

Florence Pugh, Christmas dinner with an Italian twist

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

NICK GRIMSHAW: Hello, and welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And you join us today for our Christmas special, so Merry Christmas, welcome along. Becoming a Christmas tradition, having done it once before. Everyone's like, it's a tradition - it's the second time happening - we're doing Dish at my house. So welcome Ange, and welcome everybody.

ANGELA HARTNETT: It's lovely, I love the tree, looks beautiful.

NICK GRIMSHAW: Real one, got to have a real one. And we've done like garlands on it, which were basically a time saving exercise for when you are trying to record a podcast in your kitchen. Are you feeling Christmassy?

ANGELA HARTNETT: Yes, I've got my wreath up already.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Tree is up, undecorated at the moment.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Because we just, time hasn't allowed.

NICK GRIMSHAW: When the tree is up undecorated, I think it looks quite good.

ANGELA HARTNETT: Oh, I love it.

NICK GRIMSHAW: I quite like it.

ANGELA HARTNETT: Yeah, I like the lights all the time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I'm going light fantastic, I'm having lights in every room.

NICK GRIMSHAW: Yeah, we've really gone for it this year.

ANGELA HARTNETT: Yeah. I think you've got to.

NICK GRIMSHAW: Yeah, why not? It's miserable, December, without it.

ANGELA HARTNETT: I like the random presents, those two under there.

NICK GRIMSHAW: Well the random presents underneath are actually for our guest today.

ANGELA HARTNETT: Oh, good, good.

NICK GRIMSHAW: The end of show question is wrapped up, 'cause Christmas. So last time we were here for our Christmas special, we had Hugh Bonneville round for Christmas, which is really weird to see Hugh Bonneville in your lounge. It's a really...

ANGELA HARTNETT: Surreal moment.

NICK GRIMSHAW: Really surreal moment.

ANGELA HARTNETT: How are you going to feel today?

NICK GRIMSHAW: I know, even weirder because today we have Hollywood actor Florence Pugh. I've met her a couple of times, and I've never interviewed her, but she's really great fun, really nice.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: And I actually- when I met her, I didn't know it was Florence Pugh, I just met her at a party.

ANGELA HARTNETT: She was very chilled and relaxed.

NICK GRIMSHAW: Well, she was like so chilled and chatty and open and chatting to everyone and like, you know, 'I'll get a round,' and getting drinks in.

ANGELA HARTNETT: But she seems like that when you watch her YouTube channel, she's just very easy going.

NICK GRIMSHAW: She's not got the, the diva-ness.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which one may expect from someone of her stature.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: Like, you think when someone's nominated for an Oscar, that all of a sudden, they become, I don't know...

ANGELA HARTNETT: Ooh, I know. Well, she's done some incredible movies.

NICK GRIMSHAW: She has.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So dead excited that she is on. She's unfiltered, is the word that I would use to describe Florence.

ANGELA HARTNETT: Lovely. That's what we want, Florence.

NICK GRIMSHAW: Yeah, very unfiltered.

ANGELA HARTNETT: We like unfiltered guests.

NICK GRIMSHAW: So I feel like she'll be a great guest today. She also loves food.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She loves cooking. Today, Christmas dinner with all the trimmings.

ANGELA HARTNETT: Yeah, indeed.

NICK GRIMSHAW: The Christmas dinner list today was out of control, the email.

ANGELA HARTNETT: It was more than yet- last year, I feel.

NICK GRIMSHAW: So, for Florence Pugh today, we have roast turkey with rosemary, thyme and lemon butter, roast potatoes with confit garlic, brussels sprouts with hazelnut pangrattato, orange and honey glazed carrots, apricot, sausage, sage and almond stuffing, pear Gorgonzola and red chicory salad, spiced cranberry sauce, turkey gravy, a tiramisu and a cheese board.

[Applause]

NICK GRIMSHAW: So, quite the, quite a bit of cooking today, a lot of chopping.

ANGELA HARTNETT: A lot of work, a lot of work. A lot of chopping.

NICK GRIMSHAW: A lot of chopping for today.

ANGELA HARTNETT: Had to bring in extras.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: To help.

NICK GRIMSHAW: We gotta give a shout out.

ANGELA HARTNETT: Gotta give a shout out to Em, who's worked with me for many years and is helping today. She came over to the house, did a lot of chatting, a lot of chopping.

NICK GRIMSHAW: I love her. I said, 'How long have you worked with Ange?' She said, 'About seven years now,' I said, 'So you must really like her.' She's like, 'She's really great. I love her,' she said, 'You just never know what's going to happen,' or like, you never know what the day brings.

ANGELA HARTNETT: But those lovely surprises.

NICK GRIMSHAW: Nice surprises.

ANGELA HARTNETT: Like today, she goes, she goes, 'Why do you need my passport?' I said, 'Em, we're going to Canada in February,' she goes, 'Excellent.' It's like, it's all good, it's all good.

NICK GRIMSHAW: It's always a nice surprise, it's like Florence Pugh or Canada.

ANGELA HARTNETT: Always a nice surprise. She's having a good life, it's fine.

NICK GRIMSHAW: Yeah! So I'm excited today because 1. Florence is great and 2. I'm absolutely starving. I'm ready-

[Doorbell rings]

ANGELA HARTNETT: She's here!

NICK GRIMSHAW: She's here!

ANGELA HARTNETT: It's like Father Christmas has arrived.

[Dinner table sounds]

NICK GRIMSHAW: Okay, our guest today is one of the world's favourite actors, and one of the internet's favourite cooks, too. A round of applause, please, for Florence Pugh!

[Applause]

NICK GRIMSHAW: Yeah! Did you like that?

FLORENCE PUGH: Yeah.

NICK GRIMSHAW: And true, I feel.

FLORENCE PUGH: That's really nice.

NICK GRIMSHAW: I do feel like you are one of the world's favourite actors.

FLORENCE PUGH: That's so nice!

NICK GRIMSHAW: Like, people really like Florence Pugh.

FLORENCE PUGH: Why?

NICK GRIMSHAW: I mean, personally I don't, but- but most people do! Don't they? Well, welcome.

FLORENCE PUGH: Thank you. Thanks for having me.

NICK GRIMSHAW: And Merry Christmas.

FLORENCE PUGH: Thanks for having me round your house.

NICK GRIMSHAW: I'm so happy you're here.

FLORENCE PUGH: Me too.

NICK GRIMSHAW: We were dead excited about you coming on. Florence, we should tell everyone, by the way, brought a bottle of wine.

ANGELA HARTNETT: Oh, very- she's a good guest.

NICK GRIMSHAW: That's so nice.

FLORENCE PUGH: Do people not do that?

NICK GRIMSHAW: No.

FLORENCE PUGH: What?

NICK GRIMSHAW: Yeah.

FLORENCE PUGH: Poo heads.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, also, this has never happened on Dish or in my house, apart from like, maybe my Auntie Sheila who's eighty-three.

