

Massimo Bottura a miso pork ramen and a pinot noir.

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

NICK GRIMSHAW: Hello, and welcome to Dish. I am Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Big one today, Ange, real big one.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We have who is considered to be the number one chef in the world.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Massimo Bottura, joining us for some food. I feel a bit- a bit nervous.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I feel like the pressure is on. Never encountered him. I watched him on Chef's Table.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And it was, you know, I'm sure everyone watched that, it was like the first. episode ever of Chef's Table on Netflix, so people will know who this guy is even if you're not mad in the food world, you've probably seen Massimo at work.

ANGELA HARTNETT: Yes, of course.

NICK GRIMSHAW: So I'm bit nervous. Have you met him before? Do you know Massimo?

ANGELA HARTNETT: Met him a couple of times, yeah.

NICK GRIMSHAW: Okay. Are the nerves needed?

ANGELA HARTNETT: I think they are because he's an icon.

NICK GRIMSHAW: Okay, great. Great.

ANGELA HARTNETT: No, but also, he's like, all of our guests that we've been nervous about, have actually been incredible and amazing and relaxing. And as we've said time and time again, but we never take it for granted, is sitting around a table and sharing food, and that's what his ethos is. Forget three stars, forget all the rest, he's about showing hospitality. And that's what he's incredible- you hear about all the stuff he's done for charities, amazing.

NICK GRIMSHAW: So he's got three Michelin stars.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Status wise in Italy, he's above fame, isn't he? He's sort of adored in Italy.

ANGELA HARTNETT: He's up there with the Pope. I mean, you know-

NICK GRIMSHAW: No he is not.

ANGELA HARTNETT: Yeah! Listen, there's three things the Italians care about, and probably in this order. It's food, football, and probably religion, and religion's less and less. But it's food and football.

NICK GRIMSHAW: It's food and football. So he's sort of-

ANGELA HARTNETT: Food, football, fast cars, then I'll say Catholicism.

NICK GRIMSHAW: Yeah. Food, football, fast cars, our father.

ANGELA HARTNETT: A father.

NICK GRIMSHAW: Father.

ANGELA HARTNETT: A father, there we go. All the 'f's.

NICK GRIMSHAW: Father. There was someone in the studio next door to us, by pure coincidence, who's from Naples, and she came into the corridor and was like, 'Oh my god, Massimo, Massimo, Massimo is here.' And she was shaking.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like, shaking. Like, she has like, Beatlemania.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: About Massimo.

ANGELA HARTNETT: No, I mean, it's one chef that everyone, all my young guys say, where would you want to eat in Italy? Massimo Bottura. I'd like to go to Osteria Francescana. Of course you would, you know, he's, you know, he's renowned all over. And because of what he's done for the world all over. There's so much more that I'm sure he'll tell us all about. So, no, he's an incredible icon.

NICK GRIMSHAW: I loved when I watched Chef's Table, him and his wife, Lara, Lara told a story of when they went to the cinema, and when they came out of the cinema she said, 'What do you think of the film?' And he, he's like, 'Yeah, I didn't really pay attention to the film, but what about if cheese was invisible?' Or something like that. And she's just like, what? What?

ANGELA HARTNETT: Where's your head going?

NICK GRIMSHAW: So I'm very excited to meet him because he feels like a true creative and an interesting person who's accomplished so much.

ANGELA HARTNETT: Yeah, oh God, so much.

NICK GRIMSHAW: Before we get Massimo in let's have this email from Claire in Durham. 'Hello Angela, I wonder if you can help. I recently visited Bardi in Italy.' Wow, what a place. 'When I was there, I had the most delicious spinach pie. Can you tell me a recipe for this, please?' Says Claire in Durham. Spinach pie, do you know this pie?

ANGELA HARTNETT: I do know the spinach pie.

NICK GRIMSHAW: Spinach pie of Bardi, a famous...

