

Cheese and wine special with Helen McGinn and a listener Q&A

NICK GRIMSHAW: This podcast may contain some strong language and adult themes.

NICK GRIMSHAW: Oh, hello, and welcome along to Dish from Waitrose. I am Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And today we have a special episode, don't we, Angela?

ANGELA HARTNETT: We do. It's just you and me.

NICK GRIMSHAW: Just me and you. Round of applause for Angela and me!

[Applause]

NICK GRIMSHAW: Yeah! But listen, we're not entirely alone, as we are surrounded by piles of cheese and some bottles of wine as well. And as much as I love a guest, this is, it's pretty ideal.

ANGELA HARTNETT: This is.

NICK GRIMSHAW: It's pretty perfect.

ANGELA HARTNETT: Loads of cheese, loads of chutneys, nibbles, crackers. I think we basically have the Waitrose cheese counter on this table.

NICK GRIMSHAW: Yeah, around us, basically.

ANGELA HARTNETT: Around us.

NICK GRIMSHAW: But it is the season, I feel, for cheese and wine. It is. Now we do have an expert joining us very shortly on the podcast, we have Helen McGinn. Helen McGinn is friend of the show, also known as the Knackered Mother.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Which, I didn't know her as the Knackered Mother.

ANGELA HARTNETT: Yeah, that's how she started it all.

NICK GRIMSHAW: I know, I didn't realise that.

ANGELA HARTNETT: No, but she did all this, and she's written all these books about wine, advice and her friends. She used to be a wine buyer for a supermarket as well.

NICK GRIMSHAW: Yes. She knows her stuff. She has the Knackered Mother's Wine Club.

ANGELA HARTNETT: And she's brilliant. She's a big fan, she's always promoting us. She's always chatting.

NICK GRIMSHAW: Is she?

ANGELA HARTNETT: Yeah, she loves Dish, she loves it.

NICK GRIMSHAW: And of course, you've been on Saturday Kitchen with her.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And she's great, you'll have seen her on the telly. So, she's going to be joining us to run us through some wines and what works with some cheeses as well. We're also going to be answering some of your questions that we've had through Instagram. Love getting some questions. Like this one from Lucy The Good Knife, has a quick and simple question, it's a yay or a nay, subject is fondue.

ANGELA HARTNETT: Nay.

NICK GRIMSHAW: Nay?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What?

ANGELA HARTNETT: I'll tell you for why. In my other life, outside of Dish and you, I run a restaurant, or a few restaurants, and one of them is seasonal in the French Alps, and that is all about fondues, and by the time you've done a season in the French Alps, you're sick of a fondue.

NICK GRIMSHAW: That's just from abuse.

ANGELA HARTNETT: Yeah, I do like the fondue.

NICK GRIMSHAW: Fondue abuse.

ANGELA HARTNETT: I do like fondue. Neil and I had fondues in Switzerland once, and we ended up with three at the table.

NICK GRIMSHAW: Oh, great.

ANGELA HARTNETT: No idea what happened, but they just kept coming, and literally the whole restaurant were laughing at us, and I was going, 'Why do they keep sending this fondue along?'

NICK GRIMSHAW: Why is there three? We obviously just want one. I love it. I'm yay, Lucy The Good Knife. I love it with a potato.

ANGELA HARTNETT: Nice. Rather than bread.

NICK GRIMSHAW: Rather than the bread.

ANGELA HARTNETT: Yeah, that's true.

NICK GRIMSHAW: Yeah. I never had that till I went skiing.

ANGELA HARTNETT: Yeah. Do you have the charcuterie then, bit of the salad as well?

NICK GRIMSHAW: Mm...

ANGELA HARTNETT: Not really.

NICK GRIMSHAW: Yeah, nice to have on the plate, but for me it's the potato and cheese.

ANGELA HARTNETT: The potato. To be fair, potato and cheese, nothing wrong with that.

NICK GRIMSHAW: Yeah. I've only been skiing once.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And my highlight was the fondue.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: The skiing, not so much.

ANGELA HARTNETT: Fair enough, fair enough.

NICK GRIMSHAW: I didn't realise it'd be snowy everywhere.

ANGELA HARTNETT: Well... What, you think they just bring it in for the slope?

NICK GRIMSHAW: No, I thought it was just on the slopes and like they'd carve a path.

ANGELA HARTNETT: Oh, some places do, to be fair.

NICK GRIMSHAW: Yeah, well not where I was.

ANGELA HARTNETT: So you couldn't walk anywhere really well?

NICK GRIMSHAW: No, because I, I- the only shoe I brought-

ANGELA HARTNETT: Was a leather loafer or something.

NICK GRIMSHAW: I actually brought a suede boot. And then I just fell over constantly for four days because they were so slippery-

ANGELA HARTNETT: Plus you ruin the suede.

NICK GRIMSHAW: -and I ruined the suede shoes, yeah.

ANGELA HARTNETT: Oh my god.

NICK GRIMSHAW: I thought they'd be like, path- I didn't realise you had to have like snow equipment on.

ANGELA HARTNETT: That's gotta be before Mesh's time.

NICK GRIMSHAW: Oh, it was, yeah.

ANGELA HARTNETT: Yeah, 'cause he-

NICK GRIMSHAW: I was like dressed just like this. I just didn't realise we'd be outside so much.

ANGELA HARTNETT: Idiot.

NICK GRIMSHAW: It's good that we've got Helen in by the way, because from tomorrow the Waitrose Food Magazine, that's the one that you see in store, you can get it online as well, has a feature all about wine pairings and cheese. So, if you want to know even more, pick it up. Let's get Helen in, shall we?

ANGELA HARTNETT: Yes.

[Dinner table sounds]

NICK GRIMSHAW: We have Helen McGinn, friend of the show, also known as the Knackered Mother. Helen is here, everybody!

[Applause]

HELEN McGINN: Thank you for having me!

NICK GRIMSHAW: Hi, Helen, how are you?

HELEN McGINN: I'm so well. I'm so happy to be here around the Dish table.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Oh my God, THE Dish table. Thanks for coming to see us.

HELEN McGINN: Yeah, well thank you.

ANGELA HARTNETT: You look fab, I love that sparkly top.

HELEN McGINN: It's my disco top.