FLORENCE PUGH: What?

NICK GRIMSHAW: Florence has brought her slippers. Because she's like, ooh, I brought you wine, and my slippers.

FLORENCE PUGH: I was just like, what do I wear? And I was like, always- I was selecting all of my heels, and I thought, well they're not going to see my feet, so I may as well bring my fluffy slippers.

ANGELA HARTNETT: Be relaxed.

[Cocktail making sounds]

NICK GRIMSHAW: Right, let's make a cocktail.

FLORENCE PUGH: Okay.

NICK GRIMSHAW: You have a recipe that you're going to share with us, I believe.

FLORENCE PUGH: I have- basically, I got my gran into drinking hard liquor.

NICK GRIMSHAW: Okay, great.

FLORENCE PUGH: Which is always a great thing to do when she's in her eighties.

NICK GRIMSHAW: Yeah, and good this time of year.

FLORENCE PUGH: Yeah, great this time of year.

NICK GRIMSHAW: Very festive.

FLORENCE PUGH: So, she doesn't really know what goes in them, but she says one of the fruity things, she goes, can you make me one of the fruity things?

NICK GRIMSHAW: Okay.

FLORENCE PUGH: And I'm literally going like, ag, ag, ag, ag, ag, ag. So she drinks the fruity things, and it's just like a concoction of all the things that I know that she likes in the cocktail. So it will sometimes change, but we're going to do a martini; grapefruits are her favourite fruit so we're going to do a bit of squeeze of grapefruit, and then some Chambord, and a little bit of elderflower, shakey shakey shakey, that'll be in the bottom of the glass and then just make it look really sweet and naughty.

NICK GRIMSHAW: Okay delicious. I'm ready for this.

FLORENCE PUGH: Okay.

NICK GRIMSHAW: Now, before we started doing this, I did just tell you I've not drank for eighty-eight days.

FLORENCE PUGH: Yeah, which is-

NICK GRIMSHAW: So my welcome back drink is-

FLORENCE PUGH: Is a martini, which is crazy.

NICK GRIMSHAW: Yeah. Do you want the glasses? Let's get the glasses, I'll get the glasses.

FLORENCE PUGH: Yeah, we'll get the glasses out, get the glasses out, and then you can wipe the inside of the glasses- [*Shakes cocktail shaker*]

NICK GRIMSHAW: Oh yeah.

FLORENCE PUGH: -with a lemon rind, please.

NICK GRIMSHAW: Ice cold, ice cold.

FLORENCE PUGH: My fave. Okay, quickly wipe.

NICK GRIMSHAW: Does it have a name, this?

FLORENCE PUGH: Granny Pat's Potion.

NICK GRIMSHAW: Granny Pat's Potion.

FLORENCE PUGH: That's really good. That just came out of my brain, just then.

NICK GRIMSHAW: Granny Pat's Potion, I feel, is going to be my Christmas drink.

FLORENCE PUGH: Hang on, let me get all the bits out.

NICK GRIMSHAW: Yeah, come on.

FLORENCE PUGH: Okay.

NICK GRIMSHAW: Okay, here we go. Ready, Ange, for one of Granny Pat's Potions?

ANGELA HARTNETT: Yep. Oh, is this Granny Pat's Potion?

FLORENCE PUGH: Granny Pat's Potion.

ANGELA HARTNETT: Thank you, Florence, wow. Happy Christmas.

NICK GRIMSHAW: Merry Christmas.

FLORENCE PUGH: Cheers, Merry Christmas.

ANGELA HARTNETT: Merry Christmas.

NICK GRIMSHAW: Merry Christmas, guys.

FLORENCE PUGH: Lovely to meet you, lovely to see you.

ANGELA HARTNETT: Yeah, thank you.

NICK GRIMSHAW: Let's do this.

FLORENCE PUGH: Let's see what happens to you in ten minutes.

[Dinner table sounds]

NICK GRIMSHAW: Well, you've got your slippers on.

FLORENCE PUGH: Got my cozy slippers.

NICK GRIMSHAW: And we're having a bevvy.

FLORENCE PUGH: We're having Granny Pat's potion.

NICK GRIMSHAW: And it's a delicious cocktail.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: Thanks.

NICK GRIMSHAW: So did Granny Pat make this, or you made this for her?

FLORENCE PUGH: No, I made it for her.

NICK GRIMSHAW: You made it for her.

FLORENCE PUGH: And actually, in the last few years of my granddad's life, my granddad whenever I'd come back from working abroad, he'd come back and he would sit me down, and very sincerely and slightly worryingly, would be like, 'You've made your grandmother a lush.' And he'd want to have a full on conversation with me about the fact that like, in the last five years I've got my gran requesting him to make sweet cocktails because of me.

ANGELA HARTNETT: Oh really? Brilliant.

FLORENCE PUGH: Yeah.

ANGELA HARTNETT: You made him do work, that's the thing, you didn't have to do it. Brilliant.

FLORENCE PUGH: Exactly.

NICK GRIMSHAW: Little Granny Pat.

ANGELA HARTNETT: Oh, I love that.

NICK GRIMSHAW: The world knows Granny Pat, because Granny Pat has done some red carpets.

FLORENCE PUGH: She's so amazing.

NICK GRIMSHAW: Where did she go and do the red carpet? Or was it a fashion show?

FLORENCE PUGH: The first one was the Don't Worry Darling premiere at Venice Film Festival.

NICK GRIMSHAW: Oh yeah, she came out there.

ANGELA HARTNETT: Oh my God.

FLORENCE PUGH: Yes.

ANGELA HARTNETT: She must have loved it.

FLORENCE PUGH: Well it was really special because she was contemplating whether to renew her passport, which was really, really sad, and I kind of wrote about it when I shared those images of her. It was- she's such a traveller and has always been. She's a tomboy, has always been a tomboy, always walking in the muck with the mud and the dogs and like always off to find new places. And she wasn't going to renew her passport because she was saying that she was too old now and she doesn't think she's going to do too much travelling. It was so heartbreaking to all of us because that is just so un-her. And then I was like, 'Yeah, but Gran, if you do that, then like you can't come to Venice and be on the red carpet with me.' So she renewed it, and then at the end when I'd finished the red carpet, I saw her standing there and she was in her beautiful cream outfit and I just asked her if she wanted to come on the carpet with me.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh.

FLORENCE PUGH: And she's like, 'They don't want to see me.' It's like, I think they do.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: She was like, 'Oh, oh go on then.' She came out, and just, you know, when someone does something so beautifully and naturally, it was really, really, quite a wonderful thing to share with her, and she was twirling and pirouetting, she was curtsying, and all the photographers were loving her.

NICK GRIMSHAW: Oh, I bet.

ANGELA HARTNETT: Yeah, I'm sure.

FLORENCE PUGH: Screaming out and like calling her name. It was like a really, really special moment for both of us.