ANGELA HARTNETT: Yeah, so they have it, it's called torta di spinaci, or torta d'erbetta, and they either do it with Swiss chard or spinach, and it's mixed with parmesan, olive oil, and chopped spinach or Swiss chard, and you make a pastry, which is 00 flour or plain flour, olive oil, and a little bit of warm water, so there's no fat in it as such except for the oil. And then you roll it out like you would pasta, very thin, into a big baking sheet, you've got your big bowl of your chopped raw spinach with the olive oil and the parmesan, salt and pepper, and then you cover that over the pasta you've spread on the baking sheet, fold over the pasta sheets or pastry sheets, and then bake in the oven. It's a very thin tart like that.

NICK GRIMSHAW: Ooh very thin. Mm, like a bit like a Greek spanakopita.

ANGELA HARTNETT: Yeah, much thinner and very- I mean, you know, that it's literally is- when I- my aunt always used to make it. Because the problem is, you've got to make sure the spinach is dry and if it's wet, all the-

NICK GRIMSHAW: Makes the pastry wet.

ANGELA HARTNETT: Yeah, all the pastry's wet. And it took me a number of goes to get it right and now I've nailed it, that I do it in a round tin and I flip the tin over onto, you know, like a griddle or something, and I put it back in the oven so I'm cooking the base, and then I flip it back.

NICK GRIMSHAW: Mm, good idea.

ANGELA HARTNETT: So my Auntie Viv was very, 'How are you doing this, Angela? Tell your secret.' I said, 'Don't know if I can, Viv. Not sure if I can share that with the family. That's mine.'

NICK GRIMSHAW: But share it with the podcast.

ANGELA HARTNETT: Share it with the podcast. She's not listening.

NICK GRIMSHAW: She's not listening.

ANGELA HARTNETT: Much like your family, I don't know-

NICK GRIMSHAW: They're not listening.

ANGELA HARTNETT: -my brother's like, 'I've never listened to your podcast.' I said, 'Join the club, Michael. Either have I.'

NICK GRIMSHAW: My mum keeps saying to me, 'Do I watch Dish on BBC iPlayer?' I'm like, what? No. Well good luck Claire with that. Send us a picture please Claire. If you want to get in touch with us, send us a picture of your pie, any questions, any showing off or sad stories about food you've attempted to make, email us, dish@waitrose.co.uk. Right, should we get Massimo in?

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Shall we do it? Oh God.

[Dinner table sounds]

NICK GRIMSHAW: He is here, the moment we've been waiting for. An honour to say that we are joined by the world's number one chef. A round of applause, please, for Massimo Bottura!

[Applause]

NICK GRIMSHAW: How are you? How is life? You've just flown direct.

MASSIMO BOTTURA: I love it. I love to be in London.

NICK GRIMSHAW: Oh, you do?

MASSIMO BOTTURA: I have so many memories. Great memories here, so...

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: When you come to London, or when you do your travels and you go to different cities, do you have like a food list for each city? And if so, what's on the UK list?

MASSIMO BOTTURA: One thing that I always love in London is like, you know, I can really pick whatever I want and whatever I feel in any moment. I eat Indian better than in India, you know, because, in India, it's very- the food is always very nostalgic. Here you have a mix of very good Indian food, but also just with a refined palate of Western world, you know. So less aggressive, less li- and I love it. But actually as China or, you know, whatever. But also, you know, UK food, you know, think about what Heston did with dinner, with, you know, it's amazing to think about the Clove Club or Lyle, so many different aspects, you know, or Fergus and, you know, it's an amazing place, you know?

NICK GRIMSHAW: Yeah, and I love all that, like, really English stuff.

MASSIMO BOTTURA: Very English.

NICK GRIMSHAW: Which is kind of a bit unfashionable, but, but you know...

MASSIMO BOTTURA: I love that old style to the new contemporary English style, you know?

NICK GRIMSHAW: Do you have a favourite city to eat? Because we were talking yesterday, me and Angela, about the food in New York and how the New Yorkers attitudes kind of expect everything to be good. Like, I'd hate a New Yorker to experience, like, a bad apple. I don't think it would happen, it's just like, it's got to be the best apple. Do you have a favourite city that you go to that is just like, this city gets it?

