

Dish - Kirsty Young, Lebanese-style lamb and aubergine stew and a primitivo

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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And together, Angela and I sit around the table and welcome in a guest, and Angela will make something definitely delicious.

ANGELA HARTNETT: Oh, bless you.

NICK GRIMSHAW: Since I've last seen you, by the way, we went on Claudia Winkleman's show.

ANGELA HARTNETT: Oh, we did, yes.

NICK GRIMSHAW: So we spent the morning together going on Radio 2 to talk to Claudia about Dish. And when you're on Claudia's show, you've got to do a thing called a Little Win. So you've got to come up with something, a little thing that is just small but makes your day. Now, Angela, you said when you wake up on a Saturday and you realise it's Saturday, and you don't have to go to work. Mine was, when you get to the end of the road, and like choreography, the bus arrives, with the perfect timing. Now you were like, 'I don't see you on a bus.'

ANGELA HARTNETT: Now you send me pictures of you on a bus.

NICK GRIMSHAW: So now, every day-

ANGELA HARTNETT: But prior to then, you didn't.

NICK GRIMSHAW: I send Angela-

ANGELA HARTNETT: So I think you've only just started using the bus.

NICK GRIMSHAW: I've not just discovered the bus. Ange didn't believe I got the bus, right? So now every time I'm on the bus, you get a selfie.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And that is going to go on for the rest of time.

ANGELA HARTNETT: I've archived you.

NICK GRIMSHAW: Yeah. Hey, today we have Kirsty Young joining us, a legend of broadcasting.

ANGELA HARTNETT: Broadcasting, yes.

NICK GRIMSHAW: One of the most respected voices in broadcasting, no less. I feel a bit nervous about this one. Do you?

ANGELA HARTNETT: Yeah, very nervous, yeah. She's amazing though.

NICK GRIMSHAW: You've presumably met Kirsty, right?

ANGELA HARTNETT: Couple of times, yeah.

NICK GRIMSHAW: Yeah? Has she been to your restaurant?

ANGELA HARTNETT: Don't know if she has, she's certainly been to Neil's, her and Nick, that's her husband, so they've definitely been there, and I've been to a few parties where we were both there. But no, she's lovely. Every time I meet her, she's very, yeah, she's just a great person, isn't she?

NICK GRIMSHAW: She is, and she's very cool in the truest sense of the word, in that she, I feel, really knows who she is.

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: It's like quite easy to be around her.

ANGELA HARTNETT: But if you look at her history and how she's come to where she has, it was no plan, she just sort of fell into it, you know, she was working behind a bar and then suddenly she was a runner, and then the next minute she's on the news show, and then, then she's there for 9/11 and you know, but it's a very reassuring voice, and it's also, it's not even the voice, it's just, you know, that she's- there's no judgement there. She's just telling you the news as it is or whatever she's broadcasting is absolute truth and honesty. I think that's the thing about her, it's absolute honesty.

NICK GRIMSHAW: You did Desert Island Discs-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -with Kirsty.

ANGELA HARTNETT: Yeah. It was just towards the end when she was winding down 'cause she hadn't been very well. As she says, she relaxes you, she goes, it's a conversation, and her two big things I think in life is when she does interviews, she really genuinely listens to the answer because then it becomes a conversation. It's not about just her going, right, next question, next question, you know, and you can see that when you listen- or hear that really when you listen to her. And she also doesn't give her views or opinions in a sense.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: She's not like, 'Oh, well this happened to me,' and then she goes, 'Well, yes, there's my friend...'

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: She will just- and all of us do that, we're all guilty.

NICK GRIMSHAW: And I think that's like a human thing to try and connect.

ANGELA HARTNETT: Of course it is, yeah, you try and show empathy, but actually the real empathy is to just listen and let that person- she would be a great therapist, Kirsty.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: She would be incredible, yeah.

NICK GRIMSHAW: Maybe we could treat this as therapy.

ANGELA HARTNETT: Do we have enough time?

NICK GRIMSHAW: We've only got her for an hour so probably not. And what are we cooking for Kirsty today? We're doing a stew, right?

ANGELA HARTNETT: Yeah, Lebanese lamb and aubergine stew and we're going to serve it with a bit of couscous.

NICK GRIMSHAW: Okay, delicious.

ANGELA HARTNETT: Finish with a bit of feta on top, some mint, bit of parsley. Lovely.

NICK GRIMSHAW: This is seasonally perfect.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Kirsty Young and a stew.

ANGELA HARTNETT: Yes, we should have a log fire and then it'd be made.

NICK GRIMSHAW: Oh, we should. Please.

ANGELA HARTNETT: Log fire and the dogs next to it and it'd be, that's it, we're done, never leave the house.

NICK GRIMSHAW: Also, Kirsty loves a mince pie.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I don't know how people feel about this and when we do begin to consume them, but I think we offer one up to Kirsty today.

ANGELA HARTNETT: Oh yes, of course. Yeah.

NICK GRIMSHAW: Because they're not just for Christmas, they're sort of for winter.

ANGELA HARTNETT: She loves Christmas, they do- she loves lots of baking at Christmas.

NICK GRIMSHAW: I think when we've got a foot into November, it's time for a mince pie.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Start teasing the body with Christmas.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay, let's get her in.

[Dinner table sounds]

NICK GRIMSHAW: Okay, no messing about today, Angela, because we have someone who knows a thing or two about doing interviews and broadcasting, okay, so make this iconic as she is, please, Angela. A round of applause for our guest, Kirsty Young, everybody!

[Applause]

KIRSTY YOUNG: Thank you very much.

NICK GRIMSHAW: Hi, Kirsty.

KIRSTY YOUNG: Hello.

NICK GRIMSHAW: Welcome.

KIRSTY YOUNG: Yeah, I don't like this.

NICK GRIMSHAW: What do you not?

ANGELA HARTNETT: Oh no!

KIRSTY YOUNG: I want to be there doing this.

NICK GRIMSHAW: Oh my God, we can swap if you want. It'll be a very boring interview.

ANGELA HARTNETT: We're quite nervous as well, don't worry.

NICK GRIMSHAW: Yeah, we are, we are, we are. I like that I said no messing about as if you're the one that messes around.

ANGELA HARTNETT: Yeah, I know, exactly. The irony around that.

NICK GRIMSHAW: As if. How are you? How is life?

KIRSTY YOUNG: I'm very well. I can smell food, so I'm well.

NICK GRIMSHAW: Have you had Angela cook for you before?

KIRSTY YOUNG: I was once at a mutual friend's birthday party and Angela- it wasn't for me, it was for him, it was a big birthday, and you were cooking a risotto for like, 150 people.

ANGELA HARTNETT: Oh God yes, I remember that, yes.

KIRSTY YOUNG: In this thing, I mean, a pan the size of this table.

ANGELA HARTNETT: It was, wasn't it, yes.

KIRSTY YOUNG: And I think, I mean, I think it's quite tricky to cook risotto for four. So it was absolutely bloody delicious. And you were just like, chatting to people. 'She's gonna burn it!' Delicious. Yes, so I have, but on a grander scale.

NICK GRIMSHAW: En masse.

