bit of a Tim Minchin moment.

NICK GRIMSHAW: There's no one really like Tim Minchin is there, like he's quite an enigma in what he does.

ANGELA HARTNETT: Yeah, he's a bit of a renaissance man. Does everything.

NICK GRIMSHAW: He really is. Before we get Tim in, I thought we could have some questions.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: First up, Jan has been on.

'Hi Dish team. I absolutely love the podcast, the craic and the food is a triumph, I never miss an episode. I'm not a very good cook, I really struggle with bringing everything together, and I often get the timings wrong. We have some friends who are great cooks, and it is our turn to have them all over for dinner but I'm panicking about what to cook.'

I do feel that pressure. I've still not cooked for you, Ange.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What did I make the other day? Oh, when I made fish for my mum I was like-

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: -this is what I'm gonna do for Ange.

ANGELA HARTNETT: Go on, what was the fish?

NICK GRIMSHAW: It was just really nice fresh fish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then I just cooked it with butter.

ANGELA HARTNETT: Okay, lovely.

NICK GRIMSHAW: It was delicious.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Obviously.

ANGELA HARTNETT: Obviously, it's got butter.

NICK GRIMSHAW: And loads of salt, and it was delicious.

ANGELA HARTNETT: And mum loved it?

NICK GRIMSHAW: Mum loved it. She actually said it was the nicest food she'd had in London, and I'd taken her out to restaurants the night before.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Some place called Murano. No, I didn't take her there, I didn't take her there, I didn't take her there, didn't take her there. But she did like it. But Jan said, 'Could you advise me on a one pot or traybake meal that I can't go wrong with? They all eat meat, chicken, but we all like veggie too. Thank you in anticipation, Jan.'

ANGELA HARTNETT: Chicken's a good one 'cause you can just joint it all up.

NICK GRIMSHAW: Mm-hmm.

ANGELA HARTNETT: Put loads of vegetables in with it and just whack it in the oven. That's a good one. She could do like a really great fish pie. Is that too simple for her?

NICK GRIMSHAW: Mm, no I think fish pie is good.

ANGELA HARTNETT: See I think something like that is fantastic.

NICK GRIMSHAW: 'Cause what the trickiest bit is the pastry but you can buy that.

ANGELA HARTNETT: Yeah, but you could do mash, why should you have to do pastry?

NICK GRIMSHAW: Ooh mash.

ANGELA HARTNETT: I think that's the brilliant thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Or a whole fish. You could do that, and that really is simple. Go to your fishmonger, say take out the bones, and then stuff it, and then you just put it straight on the table and then all you have to do is cut it.

NICK GRIMSHAW: That's it.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: That is it.

ANGELA HARTNETT: Easy.

NICK GRIMSHAW: And the fishmonger's gonna do all the work for you.

ANGELA HARTNETT: He'll do the work for you and then it's lovely.

NICK GRIMSHAW: Go see him at the Waitrose counter.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Say, 'Angela Hartnett sent me.' Next up, producer Sarah has written in a letter.

ANGELA HARTNETT: Ooh, Sarah. We've really got that many fans that Sarah's writing in now.

NICK GRIMSHAW: Now, hi producer, Sarah. No, this was a genuine question. And do you know what, we had to include this one because I think this every time I'm doing it and I always forget to ask you, there's gotta be an easier way to peel ginger?

ANGELA HARTNETT: Some people just grate it, the whole thing with the skin. I use a peeler.

NICK GRIMSHAW: Pain in the arse....Peeler.

ANGELA HARTNETT: I do use a peeler rather- 'cause you waste less.

NICK GRIMSHAW: Yeah. 'Cause you would like you end up binning more.

ANGELA HARTNETT: Yeah, exactly. Yeah.

NICK GRIMSHAW: Alright, peeler.

ANGELA HARTNETT: Peeler.

[Dinner table sounds]

NICK GRIMSHAW: Should we get our guest in?

ANGELA HARTNETT: Yes. Let's do it.

NICK GRIMSHAW: Just to be clear, I didn't write today's introduction, so if you do feel like a groan, I won't take offence. We start today with an honourable Minchin.

TIM MINCHIN: Oh.

ANGELA HARTNETT: Oh, yeah,

NICK GRIMSHAW: Yeah. For our first ever Grammy nominated guest

TIM MINCHIN: Oh, God.

NICK GRIMSHAW: And we've also promised to make no Groundhog Day jokes whatsoever.

ANGELA HARTNETT: Oh God, here we go.

NICK GRIMSHAW: We've also promised to make no Groundhog Day... Yeah. See I didn't write it. Writer, actor, composer Tim Minchin is here everybody!

[Applause]

TIM MINCHIN: I think both honourable Minchin and the repeated Groundhog Day jokes, they're just about to get to that point where they're finally funny for the first time. It's gonna happen, it's like accumulated.

NICK GRIMSHAW: It's weird that you've never heard that before, really weird. Welcome, Tim.

TIM MINCHIN: Thanks, thanks.

NICK GRIMSHAW: How are you? How is life?

TIM MINCHIN: Life's good actually, yeah. It's always a bit hectic, but I've learned about myself that there's a level of hectic that works for me.

NICK GRIMSHAW: Mm-hmm.

TIM MINCHIN: Or, or to put it another way, there's a level of not hectic enough that doesn't work for me.