MASSIMO BOTTURA: I would say Tokyo, but, you know, Tokyo is just for Japanese food, you know, it's Tokyo, it's like, it's very rare. In, in Tokyo, you can eat a very good Italian, Italian food. Because Japanese are obsessed about Italy, and they're obsessed about the quality of the ingredients, as the Italians. So the way they approach to food, they use technique to sublime the products, and not to sublime the ego of the chef. So that's a very Italian style. New York is- New York is home away from home, you know, it's the place where I met with Lara, the place- it's always been a very special place in my heart, you know. So, New York, as- exactly as London, has the same things, like, best Korean I ever had in my life was in New York.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: At Atomix.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: You know? So that's, that's what it is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's a good...and you love New York 'cause your brother, Angela's brother's there.

ANGELA HARTNETT: I love it. My brother's there and I also think you get like you say the diversity of cuisines at all times-

MASSIMO BOTTURA: Everything.

ANGELA HARTNETT: And everything, and you get brilliant ramen, brilliant Japanese, great Chi- yeah, yeah. It's a wonderful city.

NICK GRIMSHAW: Let's move.

ANGELA HARTNETT: Yeah, let's move.

MASSIMO BOTTURA: But yeah, but, but also because in New York, especially for Japanese food, it's much easier because you get the fish flew directly from Japan.

ANGELA HARTNETT: Yeah, they're coming that way, yeah.

MASSIMO BOTTURA: In Europe, we don't have the sea and the attitude and the culture of fishing as the Japanese has, so the fish is always different.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Now you, you mentioned your wife, Lara, who's in the room.

MASSIMO BOTTURA: Yeah.

NICK GRIMSHAW: Yes, Lara.

[Applause]

NICK GRIMSHAW: Come on. And, and you have a wonderful book, which you and Lara have created together, which we need to get onto. But you guys met in New York.

MASSIMO BOTTURA: Yeah.

NICK GRIMSHAW: And am I right in saying you met on the very first day of you both starting at a restaurant together.

MASSIMO BOTTURA: Yeah, exactly, exactly.

NICK GRIMSHAW: That's adorable.

MASSIMO BOTTURA: Yeah. The 8th of April, 1993.

NICK GRIMSHAW: Wow.

MASSIMO BOTTURA: Yeah, we were both walking into the restaurant, and the kitchen was open, so we were like a little bit early, and I said, 'Ugh, I'm gonna have a cappuccino, you know and I went and walked into the bar, Lara was there, and I said, 'Excuse me, are you the bartender? Can I have a cappuccino?' And she said, 'Yeah, of course.' And she start preparing the cappuccino and I say, 'But this is not a cappuccino.' And she said, 'Why?' 'Because the milk is boiling. It's not- you cannot make a cappuccino with the milk that is so hot. You have to keep the temperature very low and whip the milk with the right sensibility, you know, like moving, like a dance, you know, make a cappuccino.' And she said, 'Okay, make your own cappuccino and show me how to make a cappuccino.' And so I show how to make a cappuccino and make the perfect foam, because I love- you know, I don't like too much milk in my cappuccino, I want to taste the coffee, but the foaminess is like, is the pleasure, no? To drink a cappuccino almost in one sip, at least two. And she's like, who is this f***** guy that's trying to teach me how to make a cappuccino? And you know, here we are, you know, you know, thirty years later, here we are.

NICK GRIMSHAW: Aw, I love that story.

[Dinner table sounds]

NICK GRIMSHAW: Well what do we have here, Angela? Talk us through it.

ANGELA HARTNETT: So we have a lovely pork ramen here, with some slow cooked pork shoulder, with chilli, edamame, a little bit of boiled egg, and noodles, you know, and a lovely little miso there. That's it. Buon appetito.

NICK GRIMSHAW: Thank you.

MASSIMO BOTTURA: Buon appetito.

NICK GRIMSHAW: Mm.

MASSIMO BOTTURA: È buonissimo, è buonissimo, è buonissimo. Si sente subito das profumo.

NICK GRIMSHAW: Mm, that is delicious. Mm. Do you like doing a ramen?