KIRSTY YOUNG: En masse, yes.

NICK GRIMSHAW: Oh, maybe I'll have that for my birthday present.

ANGELA HARTNETT: Yeah, right. Dream on.

KIRSTY YOUNG: He was a good friend.

NICK GRIMSHAW: Really good friend.

ANGELA HARTNETT: Known him a long, long time.

NICK GRIMSHAW: Okay. How many years do you have to know Angela Hartnett before you will cook a giant risotto.

ANGELA HARTNETT: I think Robin, he's about twelve, twelve, thirteen years.

NICK GRIMSHAW: Oh, got a bit of time to go.

ANGELA HARTNETT: Yeah, quite a while.

NICK GRIMSHAW: Okay. We're talking decades.

ANGELA HARTNETT: I was still - 'cause he said, oh- 'cause you know, Robin's amazing, he does these fantastic hotels and they grow their own mushrooms, but it's the oyster mushrooms, and that's not my particular favourite.

KIRSTY YOUNG: Don't like an oyster mushroom.

ANGELA HARTNETT: Thank you, Kirsty, I don't.

KIRSTY YOUNG: Slimy.

ANGELA HARTNETT: Yeah, thank you.

KIRSTY YOUNG: Slimy.

ANGELA HARTNETT: So Robin goes, 'I've got all the mushrooms for you, Ange, it's great.' I said, 'Oh no, Robin. If I'm doing the risotto, we're using dried porcini. Sorry about that.' And he looked at me - I said, 'No, that's the condition, yes or no?' you know.

KIRSTY YOUNG: And that's quite spendy for 150 people, dried porcini.

NICK GRIMSHAW: Alot of mushrooms.

KIRSTY YOUNG: Yeah, yeah.

ANGELA HARTNETT: Worth it, wasn't it?

KIRSTY YOUNG: It was absolutely delicious.

NICK GRIMSHAW: Well, today, not en masse, it's just for you.

ANGELA HARTNETT: Just for you.

KIRSTY YOUNG: I feel very, I do genuinely feel very privileged, that's incredible.

NICK GRIMSHAW: I mean, I can't believe I get to do this every week. I keep thinking someone's going to wrap this up, because it is such a treat, but it's so good that now Angela's ruined restaurants.

ANGELA HARTNETT: Oh, please.

NICK GRIMSHAW: She ruined Italy, the country. Cause we did, we did one where we did three pastas in a week, and I went to Rome on the Thursday or the Friday, and I was like, eh, it's okay! And I just went to Sicily and, not as good, not as good as Angela. No offence Italy.

ANGELA HARTNETT: Sorry, sorry.

NICK GRIMSHAW: So Kirsty, we were half joking but kind of half serious, and we've met you before and think you're brilliant, but we're also quite nervous at doing an interview with you. I wanted to ask you, as someone that, you know, had done many an interview in their life, do you have a tactic of breaking the ice or making someone feel comfortable?

KIRSTY YOUNG: I think just to be warm and friendly to people, you know, I think it depends, I suppose, you know, if you're in the Newsnight studio or the Today Programme studio, it's a different set of rules. But the kind of interviews that I've been used to doing in more recent years, especially with Desert Island Discs and now with Young Again, is just to get people to open up. And I think if you go in with your dukes up and you're a bit formal and frightening. Oh, people aren't going to are they? Yeah. So just to be friendly. I used to actually, when I was doing Desert Island Discs, when I was doing the research for it, I'd have a good look at people and I would sort of - this sounds creepier than it felt at the time - I would sort of try to tune into the kind of things they wore. So, you know, if they like- if it was Randy Newman and I noticed that he liked kind of quirky t-shirts, I would wear something like that

under my blazer, if, you know, if somebody was quite a formal dresser, I'd make sure I dressed up a bit, you know, just to sort of- yeah, it does sound creepy, but you know what I mean? Just to sort of say it's all fine.

NICK GRIMSHAW: It's like reassuring them.

KIRSTY YOUNG: Yeah. Yeah, yeah, yeah. So I used to do that a bit. And also I used to make them a cup of tea just in the little bit before the control room, before you go into the studio, just to reassure them that it's all fine. And also Desert Island Discs was a celebration.

NICK GRIMSHAW: Yes.

KIRSTY YOUNG: And I would always say that to them. So I would say, you know, this is a celebration and I'm not- you get a feel sometimes if people are nervous or not. I'm there to get the best out of them.

NICK GRIMSHAW: Yeah. Have you had that before where someone's come and they're, they're a bit nervous-

ANGELA HARTNETT: Defences are up.

NICK GRIMSHAW: You know, they're a bit frosty.

KIRSTY YOUNG: Oh yeah.

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: And also you get people who just are that way all the way through, I mean, Barry Manilow kept his sunglasses on and his puffer jacket on for the whole interview.

ANGELA HARTNETT: No way.

NICK GRIMSHAW: You going skiing, Barry?

KIRSTY YOUNG: I should have asked him that. So yeah, you sometimes get, I had a certain politician who, I'm not going to say who they are, but halfway through the introduction was like, no, no, no, no, no, no, no, you're not saying that.

ANGELA HARTNETT: Really?

KIRSTY YOUNG: And that person didn't look at me for sort of three quarters of the interview. They looked right at the corner of the room, they were very, very annoyed and that was not pleasant. So sometimes it does happen, but it's rare, you know, it's rare.

NICK GRIMSHAW: And it's quite awful in a studio when it's soundproof. Like you really feel the frostiness.

KIRSTY YOUNG: Yeah.

NICK GRIMSHAW: You're like, ooh.

KIRSTY YOUNG: Yeah.

NICK GRIMSHAW: You can really...

KIRSTY YOUNG: Because that's the thing I love about a radio studio is it's- it's extremely intimate, but if things are difficult, then it's between the two of you.

NICK GRIMSHAW: You do feel it.

KIRSTY YOUNG: Yeah, you do feel it.

NICK GRIMSHAW: The George Michael one for me, made me- I always listen to that as well because it always, I just love how he's sort of, how self-assured he is and knows who he is, and I always think it's such a good lesson in that. I always try and listen to that. I think it's his honesty.

KIRSTY YOUNG: Yeah, I think blisteringly honest. And also because, I had been talking to him for a few years about doing it, you know, it was a kind of slowly, slowly thing and I knew him. And so I thought when he said to me, 'I'm going to do it,' I thought he's, he's really going to do it. He's not going to come and kind of skate over things, he's really going to come because he's that sort of person anyway, but now that he's decided to do it, we're going to get, you know, gold dust, and he was so unflinching and- well, he was like that anyway, I think, in life. But yeah, that was very precious to me.

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: And he didn't come with any wranglers, or it was just him and his car, he got dropped off, and he left behind- I don't remember what year it was, but it was the first time I'd ever seen an iPhone. He left his phone behind, he'd gone, and I picked it up, and it came to life, I was like, oh. I was like a monkey with a piece of new technology, like, what is this thing? And then he came back to collect it. Because he'd been given one, like six months before they came out, George had an iPhone.

ANGELA HARTNETT: Well, I think the thing about Desert Island Discs is the honesty it brings out of people, and they're not telling stories, they're telling their life.

