

Gordon Ramsay, Crab Linguine with chilli and garlic and a Soave

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

NICK GRIMSHAW: Oh, hello, and welcome back to Dish from Waitrose. This is series four, and I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: That's right! Hi Ange.

ANGELA HARTNETT: Hi Nick. How are you?

NICK GRIMSHAW: Series four.

ANGELA HARTNETT: Who'd have thought it?

NICK GRIMSHAW: You thought it'd just be one. And you actually thought it'd be one episode.

ANGELA HARTNETT: I did.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: When we were downstairs having our speed dating, talked about toast and bonded, I thought, oh, it's one episode, easy.

NICK GRIMSHAW: She said bonded. And now here we are, series four. But we should say thanks to everyone for listening, shouldn't we really?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Because that's, I guess, why we're still here. They could have binned this off.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So the reason that we get to do this and hang out every week and eat really nice food that Angela's made - I was going to say we as a collective audience, but just me - it's because everyone listens to it, so thank you so much.

ANGELA HARTNETT: Yes, thank you.

NICK GRIMSHAW: And we get dead nice messages, don't we?

ANGELA HARTNETT: Lovely messages.

NICK GRIMSHAW: Comments from people in the street as well.

ANGELA HARTNETT: And I was, I was with one of the main producers, Sam, we were at a festival together and everyone kept coming up. I don't know how they knew that Sam was producing Dish and stuff, but they kept coming up to her going, 'We love Dish, we love Nick, we love Angela.' She kept going up to me going, 'You hate this, don't you? Everyone loves it.'

NICK GRIMSHAW: You hate this.

ANGELA HARTNETT: I said no-

NICK GRIMSHAW: Everyone loves it.

ANGELA HARTNETT: This is what I'm telling you, people love it. So thank you all for listening and being a great audience. We couldn't do it without you.

NICK GRIMSHAW: Yeah, we joke that you hate it, but in all honesty, she does. Hey, we are kicking off series four with a really, really big guest and a big get-

ANGELA HARTNETT: Quiet, shy, retiring.

NICK GRIMSHAW: A shy guest.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you know what it feels like today at Dish? What Radio 1 used to feel like when like, Lady Gaga came in. And everyone is just a little bit weird. No one's like nervous, I can't even put my finger on it, but there's just like, there's a presence,

there's an energy and the energy is for... Gordon Ramsay! He is joining us today. I feel really excited about it, but I'm really interested in your relationship with Gordon, because we've always talked about him, but I've never like got into it. So there is a nervous energy sort of brewing in the air from me and from the crew. What about from you, Ange? Not a****?

ANGELA HARTNETT: No, no, we're doing a lovely dish for Gordon, lovely crab linguine. I know he likes crab, and I know he likes pasta. He won't eat a lot, pretty much, because he's very, Gordon looks great, I mean, he's super fit, runs marathons, cycles b***** miles every day, so... And he's very good, I always felt-

NICK GRIMSHAW: Is he measured?

ANGELA HARTNETT: He's very measured. Whenever I used to go out with Gordon, even now when I go out, I know Gordon will drink the water and sparkling water, I'll be there, you know, so I'm the unmeasured one, Gordon's more measured.

NICK GRIMSHAW: Yes. Because I always think chefs are in a really nice way, like the chefs that I've met either through friends or through you or through meeting them on a Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The lifestyle to me, I love like the late night, the like wine, the sort of like chaos of it all, but Gordon to me feels like, I can't imagine him like on a night out on the wine.

ANGELA HARTNETT: He has been, and we have been out on many nights out on the wine, but I think now we're, you know, we're all a bit older, he's got kids, works a lot, you know, he's a busy boy.

NICK GRIMSHAW: Busy boy. So he's here with us.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Cause he loves us, but also he's gonna be here to promote his new book called Restaurant Gordon Ramsay.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: Which is a sort of mammoth book that he just released. He has a restaurant empire. What do you most want to chat to Gordon about today?

ANGELA HARTNETT: I just like hearing Gordon tell stories because he makes me laugh, I just giggle away. But I went to a recent opening, he reopened the Savoy Grill and I hadn't seen his kids in ages and they all came, Jack, Holly, Megan and Tilly, I hadn't seen them for years, and actually they were brilliant because they just came up and Jack was going, 'Ange, it's so good to see you,' and he goes, 'Here's my girlfriend, and where's Neil?' I think I did text Gordon after, I just wanted to say, I said, you got brilliant kids and you and Tana have been amazing parents. They have. Very much like your mum and dad, they're absolutely grounded, you know, when I've been round there, you know, Gordon will go, 'Just clean the bath out,' you know, there's no like twenty housekeepers or anything it's, you know, Tana does the cooking, kids lay the table, so it really- he's got great kids.

NICK GRIMSHAW: That's a compliment.

ANGELA HARTNETT: It's a very good compliment.

NICK GRIMSHAW: Like, that's probably like, *the* compliment.

ANGELA HARTNETT: Yeah, no, he's good. So, no, and I'll ask about his mum, I haven't seen her in a while, but yeah, no, it'd be just great to get him to tell us some stories.

NICK GRIMSHAW: I don't even know if it's stupid to say this, but this may contain some strong language. Gordon Ramsay's on.

[Dinner table sounds]

NICK GRIMSHAW: We are used to having culinary royalty around this table in the form, obviously, of Dame Angela Hartnett, but today's guest, such a famous chef, like so famous, that we took to Google to look up some of the nicknames and titles that he has been appointed. From the Iron Chef to the Grill Wizard, but my personal favourite, the Gordfather. It can only be the man, the legend, Mr. Gordon Ramsay!

GORDON RAMSAY: Thank you, thank you.

NICK GRIMSHAW: Hi Gordon.

GORDON RAMSAY: Good to see you both. Thanks for having us on, by the way.

ANGELA HARTNETT: Pleasure. Our pleasure.

GORDON RAMSAY: I'm more pissed off that you didn't ask me earlier.

NICK GRIMSHAW: Listen, when we started Dish, I was like, obviously, Gordon. And you did say Gordon.

ANGELA HARTNETT: I did! You know.

NICK GRIMSHAW: I think the invite was there.

ANGELA HARTNETT: I blame Sam.

NICK GRIMSHAW: Sam?

ANGELA HARTNETT: Sam?

NICK GRIMSHAW: And your schedule.

ANGELA HARTNETT: Yes.

GORDON RAMSAY: You said, Cordon f***** Bleu. First of all, congrats on season four, by the way.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Thank you.

GORDON RAMSAY: Brilliant.

NICK GRIMSHAW: Thank you.

GORDON RAMSAY: And happy birthday again.

ANGELA HARTNETT: Aw, thank you.

NICK GRIMSHAW: Happy birthday, Ange.

ANGELA HARTNETT: Bring it in, bring it in.

GORDON RAMSAY: Nick, when's your birthday?

NICK GRIMSHAW: My birthday is August 14th.

GORDON RAMSAY: Right. So how old were you in August?

NICK GRIMSHAW: I was... thirty-nine.

GORDON RAMSAY: Wow. Still?

NICK GRIMSHAW: Yeah, still. Forty this time next year. It's the big one.

ANGELA HARTNETT: Got to take you to the Gordon Ramsay restaurant with Gordon Ramsay, there you go.

NICK GRIMSHAW: Go on then, take me to Gordon's. How are you? How is life?