ANGELA HARTNETT: Oh God, that's such a wonderful thing for you both to share together.

NICK GRIMSHAW: I know.

FLORENCE PUGH: And then I turned toward my parents at the end and they were both taking pictures on their phones, just weeping.

ANGELA HARTNETT: Oh yeah, of course!

NICK GRIMSHAW: Oh my God, I bet. Imagine seeing your mum and your daughter together.

FLORENCE PUGH: I know, I know. And Granny Pat, we've always thought she was a star, so it was just like, really, really special that everybody else now knew it.

ANGELA HARTNETT: Now knows she is.

NICK GRIMSHAW: I love that. I loved all those pictures when I saw that of Granny Pat. Did she change afterwards?

FLORENCE PUGH: No, she hasn't-

NICK GRIMSHAW: No.

FLORENCE PUGH: -thankfully, we're keeping her grounded.

NICK GRIMSHAW: Okay, good. Keep her grounded, keep her grounded.

FLORENCE PUGH: But you know-

NICK GRIMSHAW: She's got an agent now.

FLORENCE PUGH: I mean, we actually, for a moment, were like, Gran, you are aware that there could be merchandise made? But I went to, I went to a premiere in Ireland for The Wonder, a movie that I did, and as we sat down in our seats to watch the movie, this person was trying to reach this gift for me. I was like, thank you so much. And this woman goes, 'This is for Granny Pat.'

ANGELA HARTNETT: Oh!

FLORENCE PUGH: 'Can you make sure you give it to her, we thought she was gonna be here today,' and I was like, 'Absolutely.'

ANGELA HARTNETT: Yes. So nice.

FLORENCE PUGH: 'I'll be taking that.' Anyway, they made her a handbag with her initials sewn on the inside.

ANGELA HARTNETT: Wow. That's incredible.

NICK GRIMSHAW: We should have had Granny Pat here today.

FLORENCE PUGH: Why am I here?

NICK GRIMSHAW: I don't know.

FLORENCE PUGH: I can give her a call, we can Facetime her.

NICK GRIMSHAW: Yeah, we should have had Granny Pat, that would have been-

ANGELA HARTNETT: Next time.

FLORENCE PUGH: Next time. Next time. Easter.

NICK GRIMSHAW: Easter.

FLORENCE PUGH: When you do Easter, she does a good lamb.

NICK GRIMSHAW: Oh, does she? Alright, there we go. Sold.

[Cutlery sounds]

NICK GRIMSHAW: Now the reason you are here today, or the way it happened, is you put on your Instagram that you love chopping, chatting and cooking.

FLORENCE PUGH: Yeah.

NICK GRIMSHAW: And I saw that and I messaged you on Instagram and said, 'Oh my god, me and Ange do a podcast which is chopping, chatting, and cooking,' and you were like, 'I want to come on,' and I was like, 'Please come on,' and that's how it happened.

ANGELA HARTNETT: Simple as that.

NICK GRIMSHAW: Easy as that. But you do love cooking, chopping, and chatting.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: I do, I love all the CHs.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You love all those things. What do you think instilled that love?

FLORENCE PUGH: So I grew up in a big family, four siblings, two sets of grandparents that loved food. Spent most of their lives like talking and eating and

creating good food, and that obviously trickled down to both my parents my dad grew up in a pub and has been running and creating restaurants since he could, and I've just been around the need for eating food and like understanding good quality food.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

FLORENCE PUGH: It doesn't necessarily need to be expensive food. It's like why we are eating the food that we eat, and how it will benefit us and how it'll make us feel better. And so, like, I remember on the weekends we weren't allowed to watch TV at a certain time, but we were allowed to watch cooking shows.

ANGELA HARTNETT: No way!

FLORENCE PUGH: Or, like, Discovery, like, animal shows.

ANGELA HARTNETT: Yeah, yeah.

FLORENCE PUGH: And so I'd be watching Jamie Oliver and, you know, when he was doing all of his, his canteen nightmares.

ANGELA HARTNETT: And you worked in your dad's restaurant, didn't you?

FLORENCE PUGH: All of, all of the siblings, all the kids, all of our first jobs were in restaurants.

ANGELA HARTNETT: I think that's such a good thing because it makes you like, just getting to know people and gives people a different confidence at that age, you know, to do it.

FLORENCE PUGH: And also dealing with great people, and also dealing with shit people.

ANGELA HARTNETT: Yeah, of course.

FLORENCE PUGH: And also, I think when you're a teenager and you're working in any establishment, you think that you are there for the business and you're allowed to be treated as such for the business. And I think it's such a massive part of growing up when you are doing a job as a waiter or washing dishes or making coffees.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: That if you get something wrong and someone is rude to you, you have an opportunity to stand up- like, it's, it's all part of the whole thing.

ANGELA HARTNETT: Yes it is. Yeah, of course.

FLORENCE PUGH: You're there to work as part of a family, you're there to work as a team, and then equally, you're there to grow as a person. And everybody gets to help you kind of like, shape that part of you.

NICK GRIMSHAW: Will you get involved on Christmas Day?

FLORENCE PUGH: Yes. Dad is the main cook.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: He's a fantastic cook. He needs help, but no one else can be in charge of the kitchen.

NICK GRIMSHAW: Right.

FLORENCE PUGH: Absolutely fine, I'm the same. Like, if people help me, even if you're a fantastic cook, like, you just need to be my sous.

NICK GRIMSHAW: You just do as they say.

FLORENCE PUGH: I have a good friend called Ashley, and he is a fantastic cook, and when I'm in his kitchen I'm his sous, and when he's in my kitchen, he's my sous. We don't bring our ideas to the table.

ANGELA HARTNETT: Ooh, I love that.

FLORENCE PUGH: Yeah, and we get it. And it's partly because the first time it didn't work, and it was because we both brought our ideas to the table. So now we're just like, bow down. The other person is the Yoda whenever they're in their kitchen. So with my dad, dad's the Yoda, and we can do things and do them on the side, don't ask too many questions, just get on and do it. Which I actually kind of like, because-

NICK GRIMSHAW: That's quite nice, yeah.

FLORENCE PUGH: -because then it's like, well, you're an idiot if you start asking too many questions, because of course, the guy is like, trying to serve a b***** twenty person Christmas dinner.

ANGELA HARTNETT: Yeah, of course.

FLORENCE PUGH: And you're asking stupid questions, like whether you should put the carrots on.

NICK GRIMSHAW: Yes, do as I say.

FLORENCE PUGH: Yes, you should know that you grew up in this household, get them on.

NICK GRIMSHAW: Yes. And are all the siblings involved, so it's like it's your dad and like four sous chefs?

FLORENCE PUGH: So, no, so basically then, other people are designated decorators.

NICK GRIMSHAW: Right, oh yeah.

ANGELA HARTNETT: Okay.