ANGELA HARTNETT: Do you like work under pressure then? Is that your thing?

TIM MINCHIN: Yeah.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: I don't... the thing is with our industry is it's kind of, you're either sitting around thinking, what is my purpose in life? Or you're under pressure. There's not much middle ground. Like, so say I was gonna be in London for four weeks to open Groundhog Day and stuff, but I was mostly just gonna be like, you know, doing some press, I didn't have much to do, so I put the solo gigs on sale to make myself not sit around all day questioning my existence.

NICK GRIMSHAW: Have you always been like that, Tim? Have you always been like a do-er?

TIM MINCHIN: I suppose so. I mean, I- I've been very, very lucky, but I don't suppose you get to do all the fun things I've done if you're chillin'.

NICK GRIMSHAW: Yeah. he's really chilled

TIM MINCHIN: I know I seemed totally chilled out.

NICK GRIMSHAW: Now, we are gonna eat in a second. Tim-

TIM MINCHIN: I'm so excited.

NICK GRIMSHAW: -has come prepared?

TIM MINCHIN: Yeah, I've come prepared-

NICK GRIMSHAW: By not eating.

TIM MINCHIN: -with an empty stomach.

NICK GRIMSHAW: The stomach is ready to go so we will have food first, but we thought, you know, Dish is a food podcast. We could talk about your incredible cheese song.

ANGELA HARTNETT: Yes.

TIM MINCHIN: Oh yeah.

NICK GRIMSHAW: Eight minute long-

TIM MINCHIN: Iconic.

NICK GRIMSHAW: -iconic anthem that you performed at the Royal Albert Hall, no less.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: And I just love how stupid and silly, this whole thing is.

TIM MINCHIN: So stupid.

NICK GRIMSHAW: It's so like, it is like kind of the biggest orchestra I've ever seen.

TIM MINCHIN: Yeah. Fifty-seven people playing a song, an eight-minute mini opera about cheese. Some of my work, you know I did get a bit of a reputation of being quite political or it having an edge, and I get the feeling everyone's waiting for the, the other foot to drop and sort of like, what's this actually, what's the metaphor? It's like, oh no, it's a song about cheese.

NICK GRIMSHAW: It's just cheese. Just cheese.

TIM MINCHIN: It's just about my slight lactose intolerance.

NICK GRIMSHAW: Yeah. But there's, you know, there's, you go on a journey through it. It's complex, like the stomach, and it's-

TIM MINCHIN: Well, it uses my love for cheese, it compares it to love that damages you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Which is what my love of cheese does.

NICK GRIMSHAW: Yeah.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: You always forget, don't you? The love is always strong-

TIM MINCHIN: I don't forget, I just do it anyway.

ANGELA HARTNETT: You just do it.

TIM MINCHIN: Yeah, it's just-

ANGELA HARTNETT: You fight through it.

TIM MINCHIN: Yeah.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: I mean it's like drinking too much alcohol.

ANGELA HARTNETT: Yeah, 'course.

TIM MINCHIN: You love it while you're doing it and it's awful afterwards, and it's the same with cheese, I'm just rolling around in my bed.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Groaning.

ANGELA HARTNETT: Hating yourself.

TIM MINCHIN: Sort of wrapped in self-loathing.

[Plate sounds]

NICK GRIMSHAW: So I hate not to talk about cheese, but you are here to talk about Groundhog Day. Back at the Old Vic.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: And Angela, you're fresh from seeing it last night.

ANGELA HARTNETT: I saw it last night.

TIM MINCHIN: Ah, in the heat?

ANGELA HARTNETT: It's fantastic. In the heat, oh my God. I mean, I did feel sorry for all those actors and actresses.

TIM MINCHIN: Acting in snow, so-

ANGELA HARTNETT: And they had like ski gear on and all these padded jackets.

TIM MINCHIN: Yeah, that's right.

ANGELA HARTNETT: They must have been...

TIM MINCHIN: Yeah, because it was hot in London yesterday.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: And the air conditioning went down at the Old Vic.

ANGELA HARTNETT: Yes.

TIM MINCHIN: Which by the way, doesn't happen. And it won't happen again, but uh, but yeah, these guys are depicting tap dancing, snow suited winter in, you know, Punxsutawney.

ANGELA HARTNETT: You would not have known, they did an incredible performance.

TIM MINCHIN: They're amazing.

ANGELA HARTNETT: They were just-

TIM MINCHIN: It does make the audience a bit soporific though - that's not the right word, but yeah, sleepy.

ANGELA HARTNETT: Yes, yeah.

TIM MINCHIN: But did it make you your heart soar?

ANGELA HARTNETT: I loved it. He was an incredible performer, as was she.

TIM MINCHIN: Yeah, yeah, yeah.

ANGELA HARTNETT: It was- and the audience loved it, even though we are all by the end of it, dripping in sweat.

TIM MINCHIN: Sweating.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: There were standing ovations and it was fabulous. Congratulations.

TIM MINCHIN: Thank you.

ANGELA HARTNETT: Yeah. I mean, it's selling out, I mean, it was packed last night.

TIM MINCHIN: It's been a long journey.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Cause it opened seven years ago and then went to Broadway and then we couldn't get it back into London for lots of reasons and then, you know, we lost our producer, beautiful André died very suddenly, and then Covid hit and it sort of felt like one of those things in life where you think, well maybe...