GORDON RAMSAY: Yeah, all good thank you, yeah. Just come back off the most amazing holiday in Cornwall with the kids and just, it's our little solace down there. It's just the perfect escape. Great ingredients, great weather, and just, yeah, amazing.

ANGELA HARTNETT: Tana makes you switch off, doesn't she?

GORDON RAMSAY: She does.

ANGELA HARTNETT: She blocks it, and he's not allowed to do anything.

GORDON RAMSAY: She takes the phone.

ANGELA HARTNETT: Yeah, exactly, yeah.

GORDON RAMSAY: Phone goes in the safe, and that's it. So, no, Jack was there, Megan was there, Holly was there.

ANGELA HARTNETT: Nice.

GORDON RAMSAY: Tilly, Oscar, and so...

ANGELA HARTNETT: How, how big is he now?

GORDON RAMSAY: Oh, don't, honestly, I mean, he's four, first day of school couple of weeks back.

ANGELA HARTNETT: Oh.

GORDON RAMSAY: Yeah. Disaster.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh no.

GORDON RAMSAY: Yeah. Well, he didn't want to wear his blazer.

NICK GRIMSHAW: Right.

GORDON RAMSAY: He said, 'Dad, it's too f***** itchy.' And he said, 'the food's shit,' I said, son, BYO. He said, 'what does that mean, Dad?' I said, 'bring your f***** own.' So he's got his own lunchbox now that goes to school, it's all prepped, he's got his finger sandwiches.

NICK GRIMSHAW: Do you do the lunches? Do you do a sandwich?

GORDON RAMSAY: Tana's good at that in the mornings. I'm normally out by the time those sandwiches get done, so- it's very weird going back again, because having four amazing kids and then a fifteen, sixteen-year gap and then another one, I promise you, you get your shit together. And so everything you did wrong first time round, you do so much better.

NICK GRIMSHAW: You're on it.

GORDON RAMSAY: But now he's growing up at such a rate of knots that he's sort of- he's like a little adult at four because you know, he's got four big siblings that he sort of answers to.

ANGELA HARTNETT: Yeah.

GORDON RAMSAY: Amazing. Really amazing.

ANGELA HARTNETT: And actually, I was just saying to Nick before you came in, I said, at the Savoy launch. Hadn't seen the older kids for ages, Megan, Jack, you know, Holly and Tilly. And I said, it was absolute credit to you, they're incredible kids. I know you said you made mistakes, but honestly, other things you might've screwed up.

GORDON RAMSAY: Yeah.

ANGELA HARTNETT: The kids you haven't Gordon, the kids are great.

GORDON RAMSAY: Yeah – in-laws.

[Laughter]

GORDON RAMSAY: I- I'm incredibly proud and Tana is an ex schoolteacher from Montessori and that's quite a hard a** unit and so-

ANGELA HARTNETT: Don't mess with her.

GORDON RAMSAY: No, but also there's no, there's no passport to having that kind of sort of insight to these kids and having a son as a Royal Marine Commando and a daughter as a police officer, and Holly into fashion and Tilly at uni, and so, we didn't even have a degree growing up and so Megan was the first one that went to uni and got a degree, so that's quite a big moment. So yeah, I'm gonna put that down to great teamwork. And even from an early age with the girls, you know I said look on their 9th, 10th birthday, 'The earlier you tell me the more I can do.' 'Yes daddy, yes daddy,' and they just ignored you when they got to twelve or thirteen when that teenage pressure came on, all of a sudden it connected. 'Dad, can I have a word?'

ANGELA HARTNETT: Yeah.

GORDON RAMSAY: 'Remember he said to me, the earlier you tell me, the more can do?' So that's been an amazing experience, so Oscar's going to benefit.

NICK GRIMSHAW: Yeah.

GORDON RAMSAY: But I've got a little secret- no, Tana-

ANGELA HARTNETT: So conspiratorial.

GORDON RAMSAY: No, no, no, no, I- no, no, no, no. Seriously. Seriously, I mean-

ANGELA HARTNETT: Yeah, go on.

GORDON RAMSAY: Tana wants another one.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Oh.

GORDON RAMSAY: Yes.

NICK GRIMSHAW: That's- that's a lot of kids.

ANGELA HARTNETT: That's a lot of kids.

NICK GRIMSHAW: But now that the other ones are grown up, actually you've only got one.

GORDON RAMSAY: It's two minibuses. It's like going to school, going out for dinner in two buses.

ANGELA HARTNETT: Yeah, yeah.

GORDON RAMSAY: And secondly, I'm going to be the oldest f***** at school. 'Who's your grandad?' And what about sports day?

ANGELA HARTNETT: Oh yeah.

GORDON RAMSAY: The egg and spoon race or that sack that they still make you jump in. What am I going to do? So, I'd love another one, but no, I mean...

ANGELA HARTNETT: Five is enough for now.

GORDON RAMSAY: Five is enough.

NICK GRIMSHAW: Five. Five. Round it up at five, just the five.

ANGELA HARTNETT: Plus the dogs, plus the extended family.

GORDON RAMSAY: Yeah. Cats.

ANGELA HARTNETT: You've got a lot going on.

GORDON RAMSAY: There's a lot going on.

NICK GRIMSHAW: It's a lot going on. I've been dead excited you're coming on today because I- fan of you obvs, but also I'm really interested in your relationship and people that listen to Dish will know that you guys go way back.

GORDON RAMSAY: Oh my god.

NICK GRIMSHAW: But some people might be listening to this for the first time and have no idea about the Angela-Gordon relationship. Talk to me about how it began. I actually don't know how it began, like, what was the first time that you guys met?

ANGELA HARTNETT: I went for a job interview.

GORDON RAMSAY: Yeah.

ANGELA HARTNETT: And I was made to pick spinach and make- Marcus, of course, Marcus made me do all the crap jobs.

GORDON RAMSAY: Yeah.

ANGELA HARTNETT: Confit shallots.

GORDON RAMSAY: Can you listen to my side now? I thought I was the guest. I don't look at you like someone who picks spinach and chops shallots. You're way better than that. Angela came into that basement kitchen at Aubergine, like a fricking tornado. And it was the first one that was studying for a degree, I think it was Cambridge uni or some uni.

ANGELA HARTNETT: Yeah, Cambridge Poly, yeah.

GORDON RAMSAY: So all of a sudden we had this incredible articulate female in the kitchen that was just on it. And I think- back then it was brutal, the hours were ridiculous, it was sixteen, seventeen hours a day and we had one tiny team, we're down in the sort of a** end of Fulham in this little tiny restaurant basement with a dilapidated kitchen. It was incredibly tenacious but difficult and we just got through it. But Angela was the first individual that was such a fast learner, got it first time, and we didn't have any girls in the kitchen back then.

ANGELA HARTNETT: Yeah, it was only me.

GORDON RAMSAY: And then there's a tiny brigade of six, but it was just that amazing moments where the sort of, the attention span got stronger, and when Angela got it, the boys had to get their act together quickly because they couldn't be seen to be behind her. So yeah, we go back a long way.

NICK GRIMSHAW: Did you feel the pressure of being the only girl in the kitchen?