ANGELA HARTNETT: I do like it occasionally. My brother used to live in Japan, and he took us to one of those proper, you know, old school caf- well, they called them basically ramen cafés, where he said all the time.

MASSIMO BOTTURA: This is very good.

ANGELA HARTNETT: Thank you. That is an absolute honour, Massimo, that you've said that.

MASSIMO BOTTURA: Now, this is very good.

ANGELA HARTNETT: And he'd go there, 'cause in Japan they really slurp, it's not considered bad manners, and my mum was like, 'My, this is terrible'-

MASSIMO BOTTURA: I know, I know.

ANGELA HARTNETT: -'I can't,' you know, but it was, it's how they eat the noodles. They just enjoy the noodles.

NICK GRIMSHAW: Angela, this is delicious.

MASSIMO BOTTURA: But also because, they incorporate, first of all, it's very hot, so doing like that is like, [*sucks in air*]

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Is the way to, to low the temperature, but also incorporate oxygen.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Is amplificate the, the flavour.

ANGELA HARTNETT: The flavours, yeah.

NICK GRIMSHAW: The flavour.

ANGELA HARTNETT: That's true.

NICK GRIMSHAW: So anyone listening right now who's like, I need the...

ANGELA HARTNETT: So shoulder you can, to be honest, buy a pre-done one at Waitrose that's cooked with all the lovely miso marinade, but we took a raw one, marinade it with lots of miso paste, roasted it in the oven for at least an hour and a half, let it go cold, and then we sliced it very, very thinly. Used that base of that sauce with also some chicken broth, so we added the cooking miso paste back into the broth, to give it that sort of rich, umami flavour, and then added- cooked our noodles in the broth, and then all our garnish in the bowl. And hot bowls.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You see.

NICK GRIMSHAW: If you want to try the ramen that Angela has made today, miso pork ramen, eh [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all the recipes are on there and I'll say it as I say it every week, I'm going to try this one. I'm going to try this one, this week, maybe, maybe.

ANGELA HARTNETT: One day, yes. We'll see, we'll see.

[Cutlery sounds]

NICK GRIMSHAW: Let's talk about your wonderful book, Slow Food, Fast Cars. And it's all about your exquisite guest house.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Talk me through what you think makes a good, a good host or someone that is good at opening the doors up.

MASSIMO BOTTURA: The answer is very simple.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Very, very simple. Different from all the others: home away from home.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: As soon as we open, we said, do we want another hotel? No. Do we need another hotel? No. What we are missing when we travel all over the world?

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: We are missing home. We walk into all these places, they're very impersonal, and sometimes you're in Buenos Aires and you thought you were in Tokyo, you know, because there's no difference, is that they're all the same.

ANGELA HARTNETT: All with design, yeah.

MASSIMO BOTTURA: So what we decide, we decide to create a place that it completely reflect our personality, who we are, and exactly as our home. So first of all, home, when you walk into our apartment you have on the right, the music room.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes.

MASSIMO BOTTURA: So, and the music room is filled with just vinyl. So what we did, we brought 8,000 vinyls.

ANGELA HARTNETT: Wow.

MASSIMO BOTTURA: Some of the classics, opera, you know, you're in Modena, you know, you have opera, but also, my passion, jazz. Kitchen: you walk into the, the house and the kitchen is always open, refrigerator always full. You know, my friends, they were like really into music, they were calling my home Hotel California, you know, and was like always open, like five brothers and sister, the rock band from my older brother, you know, they, they were playing Beatles, the rock band from the second brother, they were playing Rolling Stones, you know, and then... growing up like that, you know, you feel that in your DNA. So we add that. Then, you know, the kitchen is always open, the swimming pool always there, you know, everywhere drink and food and always in the counter, Parmigiano Reggiano and Lambrusco.

NICK GRIMSHAW: Uhhhh.

ANGELA HARTNETT: Fantastic.

MASSIMO BOTTURA: Because you have to understand immediately you are in Modena, the place where you are. And then always a coffee machine in the room. So drink as many coffee as you want before talking to people, you know, to me it's extremely important that in the morning I need my coffee in silence, reconnect with the world, and then after the coffee, I can say everything, you know.