ANGELA HARTNETT: It's not meant to be.

TIM MINCHIN: Maybe it's not meant to be it, but luckily we are not- we don't think like that, we just kept going back to how people responded the first time round and went, this can't go away.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: And so, a bit of tenacity, but also it's the theme of Groundhog Day, you know, you keep trying and keep improving and it's actually a deeply complicated piece of musical theatre.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Because it's a very complicated thing to try and pull off, a person trapped in a, in a repeated day, but it manages to resolve into just pure heart. I'm very proud of it in that way. It goes from a sort of intellectual exercise and a very dissonant thing into a very open-hearted, warm, sweaty thing.

NICK GRIMSHAW: If you were stuck in a day forever, is there a day that you ever look back on you think, that was one of the best days. Maybe a wedding? Maybe a great party? Is there a day where like, I'd, I'd give that a go, at reliving that.

TIM MINCHIN: Well, not to be too intellectually po-faced about it, but I mean, the, the- my whole life is, if there's something that drives me, it's variety, you know, it's why I've done all these different things. I find repetition difficult, or at least I find the curiosity of pushing out in a different direction very tempting. So the idea of repeating your good day is kind of- and, and this is what Groundhog Day says, eventually he figures out that, oh wow, why don't I just have the best day ever? And, and in his brain that's very exploitative, he like steals stuff and, you know, manipulates people into sex and he's like a terrible, terrible person.

ANGELA HARTNETT: Mm.

TIM MINCHIN: But he does have the best day ever, but he learns that it's awful, and actually you damage your good days by having them again. That's the lesson of life, isn't it? You- the fleetingness is why it's valuable.

NICK GRIMSHAW: Do you ever feel like you are in a Groundhog Day doing Dish Angela?

ANGELA HARTNETT: Permanently.

NICK GRIMSHAW: Yeah.

TIM MINCHIN: Yeah. The play does a- it works on a whole other level, which is really sort of suggests that life is like being trapped in a musical, and of course, those poor performers not only have to perform the same show, and it is so intricate that it's like your foot is in the right place at the right time. They have to do that eight shows a week, but within each show they have to do the same day.

NICK GRIMSHAW: Oh my God.

TIM MINCHIN: They're doing the same lines over and over again.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Which sounds boring, but it's not, it's very clever. And Phil Connor says in, in one of the songs, he says, 'There was a day with a girl, I remember it well. Her name was Janine or Jane-Anne or Joelle.'

NICK GRIMSHAW: Yeah.

TIM MINCHIN: But he describes his perfect day. 'We drank Pina coladas, watched the sun setting over the bay. We made love in the sand, and then when we were through, we went back to her room and watched Ghostbusters 2, smoked half a joint and ate half a pound of pâté.' And, and so, I wrote that lyric because that probably is the day. Sounds like a good day to me.

NICK GRIMSHAW: Sounds like a pretty good day.

TIM MINCHIN: Any day that ends with pâté.

NICK GRIMSHAW: A pretty good day.

ANGELA HARTNETT: With pâté,

TIM MINCHIN: Although the memory of Joelle says, 'It was way too much pâté.'

NICK GRIMSHAW: Is there a food, do you think that you could, apart from cheese, that you could just eat and eat forever?

TIM MINCHIN: No, for the same reason, because anything repeated is hell you know, but you know, a baguette and butter or a baguette and butter and pâté, I'm sorry to the vegetarians. Charcuterie.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Nibbly.

TIM MINCHIN: If my rest of my- if I had to choose one sort of meal, it would just be sort of cheese and charcuterie and a bottle of - well in the day white or in the, in the night red.

NICK GRIMSHAW: Love that

ANGELA HARTNETT: Just changed the menu now, we should have done that.

TIM MINCHIN: Yeah, yeah, I'm quite angry about those vegetables.

NICK GRIMSHAW: Do go see Groundhog Day at the Old Vic, it is on until the middle of August.

[*Cutlery sounds*]

NICK GRIMSHAW: Shall we eat?

ANGELA HARTNETT: We should eat.

NICK GRIMSHAW: Yeah? I think we should.

TIM MINCHIN: I love that Angela's actually making us food.

NICK GRIMSHAW: Tim, she does actually cook.

TIM MINCHIN: She's not just an avatar.

NICK GRIMSHAW: No, actually does do it. I always think when, when I saw Ange cooking this morning when I came in, I was like, is this a downgrade for you?

ANGELA HARTNETT: What do you mean?

NICK GRIMSHAW: Like, because do you when you are cooking in like when you know your Michelin-star kitchens, you don't have like a sous chef?

ANGELA HARTNETT: Yeah, we have chefs do that, but that doesn't mean that I don't do stuff when I'm in the kitchen.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: You just think I sit there and direct?

NICK GRIMSHAW: No, no, no. I'm not joking, I thought like the head chef sort of was like the cinematographer.

ANGELA HARTNETT: Yeah, but the head chef gets involved, isn't it?

NICK GRIMSHAW: Right.

ANGELA HARTNETT: You know, you get involved in everything when you do stuff.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You can't be that detached, I don't think in any business if you care about it enough, you are detached, like you said about, you know, the musical Groundhog Day, you would not, even though you've done it before, you would not come over and just-

TIM MINCHIN: Oh, I just sit in a chair and shout at people.