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: I always remember the doctor, I can't remember his name, he was in Iraq, and it was all around the Queen's Jubilee and you were talking-

KIRSTY YOUNG: Oh, the surgeon, David Nott.

ANGELA HARTNETT: That's it, yeah.

KIRSTY YOUNG: Incredible. There were lots of things incredible about David Nott, but one of them was he wasn't interviewed very often. So he was not polished and he wasn't anecdotal, and he ended up telling me the story about the Queen, I mean, it was unbelievable. He'd had an invitation to go to lunch at the palace, because he was this very noted surgeon, and he thought, you know, there would be like a hundred people there or whatever, he went, there were eight people, and that was including him, and the Duke of Edinburgh, and the Queen, obviously. So he was one of only six guests, but he had PTSD, and he was sitting to the Queen's right, so he was her main sort of honoured guest, and she was talking and asking him things, and he said what he remembered was just- he was saying words, but he couldn't really put his words together. He was deeply in distress. He'd seen horrible things and he was literally just out of a war zone. And the Queen looked at him and said, I think this is right, she said, 'Can I help you?' And he just said, 'Yes.' And she called something over, he wasn't even aware what it was. And a butler brought over this sort of biscuit barrel thing and the butler took the lid off it and she took some dog biscuits out, and got under the table with him and her corgis, and she broke a biscuit and gave half the biscuit to him and they just sat for like, he said I mean probably ten, twelve minutes. He said at one point the Duke of Edinburgh was like... and that's what she- she could see his distress and obviously she was- the late Queen was a great animal person and she knew that that was a way to just help him relax.

ANGELA HARTNETT: Just calm him, yeah.

KIRSTY YOUNG: And that was what he could do. That was what he could do.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: But that was the beauty of you bringing that- him being able to tell that in a relaxed manner.

KIRSTY YOUNG: Yeah, it was totally fascinating.

ANGELA HARTNETT: And it showed him- I mean, I just burst out crying, you know, and the amount of people I've said, you've got to listen to this one, because as you say, it's whatever walk of life, he was extraordinary in his career, but no one knew who he was necessarily.

KIRSTY YOUNG: No, no, people didn't know who he was.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: No, really- and he was a surgeon who had trained in three different disciplines just so he could go to the battlefield and do whatever operation came his way.

ANGELA HARTNETT: Incredible.

KIRSTY YOUNG: Really remarkable man.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Incredible. Need to listen to that one. Yeah, I hope everyone don't turn this off and put that on.

[*Cutlery sounds*]

NICK GRIMSHAW: You, of course, presented the coverage of the Queen's funeral.

KIRSTY YOUNG: Yeah.

NICK GRIMSHAW: The reaction to you hosting that and covering that, you must have felt people were, you know, singing your praises and saying how well you handled that. How do you approach a job like that? Like, how do you prepare for something of that magnitude?

KIRSTY YOUNG: Do you know, I don't think you can really prepare for that.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: I don't really think you can. And I think for all the people who worked on it, there was a sense in which not in our lifetime, history is never going to repeat itself, somebody who spent seventy years on the throne, and I appreciate people have all sorts of views of the monarchy, but I think when it came to the late Queen, the country was pretty much of one voice, which was she absolutely nailed it and did an incredible job. And so that moment was a sort of, what does it feel like? So it was- wasn't a kind of, 'When that happens, I'll do this.'

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: First of all, getting asked to do it, I was very, very flattered, and then I thought, I just have to call it. I just have to say what I think this is like, because I'm going through the same way as all the viewers are. I've watched that- I've watched the crown come off the casket, I've watched, you know, that moment when

the piper went, so it was just trying to be very true to that. And I haven't watched it back.

NICK GRIMSHAW: Have you not?

KIRSTY YOUNG: No. It's a funny thing, I don't know why I haven't watched it back, no, I'm not- it sort of existed in the moment that it happened. And I think when you do live events and live coverage, and I was fortunate enough to do The Coronation as well, and I'd done the Queen's Platinum Jubilee just three months before her funeral. So they exist in the moment that they exist in, and you sort of are either swept up in it like the Jubilee was sort of swept up in that kind of this is what a record that's incredible, and then the funeral just existed in the moment. So no, I haven't watched it back. But how did it feel? It felt very emotional. It felt very, very emotional.

NICK GRIMSHAW: You felt that emotional though, you remember feeling that you got goosebumps.

KIRSTY YOUNG: Yeah, it was a m- and you know we were sitting outside St. George's Chapel, you know, and I'd watched, there was like the massed ranks of the pipes and drums had come down, there's a kind of beautiful, sort of walkway, this historic sort of setting and- so it was all building and it was, then the coffin came down behind, and it was a very intense. It's like kind of almost a cloistered atmosphere, and our studio was built high up, so we- I had like this bird's eye view of this moment in history where I counted the camera crews when I walked up that morning. There were over eighty camera crews from all around the world. I mean, you just don't go to the things where you see- actual, I'm not talking about just camera like whole set, studio set up.

NICK GRIMSHAW: Do you get nervous?

KIRSTY YOUNG: I do get nervous, but when I'm on air, I'm not nervous.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right, wow.

KIRSTY YOUNG: And when you're getting the, the ten in your ear, you have to, you know, deep breaths and you put your big girl pants on, you know what it's like. But once you're on, you're on, and that's it, and you're doing it, you're doing it, I'm sure you've gone through things like that where you think, well, now I'm doing my job.

NICK GRIMSHAW: I think you should watch it though, because I think it'd be like, Whitney Houston never hearing, I Will Always Love You.

KIRSTY YOUNG: Okay, I'm gonna watch it.

[Dinner table sounds]

NICK GRIMSHAW: Let's talk about your brand-new podcast.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Young Again, which first of all, pun title. Fantastic.

KIRSTY YOUNG: You see what they did there.

NICK GRIMSHAW: Really great. Really great.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: And it's available on BBC Sounds, but available wherever you get your podcasts as well. The premise is, is really great, and for anyone who's not listened to Young Again, fill us in.

KIRSTY YOUNG: Well, it's really, what are the conversations you would like to have, if you could go back to your, I don't know, whether it's fifteen year old self, eight year old self, three year old self and say, you know, 'I know it feels like this right now, but actually,' or, 'This is my advice for this,' or, 'Don't marry him,' or, you know, whatever you want to say, what would you say, what would those conversations be? That you would have or give yourself permission to do stuff or say, 'That doesn't matter. Don't worry about that. You've got spots, they're going'- whatever it is, what would you do? Just going back to meet your younger self. And of course, like all kind of hopefully good formats, it's just a springboard, in which to really talk to someone about their life experience.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's such a good idea. I love the Jamie Oliver one.

KIRSTY YOUNG: He was great, wasn't he?

NICK GRIMSHAW: Really good.

KIRSTY YOUNG: Really good. And he did the George Michael thing.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: He just said it like it was. There's a moment when I ask him about fame and I've, you know, his whole family's been involved in his fame, they've been

on screen since they were virtually born, you know, his wife comes in and out of shot. It's the whole shebang. You know, I said, you know, 'If you could do that again, would you do it?' And he said, 'I wouldn't do it.'