ANGELA HARTNETT: It's lovely, I love it.

NICK GRIMSHAW: But the disco top, I got excited it was for us, it's not for us.

HELEN McGINN: Well-

NICK GRIMSHAW: A bit for us.

HELEN McGINN: It's a bit for you.

NICK GRIMSHAW: It's a nice coincidence.

HELEN McGINN: Yeah, it's multitasking.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay.

HELEN McGINN: Yeah.

ANGELA HARTNETT: Because?

HELEN McGINN: I'm going out later.

ANGELA HARTNETT: Oh, fair enough.

HELEN McGINN: Yes, I'm going to see Mamma Mia.

ANGELA HARTNETT: Nice.

HELEN McGINN: Yes, I am.

NICK GRIMSHAW: Oh, fun.

HELEN McGINN: Yeah.

ANGELA HARTNETT: You're a big disco ABBA fan, aren't you?

HELEN McGINN: I mean, come on, I am that cliché, I love a dance floor, I love ABBA, like, yeah.

NICK GRIMSHAW: Do you have a favourite ABBA tune?

HELEN McGINN: Oh, go- well, it's one of those ones where when everyone comes on, you're like, 'Oh my God, I love this one,'-

NICK GRIMSHAW: 'Love this one.'

HELEN McGINN: -and then the next one, 'Oh, I love this one.' I did go and see the ABBA Voyage, you know, the show out in the middle of nowhere.

ANGELA HARTNETT: Oh, yeah.

HELEN McGINN: That is incredible.

NICK GRIMSHAW: I really want to do that.

ANGELA HARTNETT: Everyone's said that. I do. Can we go?

NICK GRIMSHAW: Shall we go?

ANGELA HARTNETT: Seriously.

HELEN McGINN: Yeah, yeah.

ANGELA HARTNETT: I'll have to take my mum.

NICK GRIMSHAW: Please, let's go.

HELEN McGINN: And when they play, what's the one? Eagle.

NICK GRIMSHAW: Oh, yeah.

HELEN McGINN: Everyone cries.

NICK GRIMSHAW: My friend went to see it and took one of her friends, and then they didn't realise it was holograms. So she was like, 'They look good.' It was like, 'They're holograms...'

ANGELA HARTNETT: 'For their age, they look amazing.'

NICK GRIMSHAW: 'They look so good for their age.' Yeah, no, it's a hologram, that's why it looks good. Now, you've done wine tasting with quite the array of people.

HELEN McGINN: I have.

NICK GRIMSHAW: Do you have any strong memories of people where you were like, 'What is my life that I'm drinking wine with this person?'

HELEN McGINN: Yeah, yeah, definitely. It was the day where there was a live show and then a pre-record and it was Atomic Kitten in the morning and Sooty and Sweep in the afternoon. And I- by the afternoon- and I can tell you Sooty can put his sherry away as well.

NICK GRIMSHAW: Oh wow?

ANGELA HARTNETT: Yeah.

HELEN McGINN: Oh yeah. That was one of those moments where I did wonder if I was dreaming, or how I got there.

NICK GRIMSHAW: Yeah, what the hell is going on? What is happening. Now, nearly Christmas time.

HELEN McGINN: Yeah.

NICK GRIMSHAW: It's wine time.

HELEN McGINN: It is.

NICK GRIMSHAW: Although I always feel like summer's wine time too. And maybe Easter. Like, it's sort of everywhere.

ANGELA HARTNETT: All year round.

NICK GRIMSHAW: It's all year round.

HELEN McGINN: You know what my answer is gonna be.

NICK GRIMSHAW: Yeah.

HELEN McGINN: It's all year round.

NICK GRIMSHAW: It's all year round. It's all year round. So we're gonna have, which does feel definitely festive, a cheese board.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We have an array of cheeses in front of us. Do you think that cheese and wine do go as hand in hand as we all think?

HELEN McGINN: Oh, 100%. There are so many similarities, because when you think about it, with wine we talk very much about the place, the sense of place, the ageing of it, you know, the different way it's made very much in wine, the winemaker is part of the story, and I think that's the same for cheese.

ANGELA HARTNETT: And would you say more, because traditionally it's always been port, hasn't it? And like Madeira is these fortified wines. Would you say these days it's just a great red or white or whatever you feel like?

HELEN McGINN: You're absolutely right, it is whatever you feel like, but there is a very simple way of, if you put the right style of wine with a different style of cheese, it will bring out the best in both.

ANGELA HARTNETT: Sure.

HELEN McGINN: That's the secret, really.

NICK GRIMSHAW: Now, you've brought along five wines today.

HELEN McGINN: Yes.

NICK GRIMSHAW: First of all, we're going to start with bubbles.

HELEN McGINN: We are.

NICK GRIMSHAW: Do you think that's the best way, if you are going to have a night on the wine, to start with bubbles.

HELEN McGINN: Always start with bubbles. And sometimes finish with bubbles as well.

NICK GRIMSHAW: And finish - yeah.

ANGELA HARTNETT: I have to say, we've got into now, when we have people over, finishing with a glass of Champagne.

HELEN McGINN: It's a palate cleanser.

ANGELA HARTNETT: Trouble with us though, is we have some nice wines, and I'm a bit of a nutter, I think 'Oh save them, save them,' and Neil's like, 'Come on, just drink them.' So once you've had a bit, Neil will just go in the cellar, I'm like, 'Oh my god, he's opening that wine!' And actually, he's sort of absolutely right, because what are you saving it for?

HELEN McGINN: Exactly, you've got to drink the wine. So we are, we're starting with bubbles. So the idea is, here we have got five different styles of cheese, and to go with it we've got five different styles of wine, because just as you said Angela, very often people think straight away of port or red wine. And actually I would say that more cheese works better with white or different styles of wine, sparkling or white rather than red. Because really all you're trying to do is match the flavour, the weight of intensity of flavour, with the same as what you've got in your glass. So if you've got something really big and heavy in your glass, you're not going to taste a nice, delicate, light cheese. So it's just about trying to get the matching right.