ANGELA HARTNETT: Well you know, you-

TIM MINCHIN: Do it better!

ANGELA HARTNETT: You've all got to care. You care about it all.

NICK GRIMSHAW: Yeah, you care.

TIM MINCHIN: Can I help? I don't, this is not-

ANGELA HARTNETT: Not really, no.

TIM MINCHIN: No.

ANGELA HARTNETT: No, just- no. There's not much to do to be honest.

TIM MINCHIN: No, I would definitely make it worse.

NICK GRIMSHAW: Do you cook at home Tim?

TIM MINCHIN: No.

NICK GRIMSHAW: No. Straight no. We've never had a no.

TIM MINCHIN: No. I don't cook, no. I cook shamefully rarely.

NICK GRIMSHAW: Uh-huh.

TIM MINCHIN: I really enjoy it. Yeah. I don't, I don't cook, I don't watch telly, I don't listen to music, I don't do anything. I work and then I stop and have a glass of wine and talk to my kids, and then go to bed, and then I get up and start again.

NICK GRIMSHAW: Yeah. Start again.

TIM MINCHIN: Yeah. No, I sh- I need to make, make a bit more space in the evenings, my wife cooks, but not with a huge amount of passion, like neither of us are cooks, which is a bit of a pity, but she cooks because it's, you know, part of her job.

NICK GRIMSHAW: Right.

TIM MINCHIN: As in we, that's a- we have an oddly traditional relationship and it's exactly what she wants. But yeah, she does that stuff much more than I do.

NICK GRIMSHAW: If you were to do it, Tim, what would we trust you to, to smash?

TIM MINCHIN: Oh, look. Being an Australian male, I will often go, it's a lovely day so I'll do it all on a barbecue. And the barbecues can be anything from beautiful marinated chicken and prawns and stuff, to just sausages and buns. But like most non-cook cooks, it's pasta and I make a really good lasagne, you know.

NICK GRIMSHAW: Oh yeah.

TIM MINCHIN: Yeah. My bolognese involves quite a lot of red wine and reducing it over a long period of time and stuff. So it's not completely bogan, but it's pretty, pretty base.

NICK GRIMSHAW: It's pretty base. Sounds delicious though. Sounds good.

ANGELA HARTNETT: What was that expression, bogan?

TIM MINCHIN: Bogan, yeah.

ANGELA HARTNETT: What does that mean?

TIM MINCHIN: There's not really an equivalent. It's sort of like Australian white trash, but it doesn't, it's not that condescending and it's not like chav, but it's in that area.

ANGELA HARTNETT: Yeah. I get what you're saying.

TIM MINCHIN: It's like, 'Oi mate, just, just bloody rig pipe. Don't fix your loos, put a pipe in a bucket.' You know, it's like just a bit, I don't dunno. It's a little bit like, it's the best, the best and the worst of us.

NICK GRIMSHAW: Like a bit basic.

TIM MINCHIN: Yeah, A bit like, Bogans in Australia, you wear black jeans to the beach and get drunk and have a fight, you know?

NICK GRIMSHAW: Right. I know that guy.

[Cooking sounds]

NICK GRIMSHAW: Is it a stereotype in Australia or is it true people do love to have a bloody barbecue?

TIM MINCHIN: Yeah well- except you guys for you barbecue is a- and the Americans a bit, it's a style of cooking.

ANGELA HARTNETT: We do it badly.

TIM MINCHIN: So you do it badly, you get some aluminium tray full of coal from a- I mean, it's the weirdest thing from a garage.

ANGELA HARTNETT: From a garage.

NICK GRIMSHAW: It's really chemical-y.

TIM MINCHIN: Burn a patch on the grass. It's so weird. You're sort of like trying to light it in between rain and it's just so sad. Many many people in Australia just have an outdoor kitchen basically, so if you are lucky enough to be able to build a house in Australia, you'll have a built-in outdoor barbecue area, which is all gas and plumbed and stuff.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: So it's actually just an outdoor stove, but it's a grill and yeah, it's, it's huge. Culturally huge. And it's not, 'Put another shrimp on the-' it's not, usually, prawns and stuff are usually Christmas, you have, you have seafood. But it's mostly the sausages and chops and steaks and you know, lamb chops, and you might do it twice a week.

NICK GRIMSHAW: I love that. Do you remember-

TIM MINCHIN: And usually it's traditionally, it's the dads, of course.

NICK GRIMSHAW: It's the dads, yeah.

TIM MINCHIN: That's changing now, but my dad, master, you know, he'll do a whole roast on the, on the barbecue with the hood, but-

ANGELA HARTNETT: Wow.

TIM MINCHIN: -that's what he knows how to do. It's, it's very much used to-

ANGELA HARTNETT: See, is that your thing? You do it or you're breaking these traditions?

TIM MINCHIN: No, I do. Our kids were born here in London and then we lived in LA and stuff, so we returned to Australia five years ago and we're trying to sort of rebuild those traditions.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Not, not the gender divide, but the, absolutely. We, we're actually renovating our house now.

ANGELA HARTNETT: Nice.