ANGELA HARTNETT: Same, yeah.

NICK GRIMSHAW: I'm with you.

MASSIMO BOTTURA: But yeah, it's, it's like this. It's all part of the experience of being home away from home, and every single guest say, 'You're right.'

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: 'It's unbelievable. We feel home.' Every single person of the staff is smiling, he's happy to work here. This is another very important thing because everybody talks about sustainability, but sustainability, human being, you know-

ANGELA HARTNETT: Of course.

MASSIMO BOTTURA: -the human touch, the way you treat the people, the way they react and reflect to all the guests.

[Drink pouring sounds]

ANGELA HARTNETT: My grandmother was from Bardi.

MASSIMO BOTTURA: Really?

ANGELA HARTNETT: Yeah, she was up- you know, she grew up there and then emigrated when she was nineteen to Wales. So she's lived, she lived here all her life, and then my mother was born over here. So I was brought up going back and forth to Bardi as a kid. And she would, like any nonna, she- we've still got the house there. As I was leaving, 'cause you were- cause my mother was widowed early we'd go on holiday and we'd be looked after by aunts and cousins. She'd open my bag and she'd put a salami in, a bottle of olive oil, petit Parmigiano...

MASSIMO BOTTURA: Classico, classico, classico.

ANGELA HARTNETT: Questa per Viviana, questa per la mamma, questa per la Renato...

MASSIMO BOTTURA: Everything, everything.

ANGELA HARTNETT: And I'd be like looking at my books and my stuff, and I'd be left behind.

MASSIMO BOTTURA: Yeah, yeah.

ANGELA HARTNETT: 'You don't need them, you have them next summer.' And that was it. So yeah, obviously there was that terri-

MASSIMO BOTTURA: That's exactly how it is.

ANGELA HARTNETT: There was the terrible tragedy with Parmigiano. Tell us.

MASSIMO BOTTURA: Yeah, that was, that was crazy.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: There was a very strong earthquake in 2012. After the first two big shakes, I received a photograph from a Parmigiano Reggiano producer in which, you know, there was like all these thousands of thousands of wheels damage on the, on the floor, you know, I was like in shock. I posted immediately and saying, probably we need the help or something like that, you know. One week later the president of consortium of Parmigiano Reggiano called me and he said, Massimo, we need your help because here we need ideas. We have to put together all the ideas we can, because it's going to be a dramatic tragedy, you know, wheel, big wheel of 40 kilos damage means if you don't do something, you have to-

ANGELA HARTNETT: It's gone.

MASSIMO BOTTURA: You know it's gone. So I brought this, this idea in a very poetic licence- with very poetic licence, up to Modena, and I switched pasta with riso because the riso I used is from Finale Emilia that is like the epicentre of the, of the earthquake and, and a recipe where I had to use a lots and lots of Parmigiano Reggiano, you know, and then we presented worldwide, all connected with slow food, with Parmigiano Reggiano, with all my friends, all the chefs in the world. And we were all cooking riso cacio e pepe at once. It was such a big impact in the world that Parmigiano Reggiano start receiving orders, but orders like from Buenos Aires, 1000 kilos of Parmigiano Reggiano, from Munich in Germany, 500 kilos just from one doctor who decide to use one kilo of Parmigiano as the Christmas present for his patients.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Fantastic, yeah.

MASSIMO BOTTURA: You know, incredible. In four months they were sold out, but it was an enormous quantity. No one lost the job. No one cheese company closed. So that was a miracle, because they worked all together and Parmigiano was spread in the world, like, so that was a recipe as a social gesture.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, wow. Come on.

[Applause]

MASSIMO BOTTURA: I keep eating.

ANGELA HARTNETT: Yeah, 'mangia'. I've always thought what you did with Refettorio. And it wasn't just let's set up a soup kitchen, let's just feed people who need a meal. I always- it's stuck in my mind, especially when I cooked down the one we've got in London, and you said, tablecloths, proper cutlery, flowers, proper cheque, give people respect.