[Drink pouring sounds]

HELEN McGINN: So we've got bubbles with the first one. This is a Graham Beck from South Africa. So classic match is Brie and Champagne, talking about Champagne, but if you want something similar to Champagne that is not as expensive, then this is made in the same way as Champagne, but it's from South Africa. So it gets its bubble from a second fermentation in the bottle, and that's the secret. But the reason why this will work really well with any creamy cheese is thinking about the creaminess and the fattiness, which is why I love cheese so much, it's full of fat, but the wine has got the freshness, the acidity, and that's what you want.

ANGELA HARTNETT: Cuts it.

HELEN McGINN: And bubbles- exactly, cuts through that creaminess. But Ange actually, you've got another great tip with bubbles.

ANGELA HARTNETT: Well, we- I went on one of these, you know, wine trips and we ended up going to Champagne and visiting this very famous house called Jacquesson and we had a fantastic lunch and brilliant and great company. I was with Mark Hicks and Robin and blah, blah, blah. But at the end, I, you know, we'd been drinking Champagne and wine and stuff, and at the end he gave us parmesan with Champagne, which I'd never done in my life.

HELEN McGINN: Yeah.

ANGELA HARTNETT: It was delicious. So we've got, we haven't got parmesan. We've got pecorino.

HELEN McGINN: Yeah.

ANGELA HARTNETT: So I think try that.

HELEN McGINN: Yeah.

ANGELA HARTNETT: You know, and you've got the natural saltiness in those hard cheeses that I think work well with it.

HELEN McGINN: And that's exactly it. The, the saltiness and then the bubbles just help cut through that, so...

ANGELA HARTNETT: Nick will be our taste test.

NICK GRIMSHAW: Oh yeah.

HELEN McGINN: Yes.

ANGELA HARTNETT: Nick'll be the one to go, 'Nah.'

NICK GRIMSHAW: 'Nah.'

ANGELA HARTNETT: 'Nah.'

HELEN McGINN: 'Nah.'

NICK GRIMSHAW: 'Don't like it.' Helen, you go, go have some of that.

HELEN McGINN: So you've got bubbles for that one and for the creamy one.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: That's the Cornish Brie, so very much like the French Brie, but it's from, as we say, the West Country.

HELEN McGINN: Yeah.

ANGELA HARTNETT: And it's handmade farmhouse cheese, very buttery, very milky, but it's still quite a delicate flavour. It's not like some of the really soft, strong cheeses. You know, Brie to me has very mild flavour, I think.

HELEN McGINN: That's it. And that's why I think bubbles is such a good match because the flavours are light and elegant rather than kind of, you know, big and in your face. I'm going to put that on my little plate there. Lovely, look at this, this is brilliant.

NICK GRIMSHAW: What should we go for first?

HELEN McGINN: Go pecorino.

NICK GRIMSHAW: Go pecorino.

ANGELA HARTNETT: Okay.

HELEN McGINN: Yeah, bubbles and pecorino.

NICK GRIMSHAW: Okay.

HELEN McGINN: I love your big glasses, by the way.

ANGELA HARTNETT: I do, I much prefer these than these flutey things.

HELEN McGINN: I feel very at home. I can't drink from a flute.

ANGELA HARTNETT: Also, I knock it over.

HELEN McGINN: Yeah, that's, yeah, that's it.

NICK GRIMSHAW: A flute is so knock-y over, yeah.

HELEN McGINN: How good is that?

NICK GRIMSHAW: That is really good.

HELEN McGINN: Cause you got that-

NICK GRIMSHAW: They do go so well together, don't they?

ANGELA HARTNETT: I expect to see this on your Christmas cheese board.

NICK GRIMSHAW: Hey, I always do a cheese board at Christmas, Helen.

HELEN McGINN: And also, I would go cheese rather than pudding.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 100%.

ANGELA HARTNETT: Same here.

HELEN McGINN: Much rather have a cheese board.

ANGELA HARTNETT: I know.

HELEN McGINN: Lovely. And then do that, with the creaminess of that and then have a lug of the bubbles and see what that does to the palate. Basically just freshens it up ready for you to eat more.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, that- the cheese makes me want to drink.

ANGELA HARTNETT: Yeah.

HELEN McGINN: Yes.

NICK GRIMSHAW: The drink makes me want to eat.

HELEN McGINN: There you are, you see?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What can I say.

ANGELA HARTNETT: It's doing its job.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's doing its job.

HELEN McGINN: That's exactly it.

ANGELA HARTNETT: You're laughing.

NICK GRIMSHAW: Mm-hm. I prefer the bubbles with the creamy.

ANGELA HARTNETT: I do actually, yeah.

NICK GRIMSHAW: Than the pecorino.

HELEN McGINN: I really like bubbles with creamy cheese.

ANGELA HARTNETT: That's a new one on me.

NICK GRIMSHAW: That feels so decadent, the creaminess of the bubbles, doesn't it?

HELEN McGINN: Yeah. It is.

NICK GRIMSHAW: I like it.

HELEN McGINN: But it's why bubbles works really well with anything deep fried, the way it cuts through things. So like, fish and chips.

ANGELA HARTNETT: I never thought of that like that. Wow.

NICK GRIMSHAW: What, fish and chips and a bottle of Champagne?

ANGELA HARTNETT: No! Yeah!

HELEN McGINN: Arancini-

ANGELA HARTNETT: Well no, not so much that, but never that bubbles and fried stuff.

HELEN McGINN: Yep, so arancini and prosecco, that's my favourite combination.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Okay, so that's so good, that is really great. So that's the Graham Beck.

HELEN McGINN: And then for the goat's cheese next to it, the classic match for goat's cheese, and this really comes from the kind of go local - so very often if you

find a cheese from somewhere you'll find a wine nearby that just happens to work really well with it.

ANGELA HARTNETT: Oh, wow.

HELEN McGINN: So, Chavignol in the Loire Valley is one of the best goat's cheese in the world from there, and the village is a stone's throw from Sancerre, and so Sancerre, which is made from Sauvignon Blanc, goes really well. But what I've done here, for the wine I've got for you for the goat's cheese, we've stuck with the Sauvignon Blanc grape, but again, sometimes the trick is to find the same grape, but for somewhere that perhaps isn't quite as expensive, so we've gone to Bordeaux. Bordeaux makes brilliant Sauvignon Blanc because it has got that kind of cool maritime climate. So you've got the Roqueblanche there, Sauvignon Blanc from Bordeaux, and really good with goat's cheese.