TIM MINCHIN: We've got a bifold window where the kitchen bench will then extend out into the outside bench and so it's sort of indoor outdoor kitchen.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Perfect.

TIM MINCHIN: Which- because, I moved back to Australia, you know, in my industry, moving back to Australia is not good for my business, but if you wanna do the lifestyle, you better get into it. And we're near the beach and stuff.

NICK GRIMSHAW: It's funny, isn't it, that the outdoor cooking is seen as like the man's.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Dad doesn't cook inside. My dad-never saw him ever, ever in his life, cook inside.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: But outside?

TIM MINCHIN: You need to be, you need to be hairy to cook outside in the weather.

ANGELA HARTNETT: Fire.

NICK GRIMSHAW: Why? What is that about? Do you remember going to your first British barbecue? Or witnessing it?

TIM MINCHIN: I remember this sort of slight-

ANGELA HARTNETT: Leaving.

TIM MINCHIN: -cultural- we, we, the first place we lived was an upstairs flat and we adored our neighbours and we shared a little, you know, strip of mud that we call a back garden, like all the grass for our five days a year you can sit on, the rest of the time it's like just a swamp. I do remember this sort of culture clash where they would sort of have this little dinky coal thing that they hadn't put together properly and it was rickety and they'd sort of try and light it, and we bought a what I think of a barbecue, which I understand to a Brit looks a bit American, it's like got a hood and fold-out tables and a gas bottle, and there was definitely a, a sense of mutual contempt. They were like, 'Oh, how crass,' you know.

ANGELA HARTNETT: Showing off.

TIM MINCHIN: 'How crass to have a gas barbecue you can cook inside.' And I was like, What the hell are you doing mate? Like, what are you gonna cook on that? You're gonna give me a raw sausage and we're going to sit in the mud? Come on.

[Dinner table sounds]

NICK GRIMSHAW: Okay, here we go, it is time to eat.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Do you wanna give us the official title of this Ange?

ANGELA HARTNETT: So, our official title is char-grilled vegetable and orecchiette salad with fresh pesto and rocket.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: Bon appetit.

TIM MINCHIN: Exciting... Tomatoes are one of my favourites, and on any of my breakfasts that I either order or cook, cherry tomatoes.

TIM MINCHIN: Oh my God.

NICK GRIMSHAW: That is tasty.

TIM MINCHIN: This feels like it's been made by someone who knows what they're doing. Is that possible?

ANGELA HARTNETT: Maybe. A tad.

NICK GRIMSHAW: Well, that is so tasty, isn't it.

TIM MINCHIN: Oh.

NICK GRIMSHAW: Delish.

TIM MINCHIN: I love roast peppers too.

ANGELA HARTNETT: Yeah. We're ticking all your boxes today, Tim.

TIM MINCHIN: Oh, you've ticked my box so hard.

ANGELA HARTNETT: This is brilliant. I'm loving it.

[Pepper grinding sounds]

NICK GRIMSHAW: So this homemade pesto Ange, that does not taste like when I make pesto at home.

ANGELA HARTNETT: Is that 'cause you take the jar off- like the lid off?

NICK GRIMSHAW: Yeah, I take the lid off.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then pour it in the pan.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: And how did you make this so, so tasty, what's in it? Cheese, pine nuts, basil, olive oil.

ANGELA HARTNETT: Olive oil.

NICK GRIMSHAW: That's it?

ANGELA HARTNETT: Garlic.

TIM MINCHIN: Parmesan?

NICK GRIMSHAW: Oh, garlic.

ANGELA HARTNETT: Garlic. Parmesan. And bizarrely how you blend it. You would never think that, but-

NICK GRIMSHAW: Oh, really.

ANGELA HARTNETT: -you need to blend the garlic first, add the olive oil, then the basil afterwards.

NICK GRIMSHAW: See, when I see that in a recipe, I'm like, whatever, it don't matter. But it really does. Oh I never believe it, I'm just like whack it in.

ANGELA HARTNETT: To be fair, certain things you can whack it in, but all you'll do is bruise the basil and it's black.

NICK GRIMSHAW: Bruise the basil!

ANGELA HARTNETT: Who would've thought a poor little basil plant would get bruised?

TIM MINCHIN: Doesn't get bruised if you've done your garlic and oil first?

ANGELA HARTNETT: No, because once you add the oil that sort of protects it, it's like a little cushion, protects it. I'm talking- my sister's just had a baby, so I'm talking about all these motherly things. Little cushion, protect the baby basil, it's all fine.

NICK GRIMSHAW: Wow.

TIM MINCHIN: Did your sister call her child Basil?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Baby Basil.

ANGELA HARTNETT: I was putting loads of names for him, she was just going to me, reject, no, veto, but she came up with Elsie, which I think is a fantastic name.

NICK GRIMSHAW: I love Elsie, really good name

ANGELA HARTNETT: Little Elsie.

TIM MINCHIN: Basil would've been better.

ANGELA HARTNETT: I know exactly why we didn't go Basil, 'cause we have a friend Basil, who never listens to this, but he may now 'cause people would tell him and he's the most annoying person there is. And I say this with love, Basil, but you are a pain in the butt. So there's no way on earth I would ever call my niece or nephew Basil.

TIM MINCHIN: Oh my God.

NICK GRIMSHAW: What's the problem with Basil?