ANGELA HARTNETT: I was so shocked by that.

KIRSTY YOUNG: I've never, in all the hundreds of people that I've interviewed, I have never, I've never heard anybody be as grippingly honest as that, because obviously he's aware, you know, he has huge advantage, he's, he's made a lot of money, he's famous, he has a life lots of people would envy, but to actually say, you know, your anonymity is the most precious thing, and I realise that now- I love my life, I realise that now and I wish I had that.

NICK GRIMSHAW: It was a real wow.

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: You think, would you, come on, Jamie, do you really think that? But I, but you're right.

KIRSTY YOUNG: I totally believed him.

ANGELA HARTNETT: Yeah, I do, I do-

KIRSTY YOUNG: He's not the sort of guy who says things for effect anyway. And also I love that he spoke about, you know, I've had all this success and then there's things that have gone really badly. He spoke so honestly about his restaurant business and that point at which, it got too big and it tipped over, and what actually went on there, yeah, very honest. He was great.

NICK GRIMSHAW: Would you have a word with little Angela? What would your- what was teenage Angela like?

ANGELA HARTNETT: I don't know.

NICK GRIMSHAW: You were good at school though, weren't you?

ANGELA HARTNETT: I wasn't actually brilliant at school.

NICK GRIMSHAW: No?

ANGELA HARTNETT: No, I just got by, I managed. My brother was the bright one. I sort of scraped by. I didn't pass my eleven-plus.

NICK GRIMSHAW: Right.

KIRSTY YOUNG: Right.

ANGELA HARTNETT: You know, I'm that generation.

KIRSTY YOUNG: But do you think then that encouraged you to have your thing?

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: If you- cause I had a very, very able brainy big sister, she, you know, I still do actually. And she was very, very academically capable and I was very academically average.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: So in a way, she did me a favour because I was like, well, what's my thing?

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: Because it's not that, you know? So I think those things, what about you?

NICK GRIMSHAW: I had a brother and sister who were super smart, and my brother was very cool and adored by everyone, and so smart, like, too smart for his own good-

KIRSTY YOUNG: Okay.

NICK GRIMSHAW: -was a phrase that was thrown around. So he would, you know, get really good grades without trying.

KIRSTY YOUNG: That's what my sister did.

ANGELA HARTNETT: Sounds like all of our siblings.

NICK GRIMSHAW: Then the same with my sister.

KIRSTY YOUNG: Interesting. And now we're all showing off.

NICK GRIMSHAW: It's like, [*singing*] 'Look at me.'

ANGELA HARTNETT: Oh, hi Michael.

KIRSTY YOUNG: It's like, I exist. Horrible, it's horrible.

NICK GRIMSHAW: We're spotting a pattern.

KIRSTY YOUNG: So are you the youngest then?

NICK GRIMSHAW: I'm the youngest by like, eleven and thirteen years.

KIRSTY YOUNG: Oh wow.

NICK GRIMSHAW: So there was a big gap. So they were like, super smart, and they're still super smart, and really charming and didn't really do revision but got really good grades.

KIRSTY YOUNG: Yeah, so annoying.

NICK GRIMSHAW: And I'd be like, really revising and didn't get it, so- yeah, but also they my dad was very into us having, you know proper jobs and my dad was like, be a lawyer, be a doctor.

KIRSTY YOUNG: Yes.

NICK GRIMSHAW: And my brother and my sister listened to him and then because they'd you know, were in work by the time I was doing my GCSEs or whatever, my sister was like, 'Don't get a real job, it's a trap. Don't do it.' She was like, 'Do the radio thing.' So that was quite handy as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay.

KIRSTY YOUNG: And what about you to young Nicholas?

NICK GRIMSHAW: What would I say to...

ANGELA HARTNETT: As you were hiding behind the couch watching TV all the time.

NICK GRIMSHAW: The hiding I'm still-

ANGELA HARTNETT: Doing.

NICK GRIMSHAW: Still- I was really scared by Edward Scissorhands as a child. And I think that- quite a heavy answer. I think that gave me the fear, and gave me anxiety as a child. But I don't think they had anxiety in 1991.

ANGELA HARTNETT: But that's your cousin.

NICK GRIMSHAW: So it's just like, 'There's something wrong with him.' So I think I would have like probably-

ANGELA HARTNETT: You wouldn't speak to your cousin when they say watch it.

NICK GRIMSHAW: I'd have probably say no to going to see Edward Scissorhands.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Cause I think it like, triggered a fear.

KIRSTY YOUNG: Okay, don't do it.

ANGELA HARTNETT: Don't do it.

KIRSTY YOUNG: Really?

NICK GRIMSHAW: I'm serious guys! Scared of everything because Edward Scissorhands.

KIRSTY YOUNG: And do you watch scary movies now?

NICK GRIMSHAW: No.

KIRSTY YOUNG: No.

NICK GRIMSHAW: Can't watch anything. Can't even watch Luther. Can't watch anything anxiety inducing.

ANGELA HARTNETT: So that really did have a huge influence.

NICK GRIMSHAW: Yeah, even if Mesh is watching like, a shark attack on TikTok, I'm like, it like, spins me out. Can't watch it.

KIRSTY YOUNG: And are you like that in real life then? So are you imagining threat in real life?

NICK GRIMSHAW: Oh yeah, I'm on high alert right now.

[Laughter]

NICK GRIMSHAW: I am. Yeah. Well something happened, my auntie Carmel got burgled at the same time I saw Edward Scissorhands.

KIRSTY YOUNG: Okay.

NICK GRIMSHAW: So I think I got like a fear of like outsiders or something.

ANGELA HARTNETT: Have we spoken about this? Do we need a-

NICK GRIMSHAW: I have spoken about this with a lovely therapist called Nicola. And her sound advice was, when I said I don't really like watching scary things and they like, trigger me and send me under, she was like, don't watch them. And I was like, oh my God. Great idea!

KIRSTY YOUNG: I paid 120 quid for that.

ANGELA HARTNETT: Exactly, yeah.

NICK GRIMSHAW: But genuinely I was like, that is a great idea, she was like, why do you put yourself through it, and I was like, uhh...

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Also, I thought flapjacks were diet food through a lot of my teenage years, so I'd probably have a word with myself about that. What about you, Kirsty? What would you?

KIRSTY YOUNG: Well, I was a real worrier. I was a worrier as a little girl.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: And I'm a worrier as a bigger girl. So I would try to get that under control. I don't know, I guess, I mean, you know, we have labels, like you're saying they didn't have- they didn't call it anxiety in 1991, well ditto in sort of 1981. So yeah, I'd try to get myself to worry less. I'd probably rebel a bit more. I didn't rebel. I didn't rebel as a teenager. I was a good girl.

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: So probably I would tell myself to, you know, do the drugs, shag the guy.

[Laughs]

ANGELA HARTNETT: That's the headline now.

KIRSTY YOUNG: Oh my God, I shouldn't have said that.

[Dinner table sounds]

NICK GRIMSHAW: All right, should we eat?

ANGELA HARTNETT: Yes.