FLORENCE PUGH: So, there's obviously a few that will be lighting candles, and putting on outfits, and...

NICK GRIMSHAW: Super helpful.

FLORENCE PUGH: Yeah, really helpful. And getting the table ready. We're a hosting family, so everybody knows how to host and everybody knows how to serve. Obviously because we grew up in the restaurants, it's like- it does just...

ANGELA HARTNETT: Happen, yeah.

FLORENCE PUGH: Yeah, I think also my parents' attention to detail as growing up. It was intense, but in a great way because it meant that when you get people round, you know that straight away you need to offer a drink and straight away you need to offer this and like, it should be exciting to have people round.

NICK GRIMSHAW: Yeah, enjoy it.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: And so yeah, when we're all together, it does definitely feel like it's a family affair because everybody does their own thing. So Bella will be on serving drinks and getting Campagne out, Toby and I will be in the kitchen, Mol will be getting the table, like everything, everybody's doing everything to make sure the whole thing looks great.

ANGELA HARTNETT: But that's the best thing that they just do it, don't they? That you just say, you deal with the drinks. Like, I've got mates that come every year for Christmas, and I never have to tell them, they'll just go with- they're on bar duty. I think it's skills.

NICK GRIMSHAW: And skills that you'll use, and it's a skill that also other people get to enjoy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like your friends will be like, I'm really happy that Florence knows how to make a cocktail, or how to host a dinner party. It's a nice skill to have.

[Drink pouring sounds]

ANGELA HARTNETT: So we've got fabulous wines today, Nick. So I'm going to have the Villa Antinori Toscana 2020. You're going for white.

NICK GRIMSHAW: Yep.

ANGELA HARTNETT: You're going to have the Fenaroli Pecorino Superiore. And if you want, you can have Waitrose Blanc de Noir, which is a fantastic Champagne that could also go with this wonderful meal.

NICK GRIMSHAW: Mmm. All of these wines are, of course, available on [waitrose.com](https://www.waitrose.com) or in store if you fancy it.

ANGELA HARTNETT: Or in store, open it there, crack it open. Maybe not.

NICK GRIMSHAW: I mean, don't drink in store.

[Dinner table sounds]

ANGELA HARTNETT: Would you like red or white, Florence?

FLORENCE PUGH: You know what? I will do some... *[makes thinking noises]* you're gonna do white. I'll join you, I'll have some white.

NICK GRIMSHAW: I'm gonna do white. Okay.

[Sleigh bell sounds]

NICK GRIMSHAW: Are we all serving ourselves, yeah?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I like a 'serve yourself'.

FLORENCE PUGH: Me too.

NICK GRIMSHAW: Like, we're not at the Ritz.

ANGELA HARTNETT: I'm gonna put...

NICK GRIMSHAW: Do you want me to do you Ange?

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: Ange this looks sensational-

[Everyone gasps]

NICK GRIMSHAW: Oh no I dropped the sprouts!

FLORENCE PUGH: Wait, no! Five seconds! Five seconds! Five seconds!

NICK GRIMSHAW: Oh no! There's too many!

FLORENCE PUGH: Five seconds!

NICK GRIMSHAW: No, there's too many.

FLORENCE PUGH: Oh, f***!

NICK GRIMSHAW: Oh, they're so hot.

FLORENCE PUGH: No!

NICK GRIMSHAW: Oh no!

FLORENCE PUGH: Oh no.

ANGELA HARTNETT: Sorry love.

FLORENCE PUGH: Put them back on the plate!

ANGELA HARTNETT: Shall we put them back in?

FLORENCE PUGH: I'll have these. Pass my plate, pass my plate.

NICK GRIMSHAW: Oh my God.

FLORENCE PUGH: I'll have these. I'll actually have these. I'll have these. I don't care. I actually don't care.

NICK GRIMSHAW: I'm so sorry Ange. They were so hot!

FLORENCE PUGH: I've over done my plate at like every Christmas. S***.

ANGELA HARTNETT: We all do it. We all do it.

FLORENCE PUGH: S***.

ANGELA HARTNETT: Tuck in, Florence. Don't worry, my love.

FLORENCE PUGH: Can I?

ANGELA HARTNETT: Yes.

FLORENCE PUGH: Don't drop it, even though it might be really cold, though.

NICK GRIMSHAW: Ah! It's too cold!

FLORENCE PUGH: Also, by the way, when you dropped that-

NICK GRIMSHAW: I really-

FLORENCE PUGH: -you squealed with the dropping, and then continued to drop. You went, 'Ah! They're falling!'

[*Laughter*]

NICK GRIMSHAW: I don't know what...

FLORENCE PUGH: Like, you committed, but in a really annoying way.

NICK GRIMSHAW: In, like, the wrong way.

[*Shimmering sounds*]

NICK GRIMSHAW: All right, we sorted the sprouts out. Now, we are going to get stuck into your Christmas menu, Ange.

FLORENCE PUGH: This is delicious.

NICK GRIMSHAW: What are we gonna try? What are you having?

FLORENCE PUGH: I'm doing a salad first.

NICK GRIMSHAW: Okay, salad first. We've got a little pear, Gorgonzola and red chicory salad.

FLORENCE PUGH: That Gorgonzola is so lovely because it's not too 'Woo ha,' you know what I mean?

NICK GRIMSHAW: I hate when it's 'Woo ha.'

FLORENCE PUGH: 'Woo ha.' You know when you eat it, you're like, that's fun. I can only do one mouthful.

ANGELA HARTNETT: Yeah, it's not too sharp.

NICK GRIMSHAW: So is a salad on Christmas day, potentially controversial.

ANGELA HARTNETT: To be fair, we normally do it sort of towards afternoon, like post Christmas lunch, dinner, supper, a bit of salad.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But my aunt always makes one. I've got used to it now. I like a salad. I like a bit of crunch.

NICK GRIMSHAW: Ange, this is sensational.

FLORENCE PUGH: This is delicious. How do you make that turkey? Because the amount of like care and love you have to give it, and then it doesn't really taste like much. That's why we stick to the goose. But this is so juicy and so tasty. What do you do to it?

ANGELA HARTNETT: One is buying a good turkey, you know, we've got great turkeys in this country. I do the Delia Smith recipe, which is basically, it's as if you're putting it in a pillowcase. And you cover it totally with foil, leaving a massive gap, so it slightly steams, and then put water at the bottom of your pan, and that helps steam it. Lots of butter, lots of bacon. And it actually cooks quicker, because you're steaming it as well, and then take the foil off and roast it. So we cooked it at home, and then brought it over, and then roasted it here, finished off the last colouring.

FLORENCE PUGH: Wow.

NICK GRIMSHAW: So this Ange is a sort of nod to an Italian, it's not an Italian take, it's a nod to Italy.

ANGELA HARTNETT: Yeah, a little twist, like on the brussels.

NICK GRIMSHAW: So what's on the brussels sprouts?