ANGELA HARTNETT: Basil knows his problems.

TIM MINCHIN: We've just-

ANGELA HARTNETT: Basil knows his...

TIM MINCHIN: We've just cancelled Basil.

ANGELA HARTNETT: Basil, I will cancel- Basil, we always do these walks on the, you know, we were saying about the Sunday, brunch and stuff.

TIM MINCHIN: Oh my God.

ANGELA HARTNETT: So we always go for a walk on the heath with all our dogs and Basil comes and we love Basil, but I've already sworn at him before we've left the house, and bear in mind we're leaving at like six-thirty, quarter to seven.

TIM MINCHIN: I think you're in love with Basil.

ANGELA HARTNETT: I'm not! Oh my God, Tim, no!

TIM MINCHIN: You've got a crush on Basil.

ANGELA HARTNETT: Don't say that, 'cause if he hears that, he'll go, 'I know you love me!'

NICK GRIMSHAW: Does he believe that?

ANGELA HARTNETT: He probably will now.

[Bottle popping sounds]

NICK GRIMSHAW: We are gonna have some wine with this. We thought we'd go for a chilled red.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And we've gone for a chilled Pinot Noir, and we've gone for this because you love a Pinot Noir, right Ange? Why do you love a Pinot Noir, and do you like it chilled?

ANGELA HARTNETT: I like it chilled, and I like it because it's light.

NICK GRIMSHAW: Are you a fan, Tim?

TIM MINCHIN: I'm loving this.

NICK GRIMSHAW: Mm.

TIM MINCHIN: If any of my fannie-fans are listening, they'll know that I don't do pinot. In fact, I don't do pinot to such an extent, like in the first season of my TV show Upright he says, 'Anything but Pinot.' He goes, 'Red wine unless it's Pinot, in which

case, beer.' And so I make all these jokes about pinot and I've had a public spat with Sam Neil, who makes Pinot Noir.

ANGELA HARTNETT: Brilliant.

TIM MINCHIN: No, a joke spat. I reckon fifty or sixty or seventy percent of pinots have something in them that just does my head in.

ANGELA HARTNETT: Right.

TIM MINCHIN: And this isn't- this is really nice and I think actually chilling it-

ANGELA HARTNETT: Nice backtracking there.

TIM MINCHIN: That's why I was so tentatively sipping it.

[Drink pouring sounds]

NICK GRIMSHAW: The wine we've gone for is the Albert Road Pinor Noir, South African wine. You can get all the details on the wine and the recipe on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). That's the way to do it. Helen McGinn, who you'll know off of the telly for, been a wine expert writes in the Waitrose Food magazine. She's like, it has to be a certain type of red.

ANGELA HARTNETT: Mm-hmm.

NICK GRIMSHAW: You can't just chill any red.

ANGELA HARTNETT: No.

NICK GRIMSHAW: So don't just whack a Châteauneuf-du-Pape in your freezer.

ANGELA HARTNETT: No.

NICK GRIMSHAW: It's not gonna happen. She said we need one that's lighter, on the fruitier side, that's low in tannins. That's it.

ANGELA HARTNETT: There you go. We're laughing.

NICK GRIMSHAW: That's the key. So that's, you know, light and fruity, like myself.

ANGELA HARTNETT: Indeed.

TIM MINCHIN: Oh, that Nick, low in tannins.

ANGELA HARTNETT: He is low in tannins.

NICK GRIMSHAW: Low in tannins.

TIM MINCHIN: You know what they say.

[Cutlery / wine sounds]

NICK GRIMSHAW: Tim, let's talk about your relationship and your family with food when you were growing up, we heard you were in quite a regimented family with, with food and mealtime, that you had to sit in your seat, that was Tim's seat and it was locked in.

TIM MINCHIN: I've never thought of it as regimented, but I think when you've got four kids, there's, you know, and yes, it was-

ANGELA HARTNETT: Organised, maybe.

TIM MINCHIN: Organised and also sort of, quite middle class. Yeah, my dad's a surgeon. It was a very nice table in a very nice room and we'd eat there nearly every night.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Six of us around a table and yeah, we all had our spots and we all had our jobs and I've never thought it as regimented, I suppose that is right. It wasn't- I just don't want anyone to picture us sort of Von Trapps, like-

NICK GRIMSHAW: We were the same in our house though.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: We- it wasn't like you have to sit there, but you know, if you dared sit in your sibling's seat, they'd be like, that's my seat.

TIM MINCHIN: It just emerged I think. And also 'cause I was a second son, my, my mum, I don't know what she was reading, Dr. Spock or something, but, she had ideas about- so dad was at that end of the table and I was at the other end, so by the time there were four of us, I was at the other head of the table.

ANGELA HARTNETT: Right.

TIM MINCHIN: And I think that was mum going, oh, second child, he'll be, he'll grow up to be all insecure and stuff, so we've gotta...

ANGELA HARTNETT: Make sure.

TIM MINCHIN: And look, it worked.

NICK GRIMSHAW: It really did.

TIM MINCHIN: I mean, I'm a mess of a man. You wouldn't know it because I have that head of the table vibe.

[Dinner table sounds]

NICK GRIMSHAW: Because I remember always, family dinners, like my brother had just to get in trouble even though he was thirteen years older than me. So even as an adult man he'd be being told off by my mum 'cause he ate too quickly.