KIRSTY YOUNG: I'd love to eat.

NICK GRIMSHAW: Okay, let's do it. We're going to have Lebanese-style lamb and aubergine stew.

KIRSTY YOUNG: Delicious.

NICK GRIMSHAW: You like Lebanese, right?

KIRSTY YOUNG: I absolutely love that kind of food. In fact, my husband and I, we don't really fight, but we came as close as we do to a fight about Lebanese lamb two nights ago.

NICK GRIMSHAW: What?

KIRSTY YOUNG: Because he really hates it and I really love it, and my birthday's coming up next month and he was like, well, what do you want to eat? And I said, well, I'd love a slow cooked Lebanese shoulder of lamb. He's like, 'You're just doing that to get at me, aren't you?' I don't think my birthday meal is getting you.

NICK GRIMSHAW: An attack on you.

KIRSTY YOUNG: Yeah, I don't- I think you're maybe prioritising yourself a bit there. Yeah, because he really hates it.

NICK GRIMSHAW: Oh, really? What's to hate about Lebanese lamb?

KIRSTY YOUNG: It's just the flavours. He doesn't like, like, Angela, I don't know what's in yours, but Ras el Hanout, that sort of stuff, he doesn't like-

ANGELA HARTNETT: Right, he doesn't like the spice side of it.

KIRSTY YOUNG: He doesn't really like that, so I-

ANGELA HARTNETT: That's strange, I would have thought Nick would be quite adventurous.

KIRSTY YOUNG: No, he'll only eat fish if he's by the sea. He's got very specific tastes.

NICK GRIMSHAW: So then does that limit what you cook?

KIRSTY YOUNG: Yeah.

NICK GRIMSHAW: Oh, really?

KIRSTY YOUNG: But I like all the things he likes also, apart from the Lebanese lamb.

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: So I will, you know, happily eat the things he eats, because he likes lovely food, and we cook a lot, and we're really- our whole family is obsessed with food.

NICK GRIMSHAW: What's your favourite thing to cook?

KIRSTY YOUNG: I did a shoulder of lamb for six and a half hours a couple of weekends ago, and that was really slow cooked, that was Lebanese, that was lovely. I was going to say a boned chicken dish, but I don't bone the chicken, I get my butcher to do it because I couldn't do that. But it's like marinated and that's my own recipe. I like things with good strong punchy flavours. Do you cook?

NICK GRIMSHAW: I've cooked more since doing Dish. And I love it, I love hosting.

KIRSTY YOUNG: Yeah.

NICK GRIMSHAW: And I love cooking if I've- like, what I hate doing is going to the supermarket that day, then coming home and packing it and then cooking.

KIRSTY YOUNG: Yeah.

NICK GRIMSHAW: Then that is like-

KIRSTY YOUNG: It's too much.

NICK GRIMSHAW: -I'm doing a day in Murano, that's like too much. So I do like the shopping one day, and then when you wake up on Sunday and people are coming for lunch, it's like, Oh my God, look at my fridge, everything's there!

KIRSTY YOUNG: But do you not order online then?

NICK GRIMSHAW: No, I like going to a shop, I'm quite a Grandma with that.

KIRSTY YOUNG: Do you?

NICK GRIMSHAW: I think it reminds me of being little.

KIRSTY YOUNG: Okay.

NICK GRIMSHAW: Maybe. And I think I enjoy the process of it. I love it. I like queuing, like, I like it all.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You cannot like the queue.

NICK GRIMSHAW: I do!

[Drink pouring sounds]

NICK GRIMSHAW: We're gonna have a wine with this, we're gonna have a red wine because we thought it would go fantastic with the lamb. We are having Paolo Leo Primitivo di Manduria.

KIRSTY YOUNG: Nice.

NICK GRIMSHAW: And is a wine from Puglia, where the warm Mediterranean sun makes the fruit all full and rich and ripe and it's perfect with something like lamb.

ANGELA HARTNETT: Fabulous.

NICK GRIMSHAW: So thank you to Waitrose for that pairing. If you want to try this wine or try this recipe, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) is the way to do it. Not to judge your wine by its label like you should a book, I quite like it when they're like that.

ANGELA HARTNETT: Do you?

NICK GRIMSHAW: Don't you, like sort of classic old Italian?

KIRSTY YOUNG: Yeah. Yeah, that's proper isn't it.

ANGELA HARTNETT: Paolo is there drawing it all himself, you know, printing it all, lovely.

KIRSTY YOUNG: Why do the Italians make the best wines?

ANGELA HARTNETT: I think that as well.

KIRSTY YOUNG: But far superior, right?

ANGELA HARTNETT: I think because they like to drink wines young, I think, as well, like, you get great white wines, and you can drink them young, and they're delicious. Whereas the French, you know, they've got the big ageing of their wines, and I think they feel heavier to me. But I prefer Italian wine.

KIRSTY YOUNG: I do, far prefer it.

ANGELA HARTNETT: Yeah. Much my thing.

NICK GRIMSHAW: Tell us what we've got.

ANGELA HARTNETT: So we've got a [Lebanese-style lamb and aubergine stew](#). And we've served it with some lovely couscous, some feta on top, finished with some parsley, and some fresh mint. It's this brilliant thing that Waitrose do, it's a Cook's Ingredient, and it's the [Lebanese 7-spice mix](#). All the spice are in this one little pot. So you've got your coriander seeds, your allspice, your cardamom, your black pepper, cumin, all together, so just a couple of spoons of that.

KIRSTY YOUNG: Have you got to be careful with spices? The thing that I worry about is that I don't use them up quickly enough.

ANGELA HARTNETT: Oh, in the house?

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: Yes.

KIRSTY YOUNG: If you're not cooking food like this all the time, how long would they keep?

ANGELA HARTNETT: Well, according to my friend Atul Kochhar, he bought me this lovely spice tin and he said, 'Tell me how old your spices are,' and I said, 'Honestly, two, three, maybe even longer years.'

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: Because you do keep, exactly that, you have them there, but he actually says every three to six months you should get rid of your spice.

KIRSTY YOUNG: Oh my God.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Yeah, yeah, yeah. No, you should because you know, you should get fresh stuff. And it- and actually, if you think about it, if you go to somewhere like Morocco or you go to some of the amazing markets in Spain and you see all those big things of paprika and all the spices. Why wouldn't you? Cause you'd go and buy them fresh, wouldn't you? Like another ingredient.

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: But we are always buying everything in packets. Oh no, I think my mum has even got stuff older like fifteen, twenty, I mean my brother!

NICK GRIMSHAW: Yeah, my mum. I had a clear out of hers. It was insane.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It could have been a museum. It was stuff from like 1997. I was like, 'Mum, get it in the bin!' She said, 'It's not going to go off. It's spice.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I was just like, get rid of it.

KIRSTY YOUNG: I sort of know what she means.

ANGELA HARTNETT: Yeah, I'm with that.

NICK GRIMSHAW: I cleared, cleared it out.

KIRSTY YOUNG: It just would lose its flavour. It's not going to do anything.