ANGELA HARTNETT: So we've got a little hazelnut pangrattato, which is basically- so any old bread, you know, chop it down into sort of fine little, not fine, but you know, into little pieces, and then toss it in butter, little bit of lemon zest in there, some thyme. And then I've chopped some roasted hazelnuts in and then we put that on top, so a little bit of crunch.

FLORENCE PUGH: Wow. I know about the bacon trick.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, bacon is...

FLORENCE PUGH: Also, by the way, always loved a brussels sprout. Even as a child, loved a brussels sprout. I've just tucked into your stuffing.

NICK GRIMSHAW: Please can we talk about this.

FLORENCE PUGH: Please tell me your secrets.

ANGELA HARTNETT: Almonds and apricots.

FLORENCE PUGH: And what sausage, do you use any sausage?

ANGELA HARTNETT: Pork sausage meat. You could put a bit of oregano in there, a little bit of chilli, little bit of parmesan as well. Rather than salt, we use parmesan to season it.

NICK GRIMSHAW: Mm.

FLORENCE PUGH: Oh.

ANGELA HARTNETT: So that's a little-

FLORENCE PUGH: Clever.

ANGELA HARTNETT: And a little bit of chilli.

NICK GRIMSHAW: So hang on. Sausage, chilli, parmesan, apricot and almond.

ANGELA HARTNETT: And sage.

FLORENCE PUGH: But that'd make a really good breakfast sausage.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: You know, in America when they flatten 'em down.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh yeah.

FLORENCE PUGH: In the little patties.

NICK GRIMSHAW: Little burger thing.

ANGELA HARTNETT: Little patties, yeah.

NICK GRIMSHAW: So if you want to find out how to make the perfect Christmas menu, as we are experiencing right now, in the Waitrose Food Magazine there's a thing by Angela that you can read in there, and it's like the whole menu of a nod to an Italian Christmas.

FLORENCE PUGH: Can I ask a question? I just got a little mouthful of heat that I really love. Where's that coming from?

ANGELA HARTNETT: Stuffing and the gravy.

FLORENCE PUGH: Mm.

ANGELA HARTNETT: A little bit of chilli.

NICK GRIMSHAW: Can we hear the gravy recipe?

FLORENCE PUGH: Love that.

NICK GRIMSHAW: Because, again, the gravy, it's sensational. Your gravy last Christmas, I can still taste because it was out of control.

FLORENCE PUGH: Gravys are my favourite thing to be in charge of.

ANGELA HARTNETT: I do old school gravy like-

FLORENCE PUGH: Oh, that is, I just got a bit of spice, yeah that's delicious.

ANGELA HARTNETT: Yeah, that's it, you do.

FLORENCE PUGH: Wow.

ANGELA HARTNETT: Like you know where you basically take the giblets-

FLORENCE PUGH: Yeah lovely.

ANGELA HARTNETT: -and then you know we cut off the wing of the turkey, parsons nose bit, and all the bits you don't need to really eat and put them all in the gravy with carrot, onion, celery, bit of garlic, chilli, bit of oregano in there, white wine.

NICK GRIMSHAW: Mm.

FLORENCE PUGH: Lovely.

NICK GRIMSHAW: It is delicious.

ANGELA HARTNETT: All the juices.

FLORENCE PUGH: How many hours was it cooking for?

ANGELA HARTNETT: This turkey? Only about three.

FLORENCE PUGH: No, the gravy.

ANGELA HARTNETT: Oh, the gravy. Not loads of hours, actually. Only about, you know, thirty minutes, because you got all the flavour from the actual juice anyway. And we've got some chicken stock or a bit of, you know, already done. So yeah.

NICK GRIMSHAW: It's delicious, Ange.

FLORENCE PUGH: This is a really, really wonderful Christmas pudding. Christmas pudding?

ANGELA HARTNETT: Thank you. Thank you, Em. I think Em needs a ...Ems brilliant.

[Applause]

NICK GRIMSHAW: Thanks Em as well.

[Drink pouring sounds]

NICK GRIMSHAW: If you are listening to this being like, oh my God, I've got to make Christmas dinner in five days, go on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). You'll find the recipe on there. Also in the Waitrose magazine, you can get it in there, all the tips on how to do it. Can I talk to you about potatoes? Because everyone wants to make the perfect roast potato. Florence, what's your roast potato recipe?

FLORENCE PUGH: So, I learned from my daddy's potatoes, and he uses goose fat. And he'll boil them, part boil them until they're like nearly falling apart, put them in the pan, and usually the, the, the goose fat has been like, warmed and oiled and all gooey and gorgeous and wet.

NICK GRIMSHAW: Goosey.

FLORENCE PUGH: And then he'll get two forks and scratch them up or obviously just like shake them around in your pot. Salt, turn them over, put them in and then he'll turn them over again so that they're getting on all sides. But it was always growing up, it was goose fat.

NICK GRIMSHAW: Yes.

FLORENCE PUGH: And he'd do them, sometimes he'd chop them really thin, so that you get like this crispy almost like a, like a hash.

ANGELA HARTNETT: God, like a slider of a potato. Yeah.

FLORENCE PUGH: Kind of. So he'd get a massive potato and slice them sideways, so you'd get this crispy, crispy thing.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: And then all of the bums of the potatoes would be extra crispy too.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Listen to that.

FLORENCE PUGH: I can't hear anything.

NICK GRIMSHAW: You can down the b***** mic.

FLORENCE PUGH: Okay, sorry.

NICK GRIMSHAW: Ange, what do you think of Florence's recipe and what is your recipe?

ANGELA HARTNETT: So pretty much similar, boil them, parboil them, shake them while they're still in the pan so that gives that little fluffiness, and actually I think I've heard it done before and I think most of the years I'm running around like an idiot so I probably don't do it, but people say that you should and I think Em did it today is you basically let them go cold, so all the steam evaporates off them.

NICK GRIMSHAW: So parboil them.

FLORENCE PUGH: Before you put them in?

ANGELA HARTNETT: Parboil them, drain them, shake them, you know, then just leave them on a tray to go cold. Then you've got your hot oil in your oven, you know, your goose fat. We did goose fat.

FLORENCE PUGH: Oh, and then you put them in.

ANGELA HARTNETT: Then you add them in.

FLORENCE PUGH: Does the temperature going from as cold as possible to as high as possible, make them have a crispier fry?

ANGELA HARTNETT: I might be that, and I think it's more about getting the moisture out of it. That's the key, I think.

FLORENCE PUGH: Oh.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: It's so you evaporate any sort of- Because potatoes are watery, you know, so you evaporate any water out of it, because it steams off. And therefore you get that-

FLORENCE PUGH: Is this what happened today?

ANGELA HARTNETT: This is what happened today.

NICK GRIMSHAW: They're really good.