NICK GRIMSHAW: Alright, let's have a little bit of goat's cheese and try that with the Sauvignon Blanc. Helen, you get involved there.

HELEN McGINN: Okay.

NICK GRIMSHAW: By the way, if you are listening to this and you're like, I want that wine! And I want that cheese. All of these wines and all of these cheeses are available, naturally, at Waitrose. I was going to say go and check out the recipe on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), but the recipe basically is, open the bottle and get the cheese out of the packet. Do you know what I mean?

ANGELA HARTNETT: Done.

NICK GRIMSHAW: But I'd love going round someone's house, and especially at Christmas, for a cheeseboard and some wine.

HELEN McGINN: Oh yeah. There is so much good wine out there.

ANGELA HARTNETT: Yeah.

HELEN McGINN: You just gotta know where to look.

NICK GRIMSHAW: But how do you know when you see that sort of two-mile aisle of wine?

HELEN McGINN: Yeah.

NICK GRIMSHAW: How do you know where to begin? What would you give somebody listening to this who's like, gonna get the wine in for Christmas, how do they go about picking what's good?

HELEN McGINN: I think you have to take the same approach like if you're going clothes shopping, for example, you know- which is a bit of a bore - but if you know what you're looking for, then chances are you're going to find it more easily.

NICK GRIMSHAW: Yes.

HELEN McGINN: So wine, do a bit of preparation before you get into the wine aisle, because the last thing you want to do is panic buy in the wine aisle because that never ends well. Because what will happen is you'll just end up going for something that you always buy, which is fine if that's what you want to do, but I always think we don't eat the same food every day.

ANGELA HARTNETT: Yeah.

HELEN McGINN: Yet it seems so much easier for us to get stuck in a wine rut and I- given there are so many different things out there, I always try and make sure that whatever bottle I'm opening is different to the last one I had, and I appreciate- I mean, that's my day job, so I get to try a lot of wines, but even when I'm at home I will try and make sure I'm drinking something different, and that will go with whatever's going to be on the plate.

ANGELA HARTNETT: But what sort of wine, because we all have it, don't we? We're at home, we've come in from work, and we just want a glass of wine.

HELEN McGINN: Yeah.

ANGELA HARTNETT: We don't want to open something that's thirty quid. But, you know, in France and Italy, they always have what they call vin de table, like the table wine that you get in a restaurant, that's like the house wine, I suppose, in a way.

HELEN McGINN: The house wine- so I think Italian white is a really good place to start for that, because there are so many different grape varieties and you can get obviously you can get Chardonnay and Sauvignon from anywhere in the world, but in Italy you could have a different grape variety every day of the week if you wanted to and never drink the same thing twice. And they're not expensive because, you know, they're not from regions that have got a big sparkly name attached to them, so they don't come with like an extra additional cost because they come from a big name.

ANGELA HARTNETT: I always think the Italians, their white wine, you can drink it young.

HELEN McGINN: Yeah.

ANGELA HARTNETT: It's cheap.

HELEN McGINN: Yeah.

ANGELA HARTNETT: But it's very drinkable.

HELEN McGINN: Verdicchio is, that's a great one.

ANGELA HARTNETT: Yeah, Verdicchio, yeah.

HELEN McGINN: I love Verdicchio. Vermentino is another one.

ANGELA HARTNETT: Yeah.

HELEN McGINN: Basically, any grape beginning with a V.

NICK GRIMSHAW: Yeah, Get it down, ya. So this is the Sauvignon Blanc, right?

HELEN McGINN: This is the Sauvignon Blanc.

NICK GRIMSHAW: and we're gonna have that with the goat's cheese.

HELEN McGINN: Goat's cheese, yes.

NICK GRIMSHAW: Oh my God.

HELEN McGINN: So it's following the same principle that Sancerre and the Chavignol, but this is a Sauvignon Blanc, which is the same grape as Sancerre, but from Bordeaux instead. So just, not as expensive, does the same job.

ANGELA HARTNETT: And the same, the soft creaminess of the cheese works well, and it's cut with that acidity, isn't it?

HELEN McGINN: The acidity, exactly.

ANGELA HARTNETT: Because you always think Sauvignon Blanc is acidic, you know?

HELEN McGINN: Yeah, yeah.

ANGELA HARTNETT: Some people either love it or hate it, don't they?

HELEN McGINN: Well, it's really light and lemony. You love a Sauvignon Blanc, don't you?

ANGELA HARTNETT: Yeah, I do.

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: That combination, yeah.

HELEN McGINN: It's a nice, really nice combination.

NICK GRIMSHAW: That's like a bit like-

ANGELA HARTNETT: Herbaceous.

NICK GRIMSHAW: -fruity, yeah, bit herby.

HELEN McGINN: It is. So, what I love about Bordeaux Sauvignon is it's very different to New Zealand Sauvignon, I think. It's a little bit-

ANGELA HARTNETT: Much nicer. Sorry New Zealand.

HELEN McGINN: Yeah, it's a bit more subtle. Yeah, it's a bit more, it's just kind of lemony rather than herbaceous.

NICK GRIMSHAW: For me, I always feel like we want to, like, impress our friends with giving them a wine that they'll go, 'Oh my god, wow.' Probably easier to do at Helen McGinn's house.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Because you're like, 'My god, this is delicious!' But is there anything that you should say, like, that people should try out when they're looking for a wine, something that's quite wow this Christmas time?

HELEN McGINN: I think very often again, we tend to think of the classics at Christmas, you know, like a red Bordeaux or a... But again, I think it's quite a nice idea just to change it up a bit.

NICK GRIMSHAW: Mix it up.

HELEN McGINN: So yeah, mix it up. So maybe go for a classic Bordeaux blend, which is a Cabernet-Merlot blend, but from a different country, so then you're- which we have actually got for the cheese board.

NICK GRIMSHAW: Oh, yeah.

[Dinner table sounds]

NICK GRIMSHAW: Helen, you're gonna go see Mamma Mia.

HELEN McGINN: Yes.

NICK GRIMSHAW: We're gonna answer some questions

HELEN McGINN: Yes.