ANGELA HARTNETT: No, to be honest, Gordon was actually quite protective of me because I was the only girl in the kitchen. We had this thing that he'd always say to Marcus, who was the head chef at the time, he'd go upstairs, we'd finish- Gordon always sent all the food and the last dish went out and he'd go upstairs to see customers or see Jean Claude and he'd go, 'Tell Angela, finish clean down, get her home', you know, I don't want her getting in late or missing the bus or anything. And I didn't like that because I wanted to be part of the team and I didn't wanna be treated differently. And he'd- two or three and Marcus would go, 'Will you just go?' 'Cause otherwise I'm gonna get b*****.

GORDON RAMSAY: Yeah she just wouldn't leave.

ANGELA HARTNETT: I wouldn't leave. And then one time I literally followed him in the restaurant and Marcus was like what is she doing now?

GORDON RAMSAY: Amazing.

ANGELA HARTNETT: And Gordon just goes sit down and I just said, 'Gordon, please stop sending me home, I don't like, it I want to be part of the team,' and he never did. And I regretted that for the rest of my time

NICK GRIMSHAW: About three weeks in you're like, hang on.

ANGELA HARTNETT: I want to go home now early.

GORDON RAMSAY: The alternative was to send her home picking spinach on the bus, and so... But I think it was such a lovely mix because we went to hell and back and there was that moment and it was like, we knew we're onto something special. We were making headway. My man management skills were something to be desired at the time. They were shit. I'm talking really bad, but really bad in a way that... Listen, I didn't know how to run a business, but I knew how to cook/ I was fresh, I'd just come back from France. We'd gone through this trajectory from this tiny little neighbourhood bistro into this amazing two-star restaurant and from Tony Blair back then as a guest, you go back to sort of Michael Hutchence and those sort of crazy noughties- you know what that's like in terms of what that was prolific for. And Aubergine was that sort of front and centre, incredible little powerhouse restaurant that was rubbing the shoulders of all the sort of two and three-star heavyweights. So yeah, we made headway and talent was created, and spinach was picked and shallots were chopped.

NICK GRIMSHAW: And shallots were chopped.

ANGELA HARTNETT: I did other things.

NICK GRIMSHAW: Did it feel like, you know, at the time that it was a really exciting place to work, and were you aware of like, you know, the weight of that restaurant and that place?

ANGELA HARTNETT: Oh yeah, because you were the one that was in the headlines, Gordon was in the headlines, in the papers, we were getting all the reviews, you couldn't get a table for love nor money.

GORDON RAMSAY: No.

ANGELA HARTNETT: You couldn't, we were full lunch and dinner. And we did do six days a week, so when you sort of went out on a Sunday and you saw other people, and people were going, where you working? You'd go, the Aubergine. And they'd go literally and I had friends- because this is why I think Gordon sort of liked me because I treated like Gordon like my friend as much as my boss and my sort of mentor. But you know, we did- not we had a reputation but because we worked so many hours and people would

come and they spend a couple of weeks and they couldn't hack the hours really, that was it.

GORDON RAMSAY: No. No.

NICK GRIMSHAW: The hours were as hard as that-

GORDON RAMSAY: Brutal.

NICK GRIMSHAW: Sixteen, seventeen hours?

ANGELA HARTNETT: Brutal.

GORDON RAMSAY: Yeah, brutal.

NICK GRIMSHAW: So what was the schedule, get in at what time? I don't need the full day, but like you'd get in at what, like seven?

ANGELA HARTNETT: You'd get in about seven, seven in the morning.

GORDON RAMSAY: Seven, seven-thirty.

NICK GRIMSHAW: And then to what?

ANGELA HARTNETT: Midnight.

NICK GRIMSHAW: Jesus.

GORDON RAMSAY: Earliest. Saturday was later. And you know, we closed Saturday lunchtime and all-day Sunday, but it was brutal. I mean, literally brutal, but there was something quite unique about that dominant team of six because it was just this incredible DNA that was part of that foundation that went on into Royal Hospital Road, you know, here we are today, twenty-five years later, but very few made it and I think it's no different to you know, the Premier League in terms of, you see that eleven every Saturday every Monday every Friday night. But behind them is another forty, fifty players that sometimes are on those books that don't even get a look in, because we created something unique. I mean really, really unique.

NICK GRIMSHAW: Do you remember the stress of that time of those working hours because you'd finish, go home get up go, that's your total life. It's not a job where you're like, oh, I've got work tomorrow. That's your life, isn't it?

ANGELA HARTNETT: Yeah, you remember the stress of it all, but also you remember the great times. And, and I do remember one morning...

NICK GRIMSHAW: Could you go out after?

ANGELA HARTNETT: On a Saturday night I would go out, there was a great bar, you remember the Atlantic bar that Steve Terry was part of, I used to go there, I used to meet friends at two in the morning, that was my night out, and I always used to laugh on a Monday, because we'd have Sunday off, and Gordon would come in, we all were refreshed, because also we were a lot younger, and Gordon would come in and go, 'Great weekend?' and I'd go, 'Weekend? We had Sunday off,' what's this weekend you tell me about, I've never had a weekend. But it was great camaraderie, you know, and that's what I loved about it. And you did learn.

NICK GRIMSHAW: Because you're all in it together.

ANGELA HARTNETT: Yeah. And Gordon's incredibly generous, he's been, you know, yes, man management was something, but what no one ever saw, everyone's seen the TV stuff, but no one ever saw is when you did have a bad service, Gordon would call you in the office and he'd go, 'Right, what happened?' And he'd talk you through it, tell you where you went wrong and the next day- and he'd move on very quickly. You didn't, you know, you didn't harp on about it again. It was, that was it, you've done, you've learned from your mistake and move on to that. And people don't see that, they just see the TV, so there was a lot of nurturing there.

GORDON RAMSAY: The pressure was insane because outside of that bubble we had no idea what we were creating. The place was fully booked for six, seven months in advance, and there was a waiting list three times the size every night. And then of course, the stars, we went sort of almost two stars in three years. And then, you know, Nico, Marco, Tante Clair, Gavroche, you know, we were sort of as good as them, but half the price. So this whole of London just sort of zoomed in on us.

NICK GRIMSHAW: Wow.

GORDON RAMSAY: Yeah. I mean, it was- I'd never change it for the world.

NICK GRIMSHAW: Is anyone doing Aubergine the Movie? I'm serious.

GORDON RAMSAY: It sounds a bit phallic. We have to come up with-

NICK GRIMSHAW: Different name.

GORDON RAMSAY: We'd have to come up with a different name than Aubergine.

NICK GRIMSHAW: I think I've seen that one.

[Dinner table sounds]

NICK GRIMSHAW: How would you describe each other's style of cooking?

GORDON RAMSAY: I thought I knew Italian because of Marco at Harvey's - Angela nailed pasta way before we did. And so I never used the semolina route, it was always the sort of eggs and saffron to flavour stuff. So, that side hadn't really come out, you kept that up your sleeve as a secret. Why? Why were you being so selfish?

NICK GRIMSHAW: Saving that for the Murano years.

ANGELA HARTNETT: Just looking ahead, getting that ambition. Oh- yeah, well, no, we were doing French food, weren't we? So it was-

GORDON RAMSAY: It was yeah, modern French.

ANGELA HARTNETT: Modern French food, and it was their take on a ravioli, which was one ravioli, wafer thin.

GORDON RAMSAY: Yes.

ANGELA HARTNETT: Really garnished up.

GORDON RAMSAY: Light. Light.