ANGELA HARTNETT: And I will now get my act together on Christmas Day and get organised so I get them out and done. Because I'm normally shaking them and going, 'B***** hell, turkey's ready to go-'

NICK GRIMSHAW: 'Get them in!'

FLORENCE PUGH: Well because they take a while as well.

ANGELA HARTNETT: They do, they take longer than you think.

FLORENCE PUGH: You always forget.

ANGELA HARTNETT: Yes, yes.

FLORENCE PUGH: Because you prep them at the same time you prep your carrots and your brussels and you realise that you've got an hour for them to get crispy.

ANGELA HARTNETT: So, that I think is how, that's why they're that- And then we put little um, garlic cloves in.

FLORENCE PUGH: Yeah, I love that. Love that.

ANGELA HARTNETT: Towards the end, which then we're confit-ed there. So, lovely garlic oil.

FLORENCE PUGH: And they go really sticky.

ANGELA HARTNETT: Yes, yes.

FLORENCE PUGH: And stick in your teeth. Like adult wine gums.

NICK GRIMSHAW: Mm!

[Fire crackling sounds]

NICK GRIMSHAW: What do you guys do after you eat? What happens?

FLORENCE PUGH: It's always- the dinner is late, and then it's like, well now we have to play some board games that may potentially split up the family, like.

NICK GRIMSHAW: Yeah, so what games do you play at the Pughs' after your Christmas dinner?

FLORENCE PUGH: Okay, so the main one that we come back to every year is the bowl game, and I'm sure everybody's got like a variation of it, but basically, you all put in names, they can be- they're famous names.

ANGELA HARTNETT: Oh, right.

FLORENCE PUGH: Names that people can guess. They can be characters, they can be politicians, they can be famous people, celebrities, whatever. And everybody puts in like five or six, mix it all up, and then you have two teams and you have a minute to go through as many of these names as possible, guessing to your teammates, and you have to explain who these people are without explaining- without saying their name. And then each round that you do, there are more and more limitations to how many things you can do to explain who they are.

ANGELA HARTNETT: Right, okay.

FLORENCE PUGH: So on the second round, you can say three words, and on the third round, you can say one word, and then on the fourth round, you can only do an action. So by the time that you've got to, hopefully the third round, you'll have certain phrases that don't make sense to the person at all, but in the first round, let's just say, like, someone didn't know who someone was, and they got it horribly wrong, that now becomes a famous line of that person. So you could be describing someone who's like, so amazing in history and be saying, 'Carrot,' because you all remember...

NICK GRIMSHAW: You remember.

FLORENCE PUGH: That that's what the person said. So these amazing people in history have been described as carrot, I mean the first time we played it mum was twerking for Miley Cyrus, which was absolutely brilliant.

NICK GRIMSHAW: I mean, is it Christmas if mum's not twerking?

FLORENCE PUGH: Yeah.

[Bell sounds]

NICK GRIMSHAW: So when I go to work, I love- if I go and do a telly show or come and do Dish, like I love a crew because I love like lots of people around. Do you like that when you're on a film set, like, like the chaos and the noise of two hundred people?

FLORENCE PUGH: I actually will sleep best in a room full of people that are setting up for the next shot.

ANGELA HARTNETT: Really? Cause you're used to the sound?

FLORENCE PUGH: I just like being around-

NICK GRIMSHAW: It's comfortable.

FLORENCE PUGH: Yeah, and also, like, I could go back to my trailer and have a ten-minute kip, or, if they're setting up- like, I love bed scenes.

NICK GRIMSHAW: Oh.

FLORENCE PUGH: Oh my god, they are the best. Because, you need to lie in the bed as they set up and see what you're going to do in the bed, and you're like, 'Well, I think I'm going to go like this, and then I'm going to go like this, and then I'm going to go like this,' and like, 'Okay, well, we need to do this, and this, and this, and this.' And then they say, 'Florence, do you want to go back to your trailer?' or, 'Do you

want to go back to your room?' I always say no, and I just stay there like a good little bean, because then they don't need anyone to come in and help light.

ANGELA HARTNETT: Pretend to be you, yeah.

FLORENCE PUGH: And I just lie there and I have a full on kip and that's when I sleep my best. Because everybody's just pottering about

ANGELA HARTNETT: Amazing.

FLORENCE PUGH: And it's just it's that relaxing thing of -

ANGELA HARTNETT: I'm gonna watch your movies now and go ...she's asleep there.

NICK GRIMSHAW: She's asleep there.

FLORENCE PUGH: Guys, I-

ANGELA HARTNETT: She's actually proper asleep.

FLORENCE PUGH: I actually once fell asleep. It was my second movie, Lady Macbeth, and I'd done a whole, like, set up where they'd done all the lighting and they were ready to shoot and I was still in sleeping mode, obviously. And the scene was, was that I would be asleep, and then after some time, I would wake up, and then the action for the sunrise or whatever would happen. And so Will, the director, was like, 'Okay, so Florence, in your own time, you're obviously gonna be sleeping and then you wake up in your own time and we'll just be filming your, you know, you're waking up and it's exciting,' and I'm like, yeah, yeah, yeah, sure, sure, got it, got it. Close my eyes, fall asleep, they're filming, and then eventually part of my brain is like, 'Oh s*** oh s***', and I wake up in like a startle like, [*gasps*] But I'm like, I'm like acting waking up like, 'Ahhh.'

NICK GRIMSHAW: 'Ahhh.'

FLORENCE PUGH: Anyway, he calls cut and he comes over and he's like, 'Yeah, good good. So I think next time we'll just shorten the sleeping bit.'

[*Cracker pulling sounds*]

NICK GRIMSHAW: Should we pull a cracker, because we've had crackers in front of us for about two hours now.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Let's do it.

FLORENCE PUGH: Wait, you have to put it in the hand.

NICK GRIMSHAW: Yeah, okay.

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Oh!

FLORENCE PUGH: Oh, we all have one!

NICK GRIMSHAW: We all won!

ANGELA HARTNETT: That was very fair.

FLORENCE PUGH: You got a bottle opener.

NICK GRIMSHAW: What else.

FLORENCE PUGH: You got a post-it note.

NICK GRIMSHAW: You got a little post it note.

ANGELA HARTNETT: Little jokes.

NICK GRIMSHAW: Oh, this is trivia. 'What is cynophobia the fear of?'

ANGELA HARTNETT: Science.

NICK GRIMSHAW: No. Fear of science?

FLORENCE PUGH: Cyno-

NICK GRIMSHAW: Ahh, science!

ANGELA HARTNETT: People have fear of-

FLORENCE PUGH: Sino, sino...

NICK GRIMSHAW: Cynophobia.

FLORENCE PUGH: Sinuses, nose

NICK GRIMSHAW: A fear of sinuses.

FLORENCE PUGH: A fear of sinuses. Someone really bunged up, 'Ahhh!'

NICK GRIMSHAW: 'Ahhh!'