TIM MINCHIN: Oh yeah.

NICK GRIMSHAW: He'd just want it over with, you know, he'd just be like, 'I'm going out.'

ANGELA HARTNETT: Shovel.

NICK GRIMSHAW: What were you like?

TIM MINCHIN: One of my siblings- I was the slowest, by a long shot. One of my siblings ate really, really fast. But yeah, everyone would be waiting for me and it'd be, 'Oh Tim.' And I don't, I don't know why, it doesn't seem to add up to anything I've ended up being, although I, I don't think I eat particularly fast now. I sometimes I feel like I'm eating fast. Some people are like hoovers, it's just so weird. And you don't, they don't look like they're shovelling it in, they just- you blink and it's gone.

NICK GRIMSHAW: I'm really Hoover-y, I'm really bad. Do you know-

ANGELA HARTNETT: I'm a quick eater.

NICK GRIMSHAW: I'm so- I don't know what it was.

ANGELA HARTNETT: I think mine's to do with work. Because you are standing on your feet-

TIM MINCHIN: You just need to grab it.

ANGELA HARTNETT: -and you just quick, and eat something.

TIM MINCHIN: Yeah.

ANGELA HARTNETT: Neil hoovers. But my cousins like you, Tim, he- we will, there'll probably be twenty of us around the table and he will be still halfway through when everyone else is finished, and we're like...

TIM MINCHIN: Some people are really annoying. Just come on, eat.

NICK GRIMSHAW: Hurry up.

ANGELA HARTNETT: Please, come on!

NICK GRIMSHAW: Hurry up, come on, get on with it.

ANGELA HARTNETT: And he'll literally- he's as thin as rake, and he will just go, leave that, I will just take my time, and he'll finish everything.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: And you know, he's quite good at that.

TIM MINCHIN: Slow and steady.

NICK GRIMSHAW: What's Basil like?

ANGELA HARTNETT: Ignore Basil. Ignore Basil. He said, food's the enemy, you see.

NICK GRIMSHAW: No he did not. That's why you hate him.

TIM MINCHIN: Hold on, now it all comes up.

NICK GRIMSHAW: He's like the anti-Chef

ANGELA HARTNETT: It's not the Basil show, although Basil likes things to be the Basil show. I'm gonna get so annihilated, oh my God.

[*Cutlery sounds*]

NICK GRIMSHAW: How did you find living in L.A.?

TIM MINCHIN: Oh, well, I mean, I am much more British than I am- in fact, despite the cute culture clash anecdotes, coming to England for me was a very- sense of like, this is my home. Like, in, in terms of my work, and I love working and living in Australia and my dear, dear friends there. But it was a really weird thing that sort of self-taught muso from West Australia and I found my- in Matthew and, and my collaborators over here, it's like I found my people here.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: I felt socially a bit like that as well.

ANGELA HARTNETT: Mm.

TIM MINCHIN: English men and that sort of self-deprecating gentleness suit me much better than like Aussie blokes and, you know. One thing's weird though is I- I've always got along really well with women and I have never thought that you can't have individual relationships with women, even if they've got partners.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: Definitely in Britain and in in America, it's- everyone's cool with it, but it's unusual that, that I'll ring up the, the woman and go, 'Oh, so we get together, 'and everyone's like, 'No, you're meant to talk to the man.' And like, I've found that really surprising in Britain, which is so advanced in so many ways culturally, and so, open, but definitely I- none of the other boys ever rang Sarah and I would ring all their wives. And say, 'Let's have sex,' and they'll be, 'Yeah.'

[Plate sounds]

NICK GRIMSHAW: I wanna talk to you about toast, because when Angela and I sat down to do Dish, we spoke about toast actually in our very first meeting. You're a big, big fan of toast.

TIM MINCHIN: I like toast, yeah.

NICK GRIMSHAW: And Angela I wanted to know more about you and I was like, what's the best thing on toast? Cause I thought it'd say a lot about a person.

TIM MINCHIN: Mm.

ANGELA HARTNETT: Very judgmental, aren't you?

NICK GRIMSHAW: No, I just was like, is she sweet, is she chef-y? Like what kind of person is she.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: And Angela's response was amazing 'cause she said, everything's good on toast.

TIM MINCHIN: True.

ANGELA HARTNETT: It's true.

TIM MINCHIN: Yeah. Everything is good on toast.

NICK GRIMSHAW: She said it was a stupid question.

TIM MINCHIN: Yeah. Also true.

NICK GRIMSHAW: Are you a daily toast indulger?

TIM MINCHIN: No, but the boring subtext to all conversations about food is I quite often have to be naked or semi-naked on screen, and so my life is about like going, when's the next time I have to be semi-naked on screen?

ANGELA HARTNETT: Yeah.

TIM MINCHIN: I don't have to be, I just write stuff so I-

NICK GRIMSHAW: So you are.

ANGELA HARTNETT: So you are.

TIM MINCHIN: It's how I hold myself to account.

NICK GRIMSHAW: It's how he keeps his life in control.

TIM MINCHIN: It's an amazing thing about my career - pretty much everything I've ever done on telly from, you know, Australian historical drama Secret River which I am full frontal, and Californiacation where there's just so much of my bum, and both seasons of Upright, which I wrote so I have no excuse, where there's, you know...