ANGELA HARTNETT: Yeah, light, very light. We used to put mascarpone in a risotto, I mean, you know-

GORDON RAMSAY: Shh. Don't say that. Waitrose have just sold out of the mascarpone.

[Drinking pouring sounds]

NICK GRIMSHAW: I feel like we should have a little bit of bubbles action.

ANGELA HARTNETT: Bubbles?

NICK GRIMSHAW: Bit of bubbles? Because brand new series.

ANGELA HARTNETT: We got Gordon on.

NICK GRIMSHAW: Gordon's here and the day we're recording it is Angela Hartnett's – MBE, OBE – it's her birthday.

GORDON RAMSAY: Why mention MBE and OBE? We've got the OBE-

ANGELA HARTNETT: Because that's what he does.

GORDON RAMSAY: To Dame Angela Hartnett, happy birthday!

NICK GRIMSHAW: Dame Angela, happy birthday!

GORDON RAMSAY: Happy birthday Dame!

[Applause]

ANGELA HARTNETT: Thank you very much.

GORDON RAMSAY: Happy birthday. Come on, happy birthday.

NICK GRIMSHAW: This is the Gusbourne exclusive from Waitrose. If you want to cheers Ange, you can get this down Waitrose, or online.

ANGELA HARTNETT: Thanks gorgeous.

NICK GRIMSHAW: Happy birthday. Hey, we've also got the Big Waitrose bosses.

ANGELA HARTNETT: Big Waitrose bosses.

NICK GRIMSHAW: Oh yeah, big Waitrose bosses.

ANGELA HARTNETT: Nathan and Kirsty, we've got to behave ourselves.

GORDON RAMSAY: And where are they sat?

NICK GRIMSHAW: Kirsty, Nathan.

GORDON RAMSAY: Oh, shit, that's them over there.

NICK GRIMSHAW: That's the bosses, yeah.

ANGELA HARTNETT: How long has a book taken? Tell us about it.

GORDON RAMSAY: This thing is an accumulation of literally the last two and a half decades.

NICK GRIMSHAW: Yeah.

GORDON RAMSAY: We started writing it four years ago. I never wanted to get on that bandwagon every year, just another book, another book, so- it gets a little bit repetitive. This is personal, so, you know, a story of excellence, Royal Hospital Road this month celebrates twenty-five years and I still go back to the moment asking Tana to sell our apartment to get the deposit for a three-year lease, which the bank wouldn't support us because there's no longevity and therefore lack of security. And I managed to convince Tana to sell our dream flat to get the deposit and buy this place off, you know, Pierre Koffman, which was an amazing deal because he knew I didn't have the money and he said, look, Gordon, pay me half now and pay me the other half a year later, which, you know, coming from a tight-arsed French chef was incredibly generous. And I'd been his head chef previously, and here we are today, twenty-five years later, so there's reflections of the beginning of the foundation set with Angela and the team at Aubergine that went into that beautiful building at Royal Hospital Road in Chelsea. And we didn't do any flash launch, we invited 50 pensioners from the Royal Hospital Road Hospital, that amazing set up, Christmas Eve, to come down, and the waiters cooked and the cooks waited. And so we did roast turkey, pumpkin soup, prawn cocktail, and these guys are immaculate. They're all dressed beautifully, and they come down in their buggies and then all of a sudden, four hours later, you see them zigzagging back into

the hospital. Thank god no one gets pulled over with those carts because they were hammered. And that was the launch. So the book reflects right to the beginning.

NICK GRIMSHAW: Right.

GORDON RAMSAY: And then I think when you look at sort of, you know, Angela, the Claire Smyths, the Matt Abés, it's the foundation, there's a reflection of them in this book as well. And I think that's the part of the unselfishness that you need to become to get these kids along the same lines. You want them to reach those heights and I've got nothing else to achieve, you know, from a cook's point of view. Now that level of succession and teaching and training and, you know, getting these kids now to be the future facing of the industry, I think is really important.

NICK GRIMSHAW: It's a beautiful book.

GORDON RAMSAY: Thank you.

NICK GRIMSHAW: I've just had a beautiful whip through it as we were waiting for you to come there and, you know, like the three stars. We do love a round of applause on this podcast, but never for three Michelin stars.

ANGELA HARTNETT: Yes.

[Applause]

GORDON RAMSAY: Thank you.

NICK GRIMSHAW: Oh my. Three stars. And you talk about it - when you got that third star, it was like winning the World Cup.

GORDON RAMSAY: Yeah, it was brutal. Again, a level of pressure that is just, you know, unfathomable in the general scheme of things. And then you push and you drive and, you know the table's in. Stupidly, a year earlier on some light-hearted documentary called Boiling Point, I never watched it. I mean, I couldn't have asked anything worse 'cause the Naked Chef was just launched and the Boiling Point is launched at the same time, there was never two bigger opposites and so, I opened my big mouth and told the crew that the Michelin are in from France and it's a table of six, they've got their

numbers and they were like setting up cameras outside. So the Michelin walked in and they did say, you didn't need to tell the world that we're in. And so they kept me waiting another year. And so that night when they had finished their dinner, asked for a word in the bar and then everything just stopped. Everything became silent. And they just said, you know, we're so pleased to let you know, discreetly, that in the forthcoming guide you've obtained and won three michelin stars and all of a sudden you're just, whew, you just melt into an absolute hot mess and so it's quite historic. If I've learned one thing is that you don't need to be a natural to cook, you can be taught.

ANGELA HARTNETT: Yeah.

GORDON RAMSAY: And so that's important for a lot of individuals out there thinking is it my DNA? Is it because of grandma, is it Nonna, or is it my uncle? No, if you really want something that much you can teach and be taught.

NICK GRIMSHAW: And where better to start than your brand new book available now.

GORDON RAMSAY: Stop.

NICK GRIMSHAW: I'm joking, I'm joking. But talk me through the Michelin star ruling because am I right in saying they don't just come like once and go, that was yum. Don't they come and like to test it out and they, they like it to be consistent, right?

GORDON RAMSAY: Yeah. Well, first of all it's a consumer guide, right? So, so it's aimed at the public globally, and so every inspection is incognito and now they don't have ties, they're super casual, they don't go for their obvious tomato juice and glass champagne. And so there could be six inspectors at one table. There could be one hosting a table of five of their friends or mates. And so it's a very sort of modern way and, you know, they are detailed to the absolute essence.

ANGELA HARTNETT: Mm, yeah.

GORDON RAMSAY: And you've maintained stars for what, fifteen-

ANGELA HARTNETT: Fifteen years, yeah.

GORDON RAMSAY: So it's about consistency, and they don't want to see a much bigger standard at their table. They're more concerned about what's going on the left

hand side and right hand side. So I think when I'm done and dusted with this industry, I'd like to become a Michelin inspector.

NICK GRIMSHAW: You might give it away. It would be like, 'Hi, I'm Gordon Ramsay!'

GORDON RAMSAY: No, no, no, I was going to put those prosthetics parts on, yeah.

NICK GRIMSHAW: Oh, the prosthetics that you did on, on the show, yeah.