NICK GRIMSHAW: So this is, it's in London, right? And it's-

ANGELA HARTNETT: They're around the world.

MASSIMO BOTTURA: Fourteen.

NICK GRIMSHAW: Fourteen now, wow.

MASSIMO BOTTURA: It's a soup kitchen created, thinking about beauty. Thinking about rebuild, fighting food waste on one side, but also social isolation on the other side. And social isolation, give the second chance in life to very fragile souls. You need beauty. You need beauty all around you, like, so we need the help of the designer, architects, artists, musicians, but also the great chefs, you know, they can change and switch the surplus food into amazing meals. Because in the world right now we produce food for twelve billion people. We are just seven, 7.5 billion, and 860 million people, they don't have access to food and we waste 33 percent of what we produce. When the Universal Exposition was there in Milan, my natural answer was, okay, let's fight food surplus, let's transform into amazing meals for people in need. That was the beginning of everything. Then all the details like, in my mind, I want to rebuild Miracle in Milan under the train station in Milan.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: But Pope Francis said, no, not focus on the centre of the cities, but we have to focus on the periphery, the most neglected neighbourhoods, because it's there where they need light. So our project, our cultural project means light and means bringing light into the periphery. And we went into the most neglected neighbourhood in Milan, Quartiere Greco was just crazy, crazy. We brought this project and all around, everything is blooming, all the different project to rebuild the neighbourhood, because we brought the focus there, and each Refettorio has its own everyday life, the people they run the everyday life, the real heroes of this project, because we have the idea, we help to open, we connect chefs to go there, teach to the volunteers, but also is about, to create the everyday life to keep the sustainability for this place. And, and the volunteers and the association, the owners, they take care of the everyday life are- they have their own ideas and we let them. In London now there is a green room downstairs because one of the volunteers is an osteopath, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh right, yeah, okay.

MASSIMO BOTTURA: And you know, people need some, some...

ANGELA HARTNETT: Massage, stuff.

MASSIMO BOTTURA: Massage, or some- and he's taking care of that.

ANGELA HARTNETT: That's fantastic.

MASSIMO BOTTURA: You know, this is the way we treat them, you know.

ANGELA HARTNETT: It's dignity, isn't it?

NICK GRIMSHAW: That's incredible, it's really, yeah.

MASSIMO BOTTURA: Dignity, you know, everybody has the second chance.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: And can people get involved? Can people help?

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Yes, yes. There's a long waiting list for like, helping, as an example, Paris and, and London. But I think about Milan, when we open, we, we organise everything as a soup kitchen, normal soup kitchen: tray, here the food and as a line of service, but it was so impersonal. Then I remember I opened the book and I said, 'Who are all these people with the responsible?' Christina said, 'These are volunteers.' Volunteers? All these pages of volunteers?

ANGELA HARTNETT: Let's get them.

MASSIMO BOTTURA: I was like, okay, let's have them.

NICK GRIMSHAW: Let's get them in.

MASSIMO BOTTURA: And, and, and, share, you know, like you- it was, you know, we had a big meeting and we decided to create the experience as in our restaurants.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: The power of hospitality. 'Welcome! Welcome!' In the real way. Not in the fake way.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Welcome! Come in! We take care of you.

[Dinner table sounds]

NICK GRIMSHAW: Let's talk about Massimo's restaurant, because you've been.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: When did you go, Angela? Fill us in.

ANGELA HARTNETT: Probably about eight years ago, and then about four years ago, where you kindly, I think I'd been harassing someone, and then Massimo said, put her in the wine cellar. I came back and I-

NICK GRIMSHAW: How many tables in there?

ANGELA HARTNETT: No, that's the table.

MASSIMO BOTTURA: That's the table in the kitchen.

ANGELA HARTNETT: That was our table, you walk through the kitchen, I said hello to the chefs, and then you go left, and you are in the wine cellar. And it's four of us, I had my chef from Murano, my husband, she had her girlfriend, and we just, yeah, it's the best, you know. And I think you probably keep that as a little hidden table.

MASSIMO BOTTURA: It's like for us.