NICK GRIMSHAW: 'I'm gonna sneeze' 'Aah!'

FLORENCE PUGH: 'Aah!'

NICK GRIMSHAW: Dogs.

ANGELA HARTNETT: Really?

FLORENCE PUGH: What?

NICK GRIMSHAW: Yeah, that's what the cracker says. Florence is doing this podcast right now-

FLORENCE PUGH: Yeah.

NICK GRIMSHAW: -with about seven miniature post-it notes all over her face. Florence looks like she's about to do a CGI movie. It's really fashion.

FLORENCE PUGH: Met Gala 2024. Amirite?

[Sleigh bell sounds]

NICK GRIMSHAW: We want to talk to you about Race Against Dementia, which is an amazing charity doing incredible things. Tell us how you got involved.

FLORENCE PUGH: So I have an old, old, friend, who's been working with the charity closely, and he kind of invited me into the chat and, and asked if it was something that I wanted to lend my name to and then my energy to. I've been looking to support a charity for a long time, something that really mattered and also for me to have the time to actually give myself to, and it was perfect relationship, perfect story, perfect timing. And I really just resonated with what, what these people are doing and what they're trying to do and what they're trying to achieve, and it made complete sense. So I joined this summer, and everybody wants to know what my direct link with dementia is. I haven't got anyone close to me that is living with or living around dementia, but I have lots of people that are, both of those things living with and around it. And it just was something that I really was interested in. It was something I didn't know much about. I didn't know, and I don't think many people do know much about the ins and outs and, and how we can either find a cure or find an easier way for, for people in these situations. And it just made so much sense to lend myself and hopefully bring up enough energy, and conversation, to raise money to figuring out more about this really, really sad disease that doesn't have many answers to it.

NICK GRIMSHAW: How could anyone listening to this get involved?

FLORENCE PUGH: Sir Jackie Stewart, who started the charity, who created it, obviously F1 background, has made a way of making the research exciting and involving for people that wanted to either lend their money to it or lend their ears to it. So, in the way that we have sports teams around the world that we can support and lend money to and lend our energy to, he's created, this charity's created, teams that are basically designated to find a cure for dementia. So I have a team, of Florence Pugh, racing against dementia team of young scientists that are brilliant and have been handcrafted and handpicked, and mine are at Cambridge university, and you can give money to this scientific team to hopefully find a cure for dementia.

NICK GRIMSHAW: Wow that's a good idea.

ANGELA HARTNETT: Yeah, that's incredible.

FLORENCE PUGH: Yeah. And so you can, you can follow your team and you can- you're all at the same time racing against dementia.

ANGELA HARTNETT: Cause as yet there is no cure, that's the point, is there.

FLORENCE PUGH: No, I think there's a big question mark. They know what happens in the brain, they know the downfalls and where it's likely to go. But it's a pretty much full stop. I remember when Richard, my friend who got me involved in this, was explaining, he was like, it's your generation that's also going to be dealing with it in a few years time.

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: The margins are crazy and very scary. And so, the fact that we don't really as normal folk know much about it unless we are being directly affected by it is disappointing, and I think we can make it a more important thing.

ANGELA HARTNETT: Well done for that. That's incredible.

NICK GRIMSHAW: Yeah, well done Florence.

FLORENCE PUGH: Thank you.

NICK GRIMSHAW: If you want to go check it out, Race Against Dementia is its name, go and have a look.

[Dinner table sounds]

NICK GRIMSHAW: Okay, can we have some dessert now, please Ange?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: What we having?

ANGELA HARTNETT: Tiramisu!

NICK GRIMSHAW: Tiramisu!

FLORENCE PUGH: That is my favourite. Oh I'm so excited.

NICK GRIMSHAW: I'm so excited for this. Oh, wow, Ange.

ANGELA HARTNETT: Happy with that?

NICK GRIMSHAW: Yes. Do you ever make a tiramisu, Flo?

FLORENCE PUGH: Sometimes, for my own birthday cake.

NICK GRIMSHAW: Oh, what?

FLORENCE PUGH: No, because I like making it.

NICK GRIMSHAW: Oh, okay. When is your birthday?

FLORENCE PUGH: The worst birthday in the world.

NICK GRIMSHAW: Oh no, what? Christmas Day?

ANGELA HARTNETT: Yeah.

FLORENCE PUGH: January 3rd.

ANGELA HARTNETT: Oh gosh, yeah.

FLORENCE PUGH: It's so bad.

NICK GRIMSHAW: Not the crew like, oh.

FLORENCE PUGH: No one wants to get you anything because you have no money. No one wants to eat any more food because they're really full and fat. No one wants to come out, they want to stay home.

ANGELA HARTNETT: Everyone's started their no drinking.

NICK GRIMSHAW: No drinking.

FLORENCE PUGH: Everybody's started their no drinking, no eating, whatever carb free thing they want to do, which sucks anyway. And also, people just don't like that time. I think everybody's very happy with being invested in being miserable.

NICK GRIMSHAW: Do you know what though, this year I'm not gonna approach January with the same January energy that I do. We have one every year, and we agree, as a world, to be like, oh yeah, let's be miserable.

FLORENCE PUGH: Poor January!

NICK GRIMSHAW: Poor January! I want to be January's PR manager. And first thing is, it's Florence Pugh month!

ANGELA HARTNETT: Yeah!

NICK GRIMSHAW: That's what I'm calling it.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: Like, come on, like, let's just, can't be miserable every year.

FLORENCE PUGH: Thank you, thank you. I do, because it's so s***, my birthday, I do have a core group of friends that will always do something on January 3rd.

ANGELA HARTNETT: Aw, that's good.

FLORENCE PUGH: I never ever plan anything, and then the day before I'm always trying to hustle something together and trying to get everybody together. So now all of my mates always keep it free and now we- because it's so s***, we will always do something nice on the day, so- you couldn't come to my one last year.

NICK GRIMSHAW: Why couldn't I?

FLORENCE PUGH: I don't know I think you were busy or something.

NICK GRIMSHAW: Well this year I'm very much free because I'm doing January's PR. Please let's make Florence a tiramisu for her birthday.

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: It'll be the only tiramisu made in January.

FLORENCE PUGH: Yeah.

NICK GRIMSHAW: Because that is not what you want for the month of January.

FLORENCE PUGH: No, no.

NICK GRIMSHAW: It's booze and cream and sugar.

FLORENCE PUGH: Yeah.

[Unwrapping sounds]

NICK GRIMSHAW: Okay, so we have come to the end of the show question.

FLORENCE PUGH: I'm gonna take this off.

NICK GRIMSHAW: Yeah, take the Post it notes off your face. We decided to wrap it and put it under the tree.

ANGELA HARTNETT: Oh, yes, marvellous.

NICK GRIMSHAW: Okay, here we go. So, Florence Pugh.

FLORENCE PUGH: Pug-her.