ANGELA HARTNETT: Yeah, I think if you just use it, it's not as potent as-

NICK GRIMSHAW: I was like, why do you think you're going to use it now if you didn't in the 90s? Like all of a sudden. Do you know what I love? Do you know what I love? Cumin. All of a sudden. I've ignored it for thirty years.

[Cooking sounds]

NICK GRIMSHAW: Ange, I want to ask you about this.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: When you're making the lamb and aubergine stew, what is your number one tip? If you're listening to this and you're like, right, I'm doing this tonight.

ANGELA HARTNETT: I think with any stew, I would always make it the day before, if you can.

NICK GRIMSHAW: Mm, would you?

ANGELA HARTNETT: Yeah, I think so. It just enhances the flavour. And don't ever boil the meat. It's hard to, because every recipe will say, bring it up to a boil and simmer, you know, and actually, if you're not doing it in an oven, you just want it really simmering very lowly. Because even though it's a cut of meat that can take a long time to cook, you still need to do it on a very low simmer.

KIRSTY YOUNG: Shouldn't you always just do it in an oven?

ANGELA HARTNETT: Oh, well I sometimes do it on the top of the stove, partly because I'm a bit scatty, Kirsty and I can-

KIRSTY YOUNG: Are you?

ANGELA HARTNETT: -like I did the other day, I was going off to this photoshoot and I thought, oh I'll just go and have a quick bath, totally forgot about the thing I was supposed to be bringing to the photo shoot, had to make it again. So fortunately I'd made enough and I had more in the thing, and I was like, what am I... Anyway, so, for me it's always good if I can see it, and then I can't forget about it. So, I was, so when I-

NICK GRIMSHAW: Don't forget your stew in the oven.

ANGELA HARTNETT: Don't forget my stew. But no, it's long and slow. Any braising like that I think is just take your time. And I genuinely, I think the day before, I think stews always tastes better the next day, personally.

KIRSTY YOUNG: Yeah, yeah.

NICK GRIMSHAW: So when Nick's making this for your birthday.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: He's a big fan.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: I've given up. We're not having that.

NICK GRIMSHAW: We're not having it.

KIRSTY YOUNG: We're not having it.

NICK GRIMSHAW: What does he do best? What's he, what do you think he will be making?

KIRSTY YOUNG: Oh, my God, he is the absolute undisputed king of Sunday lunch, absolutely off the charts delicious.

NICK GRIMSHAW: Okay. What's the, tell me-

KIRSTY YOUNG: He says it's his hobby. Like, like instead of going for a round of golf on a Sunday morning, he is for three hours getting lunch ready. And it's totally delicious. And it's old school, you know, it might be a four rib of beef, you know, it might be boned and rolled belly of pork. And his cauliflower cheese, I would bow to no man in my admiration for his cauliflower cheese. Recently, he's adapted his cauliflower cheese. So he uses four different cheeses in the sauce, but also he doesn't cook the cauliflower anymore.

NICK GRIMSHAW: Oh.

KIRSTY YOUNG: It's game changing.

ANGELA HARTNETT: And it's soft?

KIRSTY YOUNG: And it's, it's soft but it's got a little bit of bite.

ANGELA HARTNETT: Bite, okay, that's good.

KIRSTY YOUNG: Yeah, so it doesn't get waterlogged, so your sauce doesn't get runny, but also it's got a little bit of bite, it's not mushy. And that is after decades of making Sunday lunch, that's a new one.

NICK GRIMSHAW: The hotness of the cheese-

KIRSTY YOUNG: Yeah, because you put it in the oven for what, like twenty minutes or so?

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: And that does it. He's just turned sixty, and one of the gifts I got him was a great big pillow that said Gravy King on it. He makes the most delicious gravy you've ever tasted in your life.

NICK GRIMSHAW: How does he do his gravy? Because Angela made gravy once at my house and I think about it weekly.

KIRSTY YOUNG: Yeah. It's an o- it's a, a good gravy is a sort of quasi erotic thrill, isn't it?

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: It is absolutely.

NICK GRIMSHAW: Tell us how Nick does it.

KIRSTY YOUNG: So Nick does it, so whatever the roast meat is, he gets carrots, celery, onion, he'll leave the skin on the onion, surrounds the meat with that, puts that in for however long he's cooking that. Then he takes, sometimes he will put the meat back in in a separate roasting pan, but it depends how- sort of, whatever meat he's cooking. And then he strains the juice that's come out, then he puts it on the- in fact, I think he puts a little bit of flour, sprinkles a little bit of flour over the mushy vegetables and stirs it around, cooks it out, then takes the vegetables out and then adds wine and stock, and just lets it cook and lets it cook and lets it cook and lets it cook, and reduces it by probably about a third to a half of what he's actually made. And he usually uses quite good wine, so if there's a leftover quarter bottle, a half bottle of wine, he'll put that in, so he doesn't use crappy wine in the gravy. Absolutely incredibly delicious. Oh, he said, you know, his mum used to make the gravies and his mum was a heavy smoker at one point in her life and would put a bit of fag ash in there. So he doesn't do that. But, but, he says, why would you pour this disgusting thing over something you've taken, you know, it's going over all the food. So it's got to be delicious.

ANGELA HARTNETT: Of course, yeah.

NICK GRIMSHAW: It's got to be the best thing of course it has.

[Dinner table sounds]

NICK GRIMSHAW: I want to talk about the food that you love, Kirsty, that you've called- I can't remember where we read it, but you'd called it like, unfashionable.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like things like haggis and black pudding and liver.

KIRSTY YOUNG: Oh God, yes.

NICK GRIMSHAW: I love things like that.

KIRSTY YOUNG: I had sweetbreads last night.

ANGELA HARTNETT: Oh, lovely.

NICK GRIMSHAW: Mm.

KIRSTY YOUNG: Absolutely delicious. Yeah, it's not, I almost feel it is a little bit sort of verboten. It's a bit out there now to say you like stuff like that but I do.

NICK GRIMSHAW: I love things like that.

KIRSTY YOUNG: Do you? But is it the northern thing? Is it because black pudding, absolutely, utterly delicious. When my girlfriends come down to visit me, they bring black pudding. Because the best black pudding is from Skye.

ANGELA HARTNETT: I love black pudding.

KIRSTY YOUNG: Do you?

ANGELA HARTNETT: Love black pudding, sweetbreads.

KIRSTY YOUNG: Do you like haggis?

ANGELA HARTNETT: Love haggis.

NICK GRIMSHAW: Love haggis.

KIRSTY YOUNG: Do you?

ANGELA HARTNETT: Yeah, I really do, yeah.

KIRSTY YOUNG: Nobody in my house will eat it. If I'm eating it, I'm eating it on my own.

ANGELA HARTNETT: Yeah, no, we always do a little Burns Night, you know, and for a few years, Neil and my friend James have always made, made the haggis fresh.

KIRSTY YOUNG: Do they?

ANGELA HARTNETT: And it's spicy.

NICK GRIMSHAW: Mm.

KIRSTY YOUNG: It should be.

ANGELA HARTNETT: That's why I like, the real, lots of, loads of pepper in there at the end and really gives you a kick.

KIRSTY YOUNG: Yeah, it should be.