NICK GRIMSHAW: And hopefully Angela won't be shouting, 'Mamma mia!' Before you go, do you want to run us through the wines, and we're gonna list all the wine and cheese pairings in the show notes on this episode, so if you are putting on a cheese spread and you want to try some new wines and you don't know where to go, all the information will be on there and you can find it all out. So yeah, what else have you brought along today that we're gonna get stuck into during our questions?

HELEN McGINN: So there is a washed rind cheese on there, which is quite funky, called Highmoor, and for that one you've got a Malbec rosé from Argentina. And the reason for that is because with rosé, I think you get that freshness that you need to cut through, like we've talked about, but it comes with a bit more oomph. The flavour is a bit weightier.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: It's like a Taleggio, that it reminds me of, yeah.

HELEN McGINN: Yeah, it's a bit like Pont L'Eveque.

ANGELA HARTNETT: Okay, Pont L'Eveque, yeah. It's quite strong.

HELEN McGINN: It's got that same- exactly

ANGELA HARTNETT: Yeah, and you'd eat the rind.

HELEN McGINN: So it is a bit more pungent, so you need a bit more flavour.

ANGELA HARTNETT: Yep.

HELEN McGINN: Then with the cheddar that we've got there.

ANGELA HARTNETT: Yeah.

HELEN McGINN: So that's the Godminster, I think.

ANGELA HARTNETT: Yeah, Godminster.

NICK GRIMSHAW: Godminster Vintage.

HELEN McGINN: So we have gone for a red. This is very much red territory because harder and especially aged cheeses do work better with red wines. But I

would say what we've done here is like the cheddar, it's organic, so I wanted to match up with the organic. That's from South Africa from a brilliant producer, Reyneke, who are one of the pioneers of organic and biodynamic winemaking in South Africa. And that is made from a blend of Cabernet and Merlot, which is the classic Bordeaux blend, but as we were saying earlier, this is done in South Africa.

HELEN McGINN: And it's really juicy. And I think because that's quite a creamy cheddar, you don't want anything too tannic or too chewy.

ANGELA HARTNETT: Right, yeah.

NICK GRIMSHAW: Yeah.

HELEN McGINN: You want something a bit more supple, which that one does.

NICK GRIMSHAW: Yeah, juicy.

HELEN McGINN: Yeah, juicy. And then last but not least, we've got this gorgeous Colston Bassett Stilton, which is one of my favourite blue cheeses. And for this one, I mean, think about how strong and salty those flavours are. So whatever we have in our glass has got to really come out fighting. So this is where you go for a sweet wine, and this is all about the contrast, because your mouth will be full of gorgeous, creamy, salty flavours, cut it through with a sweet wine that has got freshness. So, this is a Beaumes de Venise, it's from the Rhône, and Sauternes is a classic match for sweet wines but again, this is from a region that, again, doesn't have that kind of big name attached to it, the Muscat is the grape and they make it by adding a little bit of grape spirit before all the sugars fermented out, so it stops the fermentation so you've got natural sugar in there and a little bit more alcohol 'cause it's Christmas, and it just sits so well with blue cheeses. But also if you are doing like a, just putting everything on the table, if you've got pâtés, things like that, that's a really good match as well.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Mm.

HELEN McGINN: Yeah, yeah.

NICK GRIMSHAW: Now, we often hear when people are talking about wines, we hear things like about mouthfeel and tannins. My friend is always like, 'The tannins, they're bad for you.' My friend Colette, that's what she says, 'The tannins, it gives me an hangover.' What the hell is she on about?

HELEN McGINN: So, you need to tell Colette that tannins are good for you.

NICK GRIMSHAW: Oh!

HELEN McGINN: Yes.

NICK GRIMSHAW: In your face, Colette.

HELEN McGINN: They're not bad for you.

NICK GRIMSHAW: Yeah.

HELEN McGINN: They're basically a compound found in the skins of grapes, and the stalks and the pips. So when you make a wine and you've crushed the grape, when you make a red wine you ferment the juice with the skins, so the tannins in the skins, they end up in the wine. And you know when you make a cup of tea and you leave the teabag in for too long, then go and take a sip and it kind of coats your mouth like that furry, that's tannin. So it's in red wine it's what gives the wine it's kind of backbone.

ANGELA HARTNETT: You look at some of the Italian Piedmont wines and you know, you feel those tannins after once you've drunk.

HELEN McGINN: Oh my word.

ANGELA HARTNETT: Cause of the way they make it.

HELEN McGINN: So the rule of thumb really is, the thicker the skin of the grape, the more tannic the resulting wine will be. So Pinot Noir, which has a naturally thin skin, that's why it makes these lovely, elegant, silky wines, because the tannins are never going to be in your face. Whereas if those Southern Italian reds with big, thick skins, which they need because, you know, they're in a really hot place, but they make very tannic reds.

ANGELA HARTNETT: And also very alcoholic, because, you know, the sugar content in those grapes, you know.

HELEN McGINN: Yes, really high. So, yeah, so that is tannin. Tannin's a good thing, and they're definitely not bad for you.

NICK GRIMSHAW: Okay, I'll pass that on to Colette. Helen, thank you so much, enjoy Mamma Mia. Helen McGinn, everybody!

[Applause] 21 mins

HELEN McGINN: Thank you, thank you.

ANGELA HARTNETT: We love you, Helen.

NICK GRIMSHAW: Yeah, love you, thank you, Helen.

HELEN McGINN: Thank you so much.

NICK GRIMSHAW: That was so fun.

HELEN McGINN: Oh, it was so fun.

ANGELA HARTNETT: Thanks for coming in.

HELEN McGINN: Thanks for having me.

NICK GRIMSHAW: I actually really want to come and do an internship with you.

HELEN McGINN: You can, definitely.

[Drink pouring sounds]

NICK GRIMSHAW: Well, thank you to Helen. Helen's now gone into the night to see Mamma Mia, and she's left us with five bottles of wine. So Ange and I now are gonna get smashed. No, we're not. We're gonna drink responsibly. We have questions from our wonderful Dish listeners.

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Alright, Lynn. Has a question, which I'd love to know the answer for. 'Do you have a food nemesis?'

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: 'Something that never goes right when you make it. Something where you're like, f***** hell, not making that.'

ANGELA HARTNETT: Um... I suppose desserts are my nemesis in general.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: It's not that it goes wrong, I don't like making it, and generally, I'd say nine times out of ten it takes me a while to get it together, or I might have to make it a few times.