ANGELA HARTNETT: You knew what you were doing.

TIM MINCHIN: And there's just so much nudity. And I think part of why I end up doing that stuff is 'cause it's the only way I can keep myself, like, I need a threat. It's like you said earlier, do you like being anxious, and doing- I love something holding me-

ANGELA HARTNETT: Yeah, yeah.

TIM MINCHIN: -to account, you know. But anyway, so I eat toast, depending on what's coming up. I'm not eating toast at the moment 'cause I've got to shoot-

ANGELA HARTNETT: Cause he's naked in two weeks.

NICK GRIMSHAW: Naked in August.

TIM MINCHIN: That's right.

NICK GRIMSHAW: We have our end of the show question for you Tim.

TIM MINCHIN: Oh.

For you to open and answer.

TIM MINCHIN: Alright. There's an envelope.

NICK GRIMSHAW: If you get this question right we've got a goodie bag for you, Tim.

TIM MINCHIN: Do you want me to describe what I'm looking at?

NICK GRIMSHAW: Please.

ANGELA HARTNETT: Yeah.

TIM MINCHIN: It appears to be a tweet, which I- and I recommend this as part of your diet. Get off Twitter. It's ruining the world. I got off Twitter a couple of years ago. Oh my God, it's so good. Except that it makes me sad that it's still going.

So this is a tweet from 2013 from me, just before Christmas, and it says, 'If [blank] is a cure for tiredness and or sadness, I should see a marked improvement imminently.' Hmmm.

NICK GRIMSHAW: Do you remember what the blank was?

TIM MINCHIN: Hm. It implies I was tired and sad, which makes me sad for 'past me'.

NICK GRIMSHAW: The heady days of 2013.

TIM MINCHIN: Masturbation. Was I masturbating heavily?

ANGELA HARTNETT: If that's not the answer, it is now.

TIM MINCHIN: If, if- cheese? No, it's too, the blank is quite long.

NICK GRIMSHAW: It's quite long.

ANGELA HARTNETT: It's quite a long blank, yeah.

TIM MINCHIN: If, if, if, if, um, I, I, I have no idea, what would it be if, if. If Pinot Noir? Eating cheese is a cure for tiredness or sadness?

NICK GRIMSHAW: Not cheese.

TIM MINCHIN: If eating pasta? If eating steak? Bread? Toast!

ANGELA HARTNETT: Yeah!

[Applause]

TIM MINCHIN: So, I'm so dumb.

ANGELA HARTNETT: No, you are far from dumb, far from dumb.

NICK GRIMSHAW: Eating loads of toast is a cure for tiredness.

TIM MINCHIN: That's great. That's so funny, like, honestly, you loaded me up, I couldn't be more stupid. That's a reasonably good indication of how I work. I overthink things when actually it's really, really simple.

ANGELA HARTNETT: Which is to the joy of all of us.

TIM MINCHIN: Yeah.

NICK GRIMSHAW: Tim, thank you for coming around for pasta at eleven o'clock in the morning.

TIM MINCHIN: It was a huge pleasure. Thank you so much for the meal.

NICK GRIMSHAW: Thank you for coming, it was brilliant.

TIM MINCHIN: And your nice conversation.

NICK GRIMSHAW: It was great to have you and good luck with all of your many projects.

ANGELA HARTNETT: Exactly.

TIM MINCHIN: Go see Groundhog Day, it'll change your life.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: It is incredible.

TIM MINCHIN: Even if you don't like musicals or you do love musicals, you'll like it.

NICK GRIMSHAW: You'll love it.

ANGELA HARTNETT: You will.

NICK GRIMSHAW: I've gotta go.

TIM MINCHIN: You actually must go.

NICK GRIMSHAW: I've actually got to go.

TIM MINCHIN: I'll sort you out.

NICK GRIMSHAW: I must.

TIM MINCHIN: I mean, you'll pay double, but I'll get you a seat.

NICK GRIMSHAW: Really sweet of you.

TIM MINCHIN: You're fine.

NICK GRIMSHAW: Yeah. Tim Minchin, everybody!

[Applause]

TIM MINCHIN: Thank you.

ANGELA HARTNETT: Another scene I love last night is when the three are at the bar. Mm, and they're just doing this with a drink. I was like how they it was, and the three magical jokes as well.

NICK GRIMSHAW: The very excellent Caitlin Moran is our guest next week on Dish.

CAITLIN MORAN: What I call the Love Island jeans, the super tight jeans.

NICK GRIMSHAW: Oh yes.

CAITLIN MORAN: I could extrapolate a whole host of social problems off the back of those. It looks like men have left the house wearing women's 100 denier tights. Kind of like a mediaeval hoes. You can see everything that's in those jeans.

ANGELA HARTNETT: It's horrible, horrible.

CAITLIN MORAN: There are body parts pressed up against the seam of those jeans like Han Solo's face frozen in carbonite.

NICK GRIMSHAW: All the recipes and drinks can be found on the waitrose website at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

ANGELA HARTNETT: Follow Dish from Waitroses wherever you get your podcasts. Tell your friends, tell your family, and why not leave us a review on Spotify and Apple Podcasts?

NICK GRIMSHAW: 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 to dish@waitrose.co.uk

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