GORDON RAMSAY: I did that once when I went to Delia's cookery school. I got into so much shit, it was so funny. I wee'd myself, because there she was asking these questions and answers, and I had this- sadly I can't be made to look younger, so I got made into this old retired school-teacher, like eighty, hobbling over, like, Dude, and then they gave me a pair of breasts. I'm like, 'What the f*** do I want breasts for?' 'No, it's gonna make you look older and saggy,' I'm like, okay, so I'll put these man boobs on and then two jumpers, a cardigan and then I had a pack of cigarettes and like I went incognito and I asked Delia, you know, 'What did you think of Jamie Oliver?' And she said yeah, he's lovely and then she takes another swig of wine and I said, 'and what do you think about that twat Gordon Ramsay?' She said, 'He's such a f***** a*****.' And so, legally, legally, I had to then go and explain myself to her that it was me because we couldn't get it passed through the lawyer, so. And this time, Norwich was playing away at Bristol, so I then had to go to Bristol City, and I stood outside this football ground, and Delia was getting rushed into this, like this Bentley, I'm shouting, 'Delia!' She's looking around at this strange old man with his big saggy- anyway, so I had to rip my mask off and unveil it was me.

NICK GRIMSHAW: Oh my God.

GORDON RAMSAY: And she f***** off in the car.

NICK GRIMSHAW: She was more interested in the old man. She's like, I'll chat to him, I'll chat to him.

GORDON RAMSAY: But I will say this. There was something quite nice about not being recognised.

NICK GRIMSHAW: I saw you do it in America as well. Do you remember they did that, so they went in the restaurant where the guy was dressed as you and then you dressed as someone else.

GORDON RAMSAY: Yeah, that's right, yeah, as a customer, yeah that's right. Yeah, he went into pen, yeah...

NICK GRIMSHAW: But with the Michelin stars as well, once they hand it out they can take it back.

GORDON RAMSAY: Absolutely.

NICK GRIMSHAW: How long could you like potentially have it for?

GORDON RAMSAY: Do you know something, I don't know?

NICK GRIMSHAW: No, I don't, I don't know-

GORDON RAMSAY: Am I about to lose a star?

NICK GRIMSHAW: No, no, no, but when they say, here's a star, is that for like a year, for ten years, a week? Like how long do you have that for?

GORDON RAMSAY: So the guy comes out every year.

NICK GRIMSHAW: Okay.

GORDON RAMSAY: And the stars are awarded to the restaurant.

NICK GRIMSHAW: Okay.

GORDON RAMSAY: And so the exciting thing is that level of consistency will maintain those stars. So yeah, we're twenty-three years of the three star this year.

NICK GRIMSHAW: Wow. Jeez.

GORDON RAMSAY: So- but it's down to the team. Trust me, it's down to the team.

NICK GRIMSHAW: And when you say like consistency, does that mean as obvious as, every single meal needs to be the same, or is the experience consistent?

GORDON RAMSAY: Combination of both. The experience, the sort of, evolution, and then flavour profile. And you know, everyone thinks three stars about linen, wine lists and pomp and ceremony. It's not. It's to do with the food and the service. This guide launched in, you know, 1900. And there's these collections of these guides now that are spanning 124 years. That's unique, really unique.

NICK GRIMSHAW: I love it.

[*Cutlery sounds*]

NICK GRIMSHAW: Talk me through the crab linguine.

ANGELA HARTNETT: So you've got your crab meat. Because I don't think you're going to take a whole crab and cook it at home.

NICK GRIMSHAW: I don't like food admin.

ANGELA HARTNETT: Exactly. Isn't that- I love this, food admin. Anything he's gotta work at.

GORDON RAMSAY: Oh, prep.

ANGELA HARTNETT: Yeah, prep.

GORDON RAMSAY: Wow.

ANGELA HARTNETT: Doesn't like prep. Wow.

GORDON RAMSAY: The millennial, the millennials of today, honestly. Jesus. God Almighty.

NICK GRIMSHAW: Just do sashimi.

GORDON RAMSAY: What has happened to you?

NICK GRIMSHAW: Yeah, sashimi.

GORDON RAMSAY: Is there a Nobu opened up in Whitby Bay?

NICK GRIMSHAW: So get my crab meat?

ANGELA HARTNETT: Get your crab, then in a pan, melt some butter, touch of olive oil, add some finely diced shallot, touch of chopped chilli, and garlic. Cook that down, no colour, really soft. Add your crab meat, bit of white wine, and cook your pasta and toss it all together.

GORDON RAMSAY: Love it.

NICK GRIMSHAW: Easy.

GORDON RAMSAY: There you go.

NICK GRIMSHAW: If you want to try this recipe, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

ANGELA HARTNETT: Yes, and you can get all the ingredients at Waitrose or online as well.

NICK GRIMSHAW: Yeah, you can order them online.

ANGELA HARTNETT: Well, Gordon will do the shopping for you if you see him there.

NICK GRIMSHAW: Yeah.

GORDON RAMSAY: Yes, yes, yes. I love going into supermarkets, 'cause they look at you and think, the f*** is he doing in here?

NICK GRIMSHAW: They must think it's like a hidden camera show.

GORDON RAMSAY: They- do you know what I mean? I'm always-

ANGELA HARTNETT: I do remember the first time- how old is Megan now, twenty-four?

GORDON RAMSAY: Meg's twenty-four, yes.

ANGELA HARTNETT: I remember when Megan was born, and I don't think Gordon had been near a supermarket.

GORDON RAMSAY: No.

ANGELA HARTNETT: And him and Marcus went off, and I remember Marcus also calling me and going, it was hysterical. Neither of us knew where anything was.

GORDON RAMSAY: I know.

ANGELA HARTNETT: We had this list, we were running around like lunatics, where d'you get toilet paper, where d'you get...

GORDON RAMSAY: Crazy.

NICK GRIMSHAW: What do people say to see you, you know, in a food environment in the supermarket? What do people come up to you and say?

GORDON RAMSAY: It's funny, and all jokes apart, I will say the ingredients in Waitrose is second to none. And it is stuff that we can equally buy of that quality and cook in the restaurant. It's that good. And you, you get to see the artisanal connection. I spend a lot of a time in the US and the supermarkets there are just off the charts. I go in there and I'm looking for some pasta or some red wine, and I come out with like a basket full of ingredients because it's just so good.

NICK GRIMSHAW: There is a wine pairing with this pasta, which is a Foscarino Soave Classico, with a drawing of myself and Angela on the label.

GORDON RAMSAY: Love that. Love that love that.

NICK GRIMSHAW: It's an Italian white wine, which goes perfectly with the crab linguine. So if you're going to make the crab linguine, you can treat yourself to a bottle of this white wine.

GORDON RAMSAY: It's beautiful, by the way. I spent some time in Soave, with an amazing producer called Nero Pieropan, and from a chef's point of view, you need to understand how good that balance is when you've got that wine for those pairings. So I went and did a week with him, literally before Aubergine opened, and Soave - they dry the grapes to intensify the sweetness, and this is, yeah, beautiful.

ANGELA HARTNETT: Delicious.

GORDON RAMSAY: Beautiful. Really good.

NICK GRIMSHAW: And the image very life-like.

GORDON RAMSAY: Er, yeah, it's like a Rembrandt.

NICK GRIMSHAW: It really is.

[Cooking sounds]

GORDON RAMSAY: Do you need some help, darling?

ANGELA HARTNETT: No, I'm alright, thanks.

GORDON RAMSAY: Like the good old days.

NICK GRIMSHAW: Yeah, come on.

GORDON RAMSAY: Come on.

NICK GRIMSHAW: Get you two back in the kitchen, get the band back together.