NICK GRIMSHAW: Is there anything that you know that Neil definitely can make better than you?

ANGELA HARTNETT: Desserts, he's really good. He's very good at desserts. I think we both cook meat well, and we both cook fish well. I think generally, his knife skills are much better than mine.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: If we take a leg of lamb or a whole chicken, I'll tell him to cut it all down, I don't like doing that. He's much better at that than me.

NICK GRIMSHAW: Shall we have a bit of this cheese?

ANGELA HARTNETT: Bit of the cheese.

NICK GRIMSHAW: So I'm gonna have a bit of this Highmoor, and this Highmoor goes with the Malbec rosé. So I'm gonna try that while you pick a question.

ANGELA HARTNETT: Alright, 'When you're watching a weekend movie, what do you have to munch on?' That's from LouBeanie71.

NICK GRIMSHAW: What do I have when I'm watching a movie?

ANGELA HARTNETT: I can't imagine you sitting through a movie without talking.

NICK GRIMSHAW: I'm all or nothing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm either watching it, and it's the most important piece of cinema I've ever seen, and it's changed my life, or it's a load of s***. Me and Mesh spend our life agreeing on watching something.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: And I've got something wrong with me where if I watch something, you have to watch it too.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: So I don't like it if he's on his phone.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: So I- he'll just say, 'Put what you want on, I'm on my phone,' and I'm like, 'No. We're both gonna enjoy it.' And I've had that since I was a kid. I used to turn my gran's head to watch the telly.

ANGELA HARTNETT: Weird.

NICK GRIMSHAW: I'd be like, 'Watch!'

ANGELA HARTNETT: But why?

NICK GRIMSHAW: Cause I like the communal experience.

ANGELA HARTNETT: Okay, yeah.

NICK GRIMSHAW: But snack wise, all snacks. I love all snacks.

ANGELA HARTNETT: Sweet or savoury?

NICK GRIMSHAW: I like to do salt and vinegar crisps. I love salt and sweet popcorn. Ideally when watching a movie specifically I like an Indian. Yeah.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: An Indian takeout.

ANGELA HARTNETT: Well, that brings me on to a quick question. 'What's your favourite chutney?'

NICK GRIMSHAW: First of all, Mesh calls chutney, 'Chutteney.' And I'm like, 'What?' And he goes, 'Chutteney.' I love all chutney. I love like a spicy chilli jam.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: I like a mango chutney.

NICK GRIMSHAW: Yeah, love a mango chutney with cheese, like strong, smelly cheese.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Bit of mango chutney.

ANGELA HARTNETT: We should have it with this one.

NICK GRIMSHAW: What do you guys have when you watch the telly? I can't imagine you watching the telly.

ANGELA HARTNETT: Oh, I love the telly, but I don't-

NICK GRIMSHAW: It's like, I can't imagine Victoria Beckham on the toilet.

ANGELA HARTNETT: Yeah.

[Laughter]

[Cork popping, drink pouring sound]

ANGELA HARTNETT: So the red with the cheddar, okay, I like that red wine that is delicious actually.

NICK GRIMSHAW: So that's the Cabernet...

ANGELA HARTNETT: Reyneke Organic Cabernet Merlot.

NICK GRIMSHAW: Oh, yeah, organic cheese, organic red-

ANGELA HARTNETT: From South Africa. Helen knows her stuff with this cheddar.

NICK GRIMSHAW: That cheddar.

ANGELA HARTNETT: Godminster Vintage Bruton Beauty, it's called.

NICK GRIMSHAW: That is wow.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: That is really good, I need that.

ANGELA HARTNETT: And it's in it's traditional truckle. D'you know what a truckle is? Don't look at your notes.

NICK GRIMSHAW: Truckle?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Is that like the case it comes in?

ANGELA HARTNETT: Yeah, it's the wax.

NICK GRIMSHAW: Like the netty wax?

ANGELA HARTNETT: Yeah, very good. Look at you, smart arse.

NICK GRIMSHAW: Bought cheese before, Ange.

ANGELA HARTNETT: Oh, yeah.

[Food crunching sound]

NICK GRIMSHAW: Oh, here we go. Lauren wants to know, 'Question for you both. What would your death row meal be? Three courses and a drink.' What would you go for?

ANGELA HARTNETT: It sounds boring, but a bean and peach salad, a really lovely salad, like in season; roast chicken; and cheese.

NICK GRIMSHAW: So you'd have to save your death.

ANGELA HARTNETT: I'd have to-

NICK GRIMSHAW: So if you're out of season, you'd be like, you can't electrocute her until the summer.

ANGELA HARTNETT: It's gotta be the summer. It's gotta be the summer. Or, out of season, it could be spaghetti puttanesca, roast chicken, cheese, red wine. There you go.

NICK GRIMSHAW: Mmm, okay. I like grated tomato on toast with an anchovy on it.

ANGELA HARTNETT: Oh, yeah.

NICK GRIMSHAW: Love that.

ANGELA HARTNETT: Grated tomato?

NICK GRIMSHAW: You know that tomato, like you get in Spain when you're on your holidays.

ANGELA HARTNETT: Oh, yeah, the pan, pan-con-tomate. Yeah, yeah.

NICK GRIMSHAW: Yeah I like that, when it's like mushy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'd have that. Then I'd probably have a quarter pounder from McDonald's, with chips.

ANGELA HARTNETT: From which one though? Because it's got to be a busy one.

NICK GRIMSHAW: City Road.

ANGELA HARTNETT: City Road? Is that the busy one?

NICK GRIMSHAW: Yeah, by Old Street, yeah. Drive through. Sweet curry sauce.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then as my drink, probably have a can of Stella, if I'm honest. If I'm honest.

[Can opening sound]

ANGELA HARTNETT: Alright, so, 'Would you rather Pig and Stinky got to be human, or you got to be a dog with them for one day?'

NICK GRIMSHAW: Oh wow, that's a great question.

ANGELA HARTNETT: And that is by Aine137. I love the numbers after everyone's name.

NICK GRIMSHAW: Like robots.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't think I'd like to be...

ANGELA HARTNETT: A dog?