NICK GRIMSHAW: I think it's delicious.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: Delicious.

ANGELA HARTNETT: And I do like- this may be sacrilege to you, a little bit of brown sauce on the side. Oh, look at that face.

KIRSTY YOUNG: No, do you know what? I'm not here to judge you, Angela.

[Pepper grinder sounds]

NICK GRIMSHAW: Now, it is November the 1st when this podcast goes out, so it's basically time to say Merry Christmas, Kirsty.

KIRSTY YOUNG: Of course it is.

NICK GRIMSHAW: And never too early for a mince pie. You're a big fan of the mince pie.

KIRSTY YOUNG: I'm a huge fan of the mince pie. I'm a huge fan of Christmas pudding. I've got a friend who, her gift to her family every Christmas is her Christmas pudding from her mum's recipe, her mum's passed away and she does that as a kind of ritual every Christmas. So all those kind of Christmas tastes. I'm an absolute nut for.

NICK GRIMSHAW: Cause a Christmas pudding, you do like now or even earlier?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You've got to let it party for a while, I think, before Christmas.

ANGELA HARTNETT: Definitely now-ish.

NICK GRIMSHAW: Yeah, now.

ANGELA HARTNETT: Or earlier.

KIRSTY YOUNG: So I read this weekend, because I was reading my Christmas-never too early- my Christmas cookbooks and it was saying that you can make a Christmas pudding and make two and store one for the next year.

ANGELA HARTNETT: Yes, you can, yeah.

KIRSTY YOUNG: And it just, and it won't, what, it's just because of all the sugar, it won't go off?

ANGELA HARTNETT: The sugar, the alcohol in there and all the fruits, yeah, it will just hold itself, yeah. Provided you've cooked it properly, yeah.

KIRSTY YOUNG: Can I ask you a tip about- because I've made a Christmas cake this year and I don't know what it's going to taste like. It's a Nigel Slater recipe. It looks really beautiful.

ANGELA HARTNETT: Oh, is it in his book, the Christmas Chronicles?

KIRSTY YOUNG: Yeah.

ANGELA HARTNETT: That's the best Kirsty.

KIRSTY YOUNG: Is it?

ANGELA HARTNETT: I made it last year.

KIRSTY YOUNG: Did you?

ANGELA HARTNETT: I'm sorry to interrupt, I've never made Christmas cake before because my mum does what your friend does. She makes Christmas cake for everyone and gives it as a present. And then last year she had a bit of a disaster, and it burnt a bit around the edge and she was like, had enough, I mean, she's eighty-nine, she's allowed a night off.

NICK GRIMSHAW: Give her a break, Ange.

ANGELA HARTNETT: So I said, I, so I made it and I'd never really made it before, and I was following it diligently, and actually I gave it to my family and I heard nothing for like a week or so. And I was a bit put out, and I said, 'Anyone like the cake?' And they were going, 'Oh my God, it's delicious.' It is the best recipe.

KIRSTY YOUNG: It does look beautiful.

ANGELA HARTNETT: You will love it.

KIRSTY YOUNG: And I'm not a baker at all.

ANGELA HARTNETT: So what's, what do you need a question on?

KIRSTY YOUNG: Yeah, just about the icing of it. So first of all, would you do sort of, would you buy the icing that's already rolled, or would you make your own icing?

ANGELA HARTNETT: I would buy the marzipan for sure.

KIRSTY YOUNG: I've done that, yeah.

ANGELA HARTNETT: And listen, I would buy the icing as well if you want to, yeah. I mean, I'm just saying, Giuliana Hartnett makes it, Kirsty, don't feel any pressure. But yeah, buy it. You've made the cake, that's the main thing.

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: Okay.

ANGELA HARTNETT: And actually, if you're like me, I sort of take the icing and the marzipan off 'cause it's the fruit bit I like anyway.

NICK GRIMSHAW: I just like the fruit, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

KIRSTY YOUNG: Yeah, me too. Everyone does.

ANGELA HARTNETT: Yeah. So, yeah. Don't worry too much.

KIRSTY YOUNG: Nigel Slater said in his book, it's like a whole load of gum shields on plates-

ANGELA HARTNETT: Exactly, yeah.

KIRSTY YOUNG: At the end of Christmas, 'cause people are like, nobody likes the icing, but it's the look of it.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: Okay. I'm, you've given me permission.

ANGELA HARTNETT: There you go. You can do it.

NICK GRIMSHAW: This mince pie is all I can focus on. I'm so excited for it.

ANGELA HARTNETT: Am I getting the mince pies?

KIRSTY YOUNG: Do you love a mince pie?

NICK GRIMSHAW: I love a mince pie.

KIRSTY YOUNG: I love mince pies.

NICK GRIMSHAW: Love a mince pie. And I feel like now is the season I'm not one of them people that wants to get the Christmas songs on already or get a tree up, but I think we can start eating mince pies.

KIRSTY YOUNG: I would get the tree up in September if I could.

NICK GRIMSHAW: Would you?

KIRSTY YOUNG: I don't.

NICK GRIMSHAW: No.

KIRSTY YOUNG: I don't.

NICK GRIMSHAW: No but-

KIRSTY YOUNG: Because I think that would not be the right thing to do. But I- the more I can extend Christmas the better.

ANGELA HARTNETT: But what is it that you and your daughters- is it your daughters, or all your children make, that is quite spectacular?

KIRSTY YOUNG: Oh that's- thank you very much, that was delicious. My youngest daughter, who is a fantastic baker, she's just got the touch. I think she's inherited it from my paternal grandmother who was a brilliant baker, is we make a Bundt village every Christmas, which is, you can buy these amazing Bundt tins. They're quite expensive, but you have them forever.

ANGELA HARTNETT: And that's the round one isn't like that.

KIRSTY YOUNG: Well, so they have them in the shape of Nordic houses.

ANGELA HARTNETT: Oh. See I was trying to visualise- got you.

NICK GRIMSHAW: Oh.

KIRSTY YOUNG: So you just make the very simple mixture, and you oil the tins so it doesn't stick, and I use a Nigella recipe 'cause she's got a really good bundt recipe, it's very simple, but Iona could do it even though it wasn't simple. I couldn't.

NICK GRIMSHAW: I've done that one.

KIRSTY YOUNG: Have you? The Bundt one?

NICK GRIMSHAW: Dead easy.

KIRSTY YOUNG: And then she says, Nigella says it makes you look like the cleverest cook on earth, cos you're like, 'See what you did?' It's like you've carved something beautiful, but you can get little cottages and grand country houses, and we- I can't tell you how happy it makes me, we do a whole village, and then we're like, it's snowing.

[Sleigh bell sounds]

NICK GRIMSHAW: These are the [No.1 Crumble Top Mince Pies with cranberry and orange](#). Okay, here we go.

ANGELA HARTNETT: Mm.

KIRSTY YOUNG: It's absolutely delicious. It's very posh.

ANGELA HARTNETT: Very posh.

NICK GRIMSHAW: Mm-mm.

KIRSTY YOUNG: Isn't it?

NICK GRIMSHAW: But they've not messed with the roots of a mince pie.

KIRSTY YOUNG: I think it tastes very homemade.