GORDON RAMSAY: Exactly.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: Do you ever know what- so when Gordon used to -this will overcook the pasta now, but when Gordon used to read the cheques out, he'd go summage. He never had a printed cheque. All these kids now have printed cheques.

NICK GRIMSHAW: What's the printed cheque? Like when they're coming through the pass?

GORDON RAMSAY: The order, yes.

ANGELA HARTNETT: And he'd read the thing, and then he'd leave it by his pass, so it was there.

GORDON RAMSAY: That's right.

ANGELA HARTNETT: And I'm over there, and I'm thinking, have I read it? So I always used to have to use this certain knife to cut a terrine, and it was always by Gordon, so I'd always do this. I'd basically, if I had forgotten a check, I'd run over and go, just need the knife, Gordon, and be like...

NICK GRIMSHAW: Oh.

GORDON RAMSAY: And look what it's done with that knowledge.

ANGELA HARTNETT: Because you had to, you couldn't go, what was that, Gordon?

NICK GRIMSHAW: Wait, I don't understand how in a kitchen that works, where you're going, 'two chickens, one pig!' I'm like, that is too stressful!

GORDON RAMSAY: Hold on a minute, two chickens?

NICK GRIMSHAW: Two chickens, one beef, a duck! And all that.

GORDON RAMSAY: Two chickens, two bags of shallots, two bags of spinach.

NICK GRIMSHAW: Yeah.

GORDON RAMSAY: In Paris, when I first started working for Guy Savoy in Paris, they call out the orders, in French, and then turn the things upside down.

ANGELA HARTNETT: Oh yeah, like that.

GORDON RAMSAY: So not only can I not see the check, it's upside down, I mean, I can speak French but I can't write it, but trying to learn it like that. So what it did do was expand that knowledge. I think you've got up to like three or four tables, Ange, you can...

ANGELA HARTNETT: Yeah, yeah, you can. When you con- when you focus.

GORDON RAMSAY: I'm sure Angela knows three or four tickets. If I trained you now for the next month, you'd absorb-

NICK GRIMSHAW: I'd have it.

GORDON RAMSAY: -five or six tables in your mind.

NICK GRIMSHAW: I do wanna do a night, one night. I won't put this on you just yet, but I do want to do a night at Murano, just like, I'll do like the shallots.

GORDON RAMSAY: Can I be there with you?

NICK GRIMSHAW: Please.

GORDON RAMSAY: Yeah, please.

NICK GRIMSHAW: Yeah.

GORDON RAMSAY: Does she cook for you every...

ANGELA HARTNETT: Yeah, he's yet to cook for one. Series four and we've yet to have Grimshaw cook one.

[Pepper grinding sounds]

NICK GRIMSHAW: Right, wow, Ange. What have we got going on here?

ANGELA HARTNETT: So, we've got a lovely linguine with crab, chilli, and a touch of garlic.

GORDON RAMSAY: This smells delicious.

NICK GRIMSHAW: Delicious.

GORDON RAMSAY: Thank you darling.

ANGELA HARTNETT: Pleasure.

GORDON RAMSAY: Where's the crab from?

ANGELA HARTNETT: Waitrose, of course, Gordon. So you get it, it's in the fish aisle, but this amazing company in Cornwall called Seafood & Eat It, and you can either get the tub of the white meat, tub of the brown, or a bit of both. And I've used the white meat for our lovely pasta. So, bon appétit.

NICK GRIMSHAW: That is delicious, Angela.

GORDON RAMSAY: Really good. Oh my god.

NICK GRIMSHAW: Do you love making this?

ANGELA HARTNETT: I do like making this as a dish, yeah.

GORDON RAMSAY: Did you wow Neil, your husband, over this dish?

ANGELA HARTNETT: Did I wow Neil? I just wowed Neil in general.

GORDON RAMSAY: I love it.

NICK GRIMSHAW: Aw, did you?

GORDON RAMSAY: Oh wow.

NICK GRIMSHAW: Did you work with Neil?

GORDON RAMSAY: Oh yeah, many times, yeah.

ANGELA HARTNETT: He discovered Neil up in Scotland.

NICK GRIMSHAW: He found Neil?

ANGELA HARTNETT: Yes. Neil started working for Gordon in Scotland.

NICK GRIMSHAW: Wait, what, what, what, what? So did you introduce Angela and Neil?

GORDON RAMSAY: Angela got very excited about going up to Scotland all of a sudden and teaching the young chefs. And so...

NICK GRIMSHAW: Right.

GORDON RAMSAY: Funny that, isn't it?

NICK GRIMSHAW: Yeah, weird.

GORDON RAMSAY: She said, G, I'm going for an R&D. Research and development. Yes.

NICK GRIMSHAW: She researched.

GORDON RAMSAY: She definitely researched.

NICK GRIMSHAW: Developed.

GORDON RAMSAY: And came back with a f***** husband. Definitely. This is really good. Really good.

NICK GRIMSHAW: Mm. Do you like cooking for other chefs?

ANGELA HARTNETT: Yeah, I do. Some of the best people I've cooked for have been. But it's always, you still worry, don't you? Of course you do. I remember we had Paul Bocuse at the Connaught at one time, we had Alan Ducasse, you know, when you've had some big-name chefs.

NICK GRIMSHAW: Have you ever been like, shit, they're here. Such-a-body's here, they come and tell you they're in the kitchen.

ANGELA HARTNETT: No, no, never.

NICK GRIMSHAW: No. Cause you know what you're doing.

ANGELA HARTNETT: Yeah.

GORDON RAMSAY: I mean also, I think it's a badge of honour when you've got chefs in the kitchen. I think the only time I was sort of a little bit on the back foot, we had Bradley Cooper training at Royal Hospital Road for the movie, and so he said, look, teach me and I said, well, I can't teach you how to cook. But what I can teach you is how to plate. And so just seeing that level of discipline coming in onto those plates, you

know, within a week's training was incredible because all of a sudden he got it, and we count down four minutes, four, three, two, one, then everything arrives on the pass, which is like your cockpit of, you know, the Formula 1 car. Everything's there. So from the garnish, the fish, the meat, the sauce, the herbs, And that just comes together.

NICK GRIMSHAW: And it's like high octane obviously like, every night when you're in there. How do you unwind after that? Like, when you finish, how do you go from the high octane of a kitchen to, you know?

ANGELA HARTNETT: Well, the thing I- I would always do, and I still do actually, is cycle home because it just winds you down. You used to run home for a while.

GORDON RAMSAY: Yeah, I got under a huge amount of pressure when we first opened Royal Hospital Road, and so my father in law gave me a ticket for the marathon, and at the time I was getting quite big and I'd put a lot of weight on. So I used to finish service, rucksack on, fill it up with potatoes and run home. At the time then, it was Claridge's, and I used to run from Claridge's back to Wandsworth, go down the long way around, all the way down to Tower Bridge, and then come back up through the Embankment, and that was at sort of half twelve. But it's that therapeutic moment where you've got the sun shining on the Thames, and you're just running, jogging. And then, you know, I remember running my first marathon - it was dark by the time I got back, by the way. Even the hippopotamus overtook me. You know you're having a shit run when the hippo takes you over. And then- I think it was like 5 hours 30 for my first ever marathon. I've done fifteen since, and I'm now down to a 3.30. That was a while back, but that level of keeping fit really helps to reset everything.

NICK GRIMSHAW: Yeah.