NICK GRIMSHAW: No, I'd like to be a dog in like the wild, but like, I don't want to be a dog in like the park in Hackney. Like, I don't want to be like, walked up the street a little bit and then let loose in a park, and then have my lead put on and be forced to go home. I'd like to be like a wolf or summat. I think I was going to transition to being an animal-

ANGELA HARTNETT: It wouldn't be a dog.

NICK GRIMSHAW: -I wouldn't choose to be Pig or Stinky.

ANGELA HARTNETT: Right, okay, fair enough.

NICK GRIMSHAW: They have a nice life.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I've got that life already.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Because I'm with them all day.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So I'd prefer it if they were human and then I could talk to them, and I'd just give them a few things.

ANGELA HARTNETT: I would love to talk to the dogs.

NICK GRIMSHAW: Oh my God. What- if you could tell Betty, what would you want to tell Betty?

ANGELA HARTNETT: I'd like to be able to say, 'Pick your toys up, Betty. Just tidy up after yourself, because there's mess everywhere.' But we always laugh about the fact that we used to have Alfie, who was this Jack Russell who died, poor little Alfie, and he was spoilt rotten by my mum. And then Otis, who we have now, he was my sister's dog, came with my sister from New York. We always say Otis was so well trained by my sister in New York. He used to go in his crate, never begged for food, never tried to sleep on the bed. He was such a good dog. Then he came back to London, met Alfie for about a month, and we always say Alfie was probably there going, 'What's the matter with you? This lot, they feed you anything. Especially that old woman, she'll give you fried eggs. And the fat one, you know, he'll always give you anything you want. Go on the bed. They're Egyptian sheets, don't worry about it.' And we always do this thing that we just, Alfie was there and Otis was here. And then suddenly Otis has now become this - sneaks upstairs to the bed, begs at the table, you know, so you just- there is something that dogs communicate to each other.

NICK GRIMSHAW: They definitely do.

ANGELA HARTNETT: They do, yeah.

NICK GRIMSHAW: They definitely do. Yeah, I think I'd have them be human.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I think, so I could talk to them. I'd love to meet Pig as a woman. I think she'd be a Cockney. Cause she was discovered on Streatham High Street.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Yeah, like Naomi Campbell.

ANGELA HARTNETT: Oh, there you go.

[Cork popping, drink pouring sound]

NICK GRIMSHAW: Shall we try the sweet wine?

ANGELA HARTNETT: Yeah, this was the one you were looking forward to.

NICK GRIMSHAW: This is the one, yeah, I am looking forward to it. I'm kind of a little bit scared of it. We're gonna have it with the Bassett Stilton, the blue cheese. So this one apparently really rich and really creamy, really strong. So this one with the sweet wine is gonna be perfect.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you like a sweet wine? Do you ever have a sweet wine?

ANGELA HARTNETT: Occasionally.

NICK GRIMSHAW: Dessert wine?

ANGELA HARTNETT: I don't mind it every now and again.

NICK GRIMSHAW: Right, let's give it a go.

ANGELA HARTNETT: Give it a shot.

NICK GRIMSHAW: A little bit of the cheese.

ANGELA HARTNETT: Pass a little...

NICK GRIMSHAW: Do you know what that's good for? That really strong Stilton and that sweet wine.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Like one of them days when it's in between Christmas and New Year and you don't know what planet you're on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like really throw-

ANGELA HARTNETT: Watching a movie.

NICK GRIMSHAW: Really mix it up and get on the sweet wine with that strong cheese and just like...

ANGELA HARTNETT: But some people love sweet wine. So this would be perfect for them. So what's your favourite wine out of all of the ones you've tasted? We've got the red, the Sauvignon Blanc, we've got the rosé, the sweet wine, and the bubbles.

NICK GRIMSHAW: I really liked the red actually.

ANGELA HARTNETT: I did, yeah.

NICK GRIMSHAW: I thought that was really nice, Merlot, and I loved the Sauvignon Blanc too.

[Dinner table sounds]

NICK GRIMSHAW: 'Angela what is your biggest dinner party ick?' Someone says, 'Mine is pre-assigned seating, I don't want to get stuck next to someone annoying.'

ANGELA HARTNETT: My biggest dinner party ick, I'll tell you what, is when you go round to someone's house, and they've said you're coming for seven and then you don't sit down for like an hour and a half.

NICK GRIMSHAW: I hate that.

ANGELA HARTNETT: You're like half seven, quarter to eight maximum. But if I'm still there at eight-thirty, quarter to nine, I've been here like an hour and a half in your house and what the hell are we doing? How long are we gonna be here? That's the biggest party ick.

NICK GRIMSHAW: Or you've got to have a snack ready. Fair enough if the dinner's still cooking, but you better have a dip ready.

ANGELA HARTNETT: You gotta have something.

NICK GRIMSHAW: Cause if I-

ANGELA HARTNETT: 'Got to have a dip ready.'

NICK GRIMSHAW: No, but I can go under if I'm hungry.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Like, I think summat's wrong in the world.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Someone has been on called Coldham, they say as we sit in front of this beautiful cheese platter, 'Are slices of plastic cheese ever acceptable.'

ANGELA HARTNETT: Yes

NICK GRIMSHAW: Love 'em.

ANGELA HARTNETT: Love a plastic cheese on a burger and stuff, yeah.

NICK GRIMSHAW: Love a bit of plastic cheese on a burger, yeah. Or in America.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's cultural there. 'Angela, if you had to employ Nick in your restaurant, where would it be? And what would he be doing?' says Kate.

ANGELA HARTNETT: Maître d'. So the person who greets people when they come in.

NICK GRIMSHAW: What, like Fred Sirieix?

ANGELA HARTNETT: Yeah, when they come in.

NICK GRIMSHAW: Oh my God, I'd love to do that job.

ANGELA HARTNETT: Because you'd be good at making people relaxed and comfortable.

NICK GRIMSHAW: I actually want to do that job.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: I used to do doors at clubs.

ANGELA HARTNETT: Did you?

NICK GRIMSHAW: Yeah, so I feel like I could do that.

ANGELA HARTNETT: Yeah, but not like a doorman at a club.

NICK GRIMSHAW: No, not a doorman, I did the guest list.