NICK GRIMSHAW: Yeah it does.

ANGELA HARTNETT: Delicious.

KIRSTY YOUNG: It's quite tart, which I love. It's not too cloying.

ANGELA HARTNETT: Not too sweet.

NICK GRIMSHAW: You can buy these down at Waitrose right now.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Cause it's Christmas. It'd be amazingly cruel content if you couldn't get them.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you can get these in December. We're having them now.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Well, I feel excited for Christmas now that we've had a mince pie.

KIRSTY YOUNG: I do. It's started early.

NICK GRIMSHAW: I'm ready for it. I'm gonna copy your Bundt village thing.

ANGELA HARTNETT: Yeah, I want to see a picture.

KIRSTY YOUNG: You get so much bang for your buck.

ANGELA HARTNETT: Mm.

KIRSTY YOUNG: It is really really-

NICK GRIMSHAW: You're like wow. Angela Hartnett's really rubbing off on him. It's just a cake tin. It's just a cake tin. Well, Merry Christmas, Kirsty.

ANGELA HARTNETT: Yes.

KIRSTY YOUNG: Merry Christmas to you too. Never too soon, is it?

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: [*With mouth full*] Merry Christmas.

[*Dinner table sounds*]

NICK GRIMSHAW: Oh my God, this is my favourite Kirsty Young thing.

KIRSTY YOUNG: Okay.

NICK GRIMSHAW: I love that you don't have social media.

KIRSTY YOUNG: Is it weird?

NICK GRIMSHAW: No, I think it's really cool.

ANGELA HARTNETT: I think it's brilliant.

KIRSTY YOUNG: Well, do you know, during lockdown, a couple of our kids said to me, 'Well, you know, you should do this Instagram.' And I really love design. It's my hobby. I love design. I love artisanal things, and it's like, you could go on it, you see all these amazing pot makers and weavers and blah, blah, blah. So I went on it during lockdown and- because you know we were all looking for stuff to do, and I was growing tomatoes during lockdown because we've got a greenhouse and I like growing things, and I started, it was private, like so it was only people I knew, and every kind of four days I was like posting little sad pictures of my tomatoes, and then I set- I think I posted like five pictures, you set a timer, do you know this, so it tells you how long you're spending on social media. Well I did that, and it was thirty minutes, and by the second week I was spending thirty minutes a day on Instagram, and I'm like, I'm not getting that back, you know, I'm closer to death than I am from birth- so I decided just to come off it. So it's not for me.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: I think it's corrosive.

ANGELA HARTNETT: Yeah, it is.

KIRSTY YOUNG: And also it's nonsense, isn't it?

NICK GRIMSHAW: It is, but thanks for watching this, on Instagram!

[Applause]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And hi to everyone on TikTok. No, it is. I think if you know it's nonsense, it's okay to have it. So I know it's nonsense.

KIRSTY YOUNG: I think it's fine. All my kids have it. All I think is it's not for me.

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: You know, it's like-

ANGELA HARTNETT: It's not judgemental.

KIRSTY YOUNG: Yeah, you know.

NICK GRIMSHAW: I might phase it out.

KIRSTY YOUNG: People like stepping onto yachts and going #blessed.

NICK GRIMSHAW: Oh no,

ANGELA HARTNETT: Oh God, yeah.

KIRSTY YOUNG: Stop it. Stop it.

ANGELA HARTNETT: It's wrong.

NICK GRIMSHAW: It's when they go, if I ever go to like West London and I see people stood outside other people's houses, like, I'm like, what exactly are we doing here? I'm like, nice house, but it's like, what? And it's like, the boyfriend's having to do a photoshoot and they're like, with keys, and it's like, what for?

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: What for?

NICK GRIMSHAW: What's it for?

KIRSTY YOUNG: Well, it's not- as I said to one of our kids, it's not posting, it's boasting.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Oh yeah, it is.

ANGELA HARTNETT: Very well said, Kirsty. Yes.

NICK GRIMSHAW: Yeah, delete my account.

ANGELA HARTNETT: Yes.

[Dinner table sounds]

NICK GRIMSHAW: Shall we do the end of the show question? Kirsty, we have a question for you here in a gold, solid gold envelope.

ANGELA HARTNETT Yes.

KIRSTY YOUNG: Okay. And the award goes to...

NICK GRIMSHAW: For you to answer at the end of the show.

KIRSTY YOUNG: So am I asking you, or I'm asking me?

NICK GRIMSHAW: It's a question for you.

ANGELA HARTNETT: For you.

KIRSTY YOUNG: Oh.

ANGELA HARTNETT: And you get a Waitrose goodie bag.

NICK GRIMSHAW: We've basically done the big shop for you.

ANGELA HARTNETT: Yes.

KIRSTY YOUNG: Oh, very cheeky. Okay, it says, 'Hi Kirsty, thank you for joining us at Dish. When we listened to Young Again, a number of guests said the phrase, 'I don't think I've ever told anyone that before.' So what haven't you told anyone before?'

NICK GRIMSHAW: Oh. A really easy question. That's a big question for some groceries.

KIRSTY YOUNG: I can do my own shop. I'm fine. Do you know, it was the thing I said to you earlier, which I really hope my kids don't see, which is, 'Take the drugs and shag the guy.' I've never said that, I've never even said that to myself before.

[Applause]

NICK GRIMSHAW: You definitely get the goodie bag for that.

ANGELA HARTNETT: You definitely do.

NICK GRIMSHAW: Round of applause, Kirsty Young, everybody.

[Applause]

KIRSTY YOUNG: Thank you, delicious.

ANGELA HARTNETT: Thank you, thank you.

NICK GRIMSHAW: And it is a big shop.

ANGELA HARTNETT: Yeah, got it.

NICK GRIMSHAW: And there's mince pies.

KIRSTY YOUNG: Oh wow!

ANGELA HARTNETT: Yeah.

KIRSTY YOUNG: That's gorgeous, thank you very much. Thank you, that was lovely.

ANGELA HARTNETT: Thank you.

KIRSTY YOUNG: That was a good laugh.

NICK GRIMSHAW: That was so great.

KIRSTY YOUNG: That was a laugh and the food was delicious.

ANGELA HARTNETT: Oh, thank you. It was lovely to have you with us.

NICK GRIMSHAW: Yeah, thank you.

[Dish music]

NICK GRIMSHAW: Oh my God, join us next week on Dish, Monty Don. Did you know that?

ANGELA HARTNETT: I did know that, yeah.

NICK GRIMSHAW: I didn't. Oh my God, I love Monty Don.

MONTY DON: And I had this incredible ecstatic moment, of feeling the sunshine, of smelling the Earth, of holding the seed in my hand and it was a kind of beatific experience, of just knowing that this was everything that I'd ever want. This was the whole world, in this moment. And then you sort of think 'well that's a bit strange' because up til then, sex, drugs and rock n roll were very high on my list.

[Laughs]

MONTY DON: And gardening was not on there!

[Applause]

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: Please keep them coming, and you know, the bigger the better.

ANGELA HARTNETT: Leave us a review on Apple Podcasts, Spotify, or whatever 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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