GORDON RAMSAY: You know, I think the role of a chef today is so much more prolific than it was from twenty years ago, because they've got to be marketing tools, they've got to be business engineers, they've got to be creators, and so you've got to look the part.

NICK GRIMSHAW: Did you always have like that mad discipline and drive when you were younger? Did you be like, that's it, I'm going to do it?

GORDON RAMSAY: I think that comes from a combination of, you know, a bit of a Scottish background. Mum was super hardworking growing up, watching her host three jobs, you sort of always understood that she was working hard, so that was an ethic that I took early on. And then I think the sporting connection in terms of in that team

uniqueness in the dressing room, five minutes before kick-off, half time when you're down. And so, kitchens are no different, you know, they need that kind of, you know, team, captain spirit that's a driving force, so kitchens are exactly the same. We didn't have the distractions back then of the sort of social media implosion, which, I welcome that today because it keeps a lot of chefs on their toes, when a shot goes viral and it's sent to the other side of the world within minutes. And so I love getting those feedback, especially the shots. The chefs are the worst, by the way when they come to the restaurant, they sit there, they look at the food, they analyse it, and then they look, what's the plate? Who made that?

ANGELA HARTNETT: It's true.

GORDON RAMSAY: Then it's ice cold, then they send it back to be reheated. So I think it's important for customers to take pictures because that's what they're paying for, because they want to go through, like in the theatre, that memory of, you know, Murano, Royal Hospital Road, and flick through the camera and look at those amazing shots.

NICK GRIMSHAW: And it's an event, you know, it's a night out going to an amazing restaurant, it's an event.

GORDON RAMSAY: It is.

NICK GRIMSHAW: I would love to hear from one of our listeners right now, Lou. Lou says, 'I'm enjoying the challenge of trying new dishes, and I wanted to ask, which dish took you the longest to master, and do you believe you've truly mastered it?' Was there anything either of you were like, I can't do this bloody whatever?

GORDON RAMSAY: The Wellington.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh, yeah.

GORDON RAMSAY: Yeah, this is something that was almost forgotten about in the sort of seventies, eighties, and then it sort of got bastardised and then it just didn't come back. So when we opened Claridge's, and Angela was opening the Connaught, it was just this amazing opportunity to re-establish the traditions. And the Fillet of Beef Wellington was just this centrepiece that was just majestic. And it can be for a one top, it can be for a six top, an eight top. You can do them for twelve people at a time, and so

mastering that and perfecting the duxelles and searing that beef and then that beautiful, rich, amazing puff pastry. So yeah, I'd say the Wellington.

NICK GRIMSHAW: Oh, love a Wellington.

GORDON RAMSAY: And carved tableside. It's a spectacle, and it's just, oof, it's something quite unique.

NICK GRIMSHAW: Didn't you make the world's biggest Beef Wellington?

GORDON RAMSAY: That was with Nick, in the US, yeah, that was, yeah. I mean, that thing was huge, it was like some f***** elephant's toenail. It was huge. And I saw this thing, like, bloody hell.

NICK GRIMSHAW: Bloody hell.

GORDON RAMSAY: I think you've got like twenty-five fillets into one. God bless him.

NICK GRIMSHAW: Yeah, I love beef Wellington.

ANGELA HARTNETT: Yeah, it is good.

NICK GRIMSHAW: Ange, was there anything that you were like, I can't master?

ANGELA HARTNETT: Desserts have always been my nemesis.

GORDON RAMSAY: Oh, really?

ANGELA HARTNETT: Yeah.

GORDON RAMSAY: Serious?

ANGELA HARTNETT: Yeah, I mean, I'm not a dessert person.

NICK GRIMSHAW: That's your book title.

ANGELA HARTNETT: Yeah, but I, you know, so things like making a great creme brûlée, you know, doing a proper tatin, you know, people think they're easy but they're not easy.

GORDON RAMSAY: No, my God.

ANGELA HARTNETT: And, you know, and getting it right, getting that sort of glueyness with the sweetness and the caramel and the apple. But I love them both and I think they're delicious. But yeah, and not every dessert, but a few desserts I've always struggled with.

NICK GRIMSHAW: We actually don't have time for the things that I can't master, because the podcast's only half an hour. So- you've actually still not been for tea. I would love to ask actually, Gordon, because Angela gave me some really great advice, like, I love food, I love eating, I love having people around for dinner and going for dinner. But I was quite a stressful cook, like I'd freak out if people were coming around. And Angela gave me a really like, throw away comment there, but it changed how I cook, which was, Angela said to me, 'It's only a bit of food. Relax.'

GORDON RAMSAY: Yes.

NICK GRIMSHAW: It really changed like my psyche about it. She's like, no one's coming around to judge your dinner.

GORDON RAMSAY: No, no, that's true. But also, there's that pressure, isn't there? Because you look at the sort of Come Dine With Me, those programmes and it's just like, oh my God, these guys are so competitive. I always suggest to customers of ours, cook fish. It's so exciting cooking fish, because there's only one temperature. It's not medium, not medium rare, not well, it's just cooked to perfection. Ninety percent of the fish we know can be cooked skin side down, so it's a bit of a safety net so you never overcook it and keep it simple.

ANGELA HARTNETT: And actually, if you see Tana when I've been around for supper, she's so relaxed.

GORDON RAMSAY: Yes.

ANGELA HARTNETT: Because why should she switch, she's got five kids, she's got him hanging around trying to interfere, and she's just out and she just cooks and she just cooks something everyone wants to eat, like a great lasagne or a brilliant shepherd's pie.

GORDON RAMSAY: Yeah. That's right.

ANGELA HARTNETT: She's amazing.

GORDON RAMSAY: Yeah and they're all Jamie Oliver recipes. Do you have any idea how hard that is for me?

[Dinner table sounds]

NICK GRIMSHAW: I know we spoke about the book already, but we have to speak about Restaurant Gordon Ramsay: A Story of Excellence. Actually features none other than Dish's, Angela Hartnett. You get a double mention in it.

ANGELA HARTNETT: Double mention?

NICK GRIMSHAW: Double mention.

GORDON RAMSAY: Big time.

NICK GRIMSHAW: Yeah, big time. Big time. Do you want to, er, do you want me to read this out?

ANGELA HARTNETT: If you want to Nick.

NICK GRIMSHAW: Okay.

GORDON RAMSAY: Nick, we should, we should dim the lights and bedtime story.

NICK GRIMSHAW: Welcome to Gordon's Storytime. 'It was a very odd experience because you need to be both selfish and selfless. You cannot make a successful restaurant without sharing your vision with a select few who can help create that vision. Who those people are become obvious the moment you work with them. Successful restaurants are one team, one dream, and if you don't have that, you're out of business.

Among my trusted few were Marcus Wareing, Angela Hartnett, Mark Askew, and Mark Sargeant. I couldn't have done it without them.'

GORDON RAMSAY: Yes.

NICK GRIMSHAW: 'Angela Hartnett too was another thoroughbred, an excellent chef and manager, who commanded the respect of the restaurant team at all times. She was totally dedicated and I knew if need be she would come in at the drop of a hat and nail whatever task she was given. I can't stress enough how marvellous it is to have had people like her and the others I've mentioned in the kitchen.' It's like your school report.

GORDON RAMSAY: Amazing. My school report didn't read like that, trust me. I promise you now. Amazing. And I meant every word by the way.