ANGELA HARTNETT: Oh, right. Yeah, no, I think you could be good at that. I think you could be very good at greeting people, sitting them down, making them feel relaxed, getting them to order their first drink.

NICK GRIMSHAW: My problem would be if someone wasn't on the guest list, but I thought they were nice, I'd just let them in.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: And then they'd have a, like, problem with capacity, and then there'd be, like, too many people in, and then the people on the guest list couldn't get in. So I might have a problem with tables.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It'd be like, 'Camilla's table's gone.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Oh, the lady was nice.' Here's the next question from Lauren.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'What is the most memorable meal you've had with your partners?' Mm.

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Lauren also says, 'What's the recipe for finding boyfriends? I'm done with online dating.' Cry face emoji. Oh, God. Lauren.

ANGELA HARTNETT: Poor Lauren.

NICK GRIMSHAW: Poor Lauren.

ANGELA HARTNETT: Not having a good time.

NICK GRIMSHAW: Yeah, what's the most memorable meal you've had, do you think?

ANGELA HARTNETT: One of the best I really loved was when I went over to see him in France, and we weren't dating but I suppose we were sort of getting towards that. And it was raining, and he had organised a picnic, and we just went and he'd

got like charcuterie, salami, lovely red wine, cheese and we went to this park and it pissed with rain, and we sat under the umbrella having our little picnic.

NICK GRIMSHAW: That's so cute.

ANGELA HARTNETT: Yeah, bless him.

NICK GRIMSHAW: That's so nice. That's like a film.

ANGELA HARTNETT: Go on, what's yours?

NICK GRIMSHAW: My most memorable meal with Mesh? Uh... oh, maybe after he proposed to me.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because we went to an Italian.

ANGELA HARTNETT: Oh, he proposed? I didn't know that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Excellent.

NICK GRIMSHAW: Yeah. I was like, 'I'm not doing it.' I was like, 'Not a chance.'

ANGELA HARTNETT: So you'd both spoken about getting married.

NICK GRIMSHAW: Yeah, and we were both like, 'I'm not gonna do it.' And people kept saying, 'When are you gonna propose?' I was like, 'I'm not proposing.' After that happened, we went to an Italian that we were going to, on the-

ANGELA HARTNETT: This is LA, yeah.

NICK GRIMSHAW: Yeah. On the basis that it's the restaurant where Rihanna is pictured two or three nights a week leaving with a glass of wine.

ANGELA HARTNETT: Right, okay.

NICK GRIMSHAW: So she's always leaving getting into a car.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: With a glass of red wine like this. And I was like, it must be all right because she does not stop going. And it's called Giorgio Baldi, in Santa Monica and I was like while we're here I want to go to the Rihanna restaurant because I've seen her leave with a glass of red wine.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: For eternity. So we went there and it was delicious.

ANGELA HARTNETT: Okay good.

NICK GRIMSHAW: Really good. Like a really little, low key Italian family restaurant.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Banging pasta. But I literally just was like, 'Ah!' Looking at my engagement ring for the entire meal. Like, I couldn't get over it.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Couldn't get over it.

ANGELA HARTNETT: That's amazing.

NICK GRIMSHAW: That's probably the most memorable, because Mesh was like, 'Put your hand down.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But that was banging and that was like kind of a dream day, you know. Cause Mesh and Rihanna.

ANGELA HARTNETT: What quality do you most admire in me?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I love your unfiltered honesty. I love that. But I find that reassuring.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You know when someone's a bit weird, it makes me feel a bit weird.

ANGELA HARTNETT: I'm a bit weird?

NICK GRIMSHAW: No, no, non, you're not.

ANGELA HARTNETT: Oh, sorry.

NICK GRIMSHAW: You're the opposite.

ANGELA HARTNETT: Oh, right, got you.

NICK GRIMSHAW: Like when someone is a bit weird it makes me feel like, when someone's a bit uneasy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then I feel all like weird all day.

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: I think you make me feel more grounded.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: Which is nice.

ANGELA HARTNETT: But I think you are grounded. I would say that about you. I- what I admire about you is the fact that there's a real loyalty with you, having been to some of your parties and met friends, you know, people could presume, given Instagram, you know, you're at so many parties and all the rest of it, your life is like that, but actually you're very grounded and your family make you grounded and your friends that you've got real loyalty of people, like you've known, you know, for years. There's no one I met at that party that has suddenly said, I was the newest friend, if you like.

NICK GRIMSHAW: Oh yeah, yeah.

ANGELA HARTNETT: Yeah, do you know what I mean? There were people that you'd gone to university with, and you'd known since you were a child, you know.

NICK GRIMSHAW: Yeah. That's nice.

ANGELA HARTNETT: So there's a real, yeah, genuineness about you.

NICK GRIMSHAW: Yeah, we love each other. By the way, if you are listening to this and you're like, 'I want that wine. And I want that cheese.' All of these wines and all

these cheeses are available, naturally, at Waitrose. We are done for our episode and thank you for sending in all of your questions into us. If you ever have a question for me or Angela, email us dish@waitrose.co.uk and we will answer your questions if we remember. Thank you guys!

[Cheers and applause]

NICK GRIMSHAW: Coming up next week on Dish, we have Joe Wicks.

JOE WICKS: I hit a brick wall and broke my hand. I was having to do like one arm press ups and one arm burpees and stuff because I couldn't put pressure on the hand.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Ooh, yeah.

JOE WICKS: And then you got to do it dressed as a panda or Harry Potter.

NICK GRIMSHAW: Yeah, yeah.

JOE WICKS: Makes it even harder.

NICK GRIMSHAW: And, in a few weeks time, Dawn O'Porter is gonna be here to talk about Choose Love. Choose Love is a charity that provides assistance and aid for refugees worldwide, and you can check out their pop up shop in Carnaby Street. I'm gonna go and do a little shift in there before Christmas.

ANGELA HARTNETT: Are you? Very good.

NICK GRIMSHAW: You can go and have a little look in Carnaby Street in London, or go on their website, which is choose.love.

ANGELA HARTNETT: Details of all the delicious meals I've cooked on Dish can be found at waitrose.com/dishrecipes. All the links are in our show notes.

NICK GRIMSHAW: Like what you hear, then please share the love. Leave us a review on Apple Podcasts, Spotify, or wherever you are listening today.

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