NICK GRIMSHAW: I have- Florence Pug-her, is how it's pronounced. Did anyone call you Florence Poo at school?

FLORENCE PUGH: Oh yeah, of course.

NICK GRIMSHAW: Yeah, I thought of that today in the shower. This also came to me in the shower. I really wanted to sing- it was a very creative shower. I really wanted to sing Florence Pugh to the tune of Agadoo. Has that ever happened to you?

FLORENCE PUGH: Are you gonna do it? Right now?

NICK GRIMSHAW: I think so.

FLORENCE PUGH: Go on.

NICK GRIMSHAW: Okay.

FLORENCE PUGH: But make eye contact with me.

NICK GRIMSHAW: Okay.

[Everyone singing to the tune of Agadoo] Florence Pugh Pugh Pugh, push pineapple, shake a tree, Florence Pugh Pugh Pugh, bababababababa, Florence Pugh Pugh Pugh...

NICK GRIMSHAW: It's good, isn't it?

ANGELA HARTNETT: Woo!

[Applause]

FLORENCE PUGH: I love that.

NICK GRIMSHAW: Right? I think that'd be nice for you at like you know, wedding day.

FLORENCE PUGH: Well you have enough contacts to get in, you know, on the phone with and be like can you please do a-

NICK GRIMSHAW: I think whenever you choose to get married or die, a lovely song.. either funeral, or walking down the aisle.

FLORENCE PUGH: Yes. If I die, you have to pop up.

NICK GRIMSHAW: *[Singing]* Florence Pugh Pugh Pugh. I like it. Ok, let's do The end of the show question. 'Florence Pugh.'

FLORENCE PUGH: Yes, say it another time.

NICK GRIMSHAW: 'Hollywood tutorial time'

FLORENCE PUGH: Oh God.

NICK GRIMSHAW: 'Please show us how to express fake appreciation for a Christmas present that's a bit rubbish.' So you're gonna-

FLORENCE PUGH: Is it a realistic one or you want them to know that it wasn't great but you're still being polite?

NICK GRIMSHAW: No, you, you like this. I've brought you this, it's c***, but I want you to open it and enjoy it. Because this is the acting that all of us who aren't actors have to do year on year.

FLORENCE PUGH: So what you gotta do at the beginning is you gotta lead up with a bit of excitement. So you have to go, 'Ooooh. Ooooh'

NICK GRIMSHAW: So already I'm getting chills.

ANGELA HARTNETT: I'm loving it, I'm loving that.

FLORENCE PUGH: What did you do? Oh my God! Oh my God! Lovely wrapping paper, by the way. Did you wrap it yourself?

NICK GRIMSHAW: Okay, positive.

ANGELA HARTNETT: Yeah, I'm loving the appreciation.

FLORENCE PUGH: Oh my God. Wait, I don't want to open it.

ANGELA HARTNETT: Oh my God!

NICK GRIMSHAW: Wait, okay-

ANGELA HARTNETT: That's the Oscar. That is the Oscar.

FLORENCE PUGH: Okay, I'm going to open it with my eyes closed, just in case. Okay, okay, okay, okay. Ooh, ooh, ooh, ooh, oooooohhh! Wooowww!

[Laughter]

FLORENCE PUGH: What is it?

NICK GRIMSHAW: It's a tin.

FLORENCE PUGH: Oh my God. Wow.

NICK GRIMSHAW: Wow. Do you like it?

FLORENCE PUGH: I genuinely, I walked past one of these the other day, and I actually thought I would love to get a tin like this to put my sewing kit in it.

NICK GRIMSHAW: Oh my God.

FLORENCE PUGH: So, thank you so much.

NICK GRIMSHAW: Oh, you're so welcome, Florence.

FLORENCE PUGH: I love it.

NICK GRIMSHAW: Wow.

[Applause]

NICK GRIMSHAW: Not joking, that was really good.

FLORENCE PUGH: Thanks.

ANGELA HARTNETT: Very good. Incredible.

NICK GRIMSHAW: That was really good.

FLORENCE PUGH: Did you get the subtle, 'What did you get me?' Yeah, that. Yeah, always throw that in.

NICK GRIMSHAW: I mean, round of applause for that acting.

FLORENCE PUGH: Thank you.

NICK GRIMSHAW: Florence Pugh, come on.

NICK GRIMSHAW: For that phenomenal acting, you've won this. We got you a goodie bag from Waitrose filled with loads of great stuff.

FLORENCE PUGH: Oh, I love Waitrose.

NICK GRIMSHAW: So, yeah, there you go, loads of stuff in there.

FLORENCE PUGH: Oh my God! You g- okay, hang on. Okay. I love the tin, but genuinely-

NICK GRIMSHAW: No, this is, you don't have to act with this.

FLORENCE PUGH: This is it.

NICK GRIMSHAW: This is good. What have you got?

FLORENCE PUGH: If you, if you don't ever know what to get me, this is for friends and family included listening, always get me like a cheese board with crackers. Parmesan crisps. Oh my God, there's an olive oil. Ah! Yes, love that. There's some wine and Champagne. Oh, this is beautiful.

NICK GRIMSHAW: Florence, thank you for coming around.

FLORENCE PUGH: Thank you.

ANGELA HARTNETT: You've been amazing.

NICK GRIMSHAW: That was the best.

ANGELA HARTNETT: Yeah, brilliant.

FLORENCE PUGH: That was so delicious, thank you so much for all of your wonderful food.

ANGELA HARTNETT: No thank you for coming. You've been wonderful.

NICK GRIMSHAW: Delicious.

FLORENCE PUGH: When am I back?

ANGELA HARTNETT: Anytime, anytime.

NICK GRIMSHAW: Whenever you want.

FLORENCE PUGH: Well, should we bring Granny Pat back for Easter?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Please, Granny Pat Easter.

FLORENCE PUGH: Let's do that.

NICK GRIMSHAW: Let's do it. Florence, Merry Christmas.

NICK GRIMSHAW: Merry Christmas.

ANGELA HARTNETT: Merry Christmas.

NICK GRIMSHAW: And a round of applause for Florence Pugh, everybody.

FLORENCE PUGH: Aw.

[Applause]

FLORENCE PUGH: Thanks, everyone.

NICK GRIMSHAW: And thank you Em!

FLORENCE PUGH: Thank you!

[Applause]

NICK GRIMSHAW: Coming up next week on Dish, Dawn O'Porter.

NICK GRIMSHAW: What is it that you love about the kitchen, Dawn?

DAWN O'PORTER: Well, I have two children and I feel that when I'm cooking, I'm allowed to not be with them.

ANGELA HARTNETT: Details of all the delicious meals I've cooked on Dish can be found at [waitrose.com/dishrecipes](https://www.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. Like what you hear, then please share the love. Leave us a review on Apple Podcasts, Spotify, or wherever you are listening today.

ANGELA HARTNETT: Dish is a SE Creative Studio production.

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