ANGELA HARTNETT: Oh, thank you.

GORDON RAMSAY: Seriously.

ANGELA HARTNETT: I know, I've never, like people- like some people I've seen programmes go, I can't believe, but I never, ever, if anyone said, would you change it? I loved the Aubergine. There were times I hated it, but I actually look back and like, say, I would never be here today without Gordon. I wouldn't have been. I didn't understand the whole, sort of, hierarchy of a kitchen. I just thought I work for Gordon, he's a great guy, I can talk to him like normally.

GORDON RAMSAY: Yes.

ANGELA HARTNETT: And then one morning I was late because I was always late, you know, and then and I've got there and it's like as we started at ten past seven, it was a half hour cycle and I thought, oh my God I haven't got my chef's jacket. So I thought, what should I do? I looked at Marcus and I said, has anyone got a spare one, they go, no. And then I see this pristine, Egyptian cotton Gordon Ramsay chef's whites hanging up in the office. I said, I'm gonna wear one of Gordon's. And Marcus just went white. And Mark Askew was like, 'You can't, you can't'. I said, what do I do? I go home, and I'm screwed. If I lose two minutes now just talking to you, I'm screwed as it is to get ready for service. So I just put one on, and as soon as Gordon in, I walked in, I said, 'Gordon, I've just borrowed one of your chef's-' blah, blah, blah, blah, blah, blah. And he just went, he goes, 'No problem, darling.' And then after, it's the end of the day, he goes, 'Nice, innit, that? Nice.'

NICK GRIMSHAW: Nice, that. Nice bit of cotton that.

[Drink pouring sounds]

NICK GRIMSHAW: I know what I want to talk to Gordon about.

ANGELA HARTNETT: Oh, God.

NICK GRIMSHAW: Is TikTok time. I was like, I've got to get on board. Angela is so anti my social media life.

GORDON RAMSAY: Ange?

NICK GRIMSHAW: She is not into it at all.

GORDON RAMSAY: Really?

ANGELA HARTNETT: Only because you wake up and you see, before I've even got out of bed, there's a picture of him going, hello world, this is my pancake. And I'm like, I don't care. You know, he puts his life on it.

GORDON RAMSAY: Oh, do you? How many followers do you have now?

NICK GRIMSHAW: Er, on TikTok?

GORDON RAMSAY: Yes.

NICK GRIMSHAW: Like, not a lot. Nearly 40,000.

GORDON RAMSAY: That's good.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Yeah but you've got over a million on-

NICK GRIMSHAW: Yeah, on Instagram.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: But that's what I mean, I was like, I've got to get onto the TikTok.

GORDON RAMSAY: But 40, 000 followers on TikTok. That's huge. I've got 40, 000- no, sorry, 40 million on TikTok. Sorry. Sorry.

[Laughter]

GORDON RAMSAY: And middle aged men at my age and my weight should not be on TikTok, but-

ANGELA HARTNETT: You need to get Gordon to do a promo.

NICK GRIMSHAW: I know, yeah, but your, your TikTok content is fantastic.

GORDON RAMSAY: I, I thank Tilly for that because Tilly says, dad, you know, and I'm like, Tills, no. And so when we started.

ANGELA HARTNETT: I love the dancing.

GORDON RAMSAY: And then in lockdown, you know, she was asking me to recite words and I didn't know at the time she was taking the piss massively and then these things went viral. And so we started do more dancing and then she was on Strictly and started to do more dancing and then she wanted to put me in a leotard with like, spray tan and glitter, I said, no, okay, I'm going to stop you there. Um, But it's fun. I mean the amount of food now on those social platforms, it's so exciting, and it's sort of a new generation. To help with the launch of the book I went to Westminster College this morning and spent an hour with 250 new students as a surprise, and that's what they wanted to talk about - the social platforms and the excitement they get for the food knowledge. And we didn't have those distractions, so...

NICK GRIMSHAW: And I guess it is like, you know, the social media is full of problems and stuff, but it's great access for recipes and when you see someone doing a recipe in a minute.

GORDON RAMSAY: Yes.

NICK GRIMSHAW: You're like I could do that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You know, like it's something quite empowering about yeah, like food done quick on TikTok.

ANGELA HARTNETT: Yeah, of course, yeah.

GORDON RAMSAY: Do you follow me?

NICK GRIMSHAW: I, er- no I don't actually.

GORDON RAMSAY: No, no, no, good, because I don't need any more followers, but I'll follow you.

NICK GRIMSHAW: Yeah. I only follow five people. I've really not got my TikTok gig down.

GORDON RAMSAY: I will follow you.

NICK GRIMSHAW: Yeah, I follow five people, so- I don't even have 40, 000, I have 38.9.

GORDON RAMSAY: Oh, that's terrible.

NICK GRIMSHAW: Terrible.

GORDON RAMSAY: But we have to start somewhere. Trust me, we do.

NICK GRIMSHAW: Do you know what I mean? I'll be there.

GORDON RAMSAY: We'll do a TikTok together one day.

NICK GRIMSHAW: One day we'll do a TikTok. I'd love that. Get Angela.

GORDON RAMSAY: The three of us. Yes. Come on.

NICK GRIMSHAW: Come on.

GORDON RAMSAY: Come on.

ANGELA HARTNETT: Can't wait, I'll do a dance routine.

NICK GRIMSHAW: Come on Ange.

ANGELA HARTNETT: Yeah, I'll do it.

GORDON RAMSAY: It'd be good.

ANGELA HARTNETT: I'll do it for you two.

NICK GRIMSHAW: Get her on there.

GORDON RAMSAY: Thank you, there you go.

NICK GRIMSHAW: Come on, you in the kitchen like, so here's how to do that Murano meal in a minute.

NICK GRIMSHAW: Gordon, thank you so much for coming to see us.

ANGELA HARTNETT: Yes, thank you.

GORDON RAMSAY: My pleasure.

NICK GRIMSHAW: Thank you for kicking off our series. Thanks for bringing us copies of your wonderful book, Restaurant Gordon Ramsay.

GORDON RAMSAY: You're welcome. Wonderful to see you guys. Congrats.

NICK GRIMSHAW: That was fab. Thank you.

GORDON RAMSAY: Likewise.

ANGELA HARTNETT: Thank you so much. Thank you.

NICK GRIMSHAW: Gordon Ramsay, everybody!

[Applause]

ANGELA HARTNETT: Legend. Thank you for doing our one.

NICK GRIMSHAW: Coming up next week on Dish, we are joined by the Whitehalls.

THE WHITEHALLS CLIP

HILARY WHITEHALL: *Waitrose, which Michael has often accused of being the third person in our marriage... I spend a lot of time in Waitrose. What i love about Waitrose is that they have retained, unlike other supermarkets which are available, their fresh fish and fresh meat counter, which I think is critical to a supermarket to be able to actually get a whole fish from someone who can talk to you about it as well.*

ANGELA HARTNETT: *You can come back again Hilary.*

NICK GRIMSHAW: *You can.*

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: We love reading your reviews, don't we Ange? Ange?

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: Yeah! Please keep them coming, and you know, the bigger the better.

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

NICK GRIMSHAW: Don't be a stranger, you can email us now. Angela is on hand, as am I, if you want, to answer any questions. Dish@waitrose.co.uk.

ANGELA HARTNETT: Dish is a S:E Creative Studio production.

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