ANGELA HARTNETT: Yeah. It's for them.

MASSIMO BOTTURA: It's the biggest honour.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Because that table is not for sale.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Everyone is asking for that table, they say, no. That the table is my table.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: And I decide who's going to eat there. And- because otherwise, with all the guests, all the filming or the things, we're all going to do that.

ANGELA HARTNETT: Yeah, too much. Yeah.

MASSIMO BOTTURA: We have that space for us. But when we have guests, we open the door, open the kitchen, and let them in.

ANGELA HARTNETT: Oh, no, it was fantastic. I can actually still see it. I was here, Neil was there, Em was there. And, you know, the sommelier comes in the wine, I remember we had the Tournedos Rossini with the caviar.

MASSIMO BOTTURA: She wouldn't remember if she wasn't touching the...

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: She can't remember someone's name, but she remembers exactly what she ate.

ANGELA HARTNETT: We had the risotto, we had- yeah, honestly, we had the agnolini in brodo, we had everything, yeah.

NICK GRIMSHAW: Oh, agnolini.

ANGELA HARTNETT: And the one with the cream, con panna. The little tortellini, yeah, tortellini.

MASSIMO BOTTURA: Yeah.

ANGELA HARTNETT: I mean, oh, I remember.

MASSIMO BOTTURA: That's why, I mean it's like-

ANGELA HARTNETT: It's the pasta.

MASSIMO BOTTURA: It's like, it's like in Casa Maria Luiga, we, we serve them as surprise, surprise, of the tasting menu. At the end of the meal - we are in Modena, we can-

ANGELA HARTNETT: Of course.

MASSIMO BOTTURA: -we don't have to do spaghetti at midnight.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: But midnight, we can also have tortellini.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Because tortellini are tortellini. In Modena, if you, if you don't believe in God, you always believe in tortellini. It's like this, you know, I would eat tortellini three hundred and sixty days a year, you know.

ANGELA HARTNETT: We'll put that on a gravestone. 'I don't believe in God, but I believe in tortellini.'

NICK GRIMSHAW: So how do you get a table if you're not Angela Hartnett? Everyone in the room is like, we're ready to- is it like a waitlist situation?

MASSIMO BOTTURA: There's a six-month waiting list.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

MASSIMO BOTTURA: And we-

NICK GRIMSHAW: That's not horrendous.

MASSIMO BOTTURA: No.

[Drink pouring sounds]

NICK GRIMSHAW: Let's talk about Christmas, because it's just around the corner.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Talk me through Christmas in Italy and what kind of foods we would be having, because what's the thing that you make with all your family?

ANGELA HARTNETT: We always have the agnolini in brodo.

NICK GRIMSHAW: And is that a Christmas specific?

ANGELA HARTNETT: Well, it's Christmas specific, we always have it on Chr-

NICK GRIMSHAW: Agnolini?

ANGELA HARTNETT: Agnolini.

MASSIMO BOTTURA: Agnolini is a little bit different.

ANGELA HARTNETT: It's a little bit different, but similar to tortellini, and it's in the broth. And because all the- obviously all the Italians are over here now, we make it in a very traditional way. It was my grandmother would always make it, and I'd always help her, and then my aunt and my mother, and now because they're much older, I've taken it on board. So every Christmas we meet about two weeks before, all the cousins come and we all make it together.

MASSIMO BOTTURA: Yes, yes

ANGELA HARTNETT: And now we're waiting this year, my brother's been on the phone because he lives in New York, he goes, can you just wait and make it so when Finn and Will come over, they can understand it. So I'm like, but hold on, this is like, three days before Christmas, we have to make about a thousand of these. So make sure they're ready. Oh no, it's the one thing all the family wants.

MASSIMO BOTTURA: All the family.

ANGELA HARTNETT: They don't want anything else.

MASSIMO BOTTURA: All the family.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: But you know, we have a Tortellante now in Modena. The new project that we create new is five years old, but now is a double because we have a new social project called Tortellante, where the two most marginalised part of the society, the young adults with genetic syndrome and grandmothers, they're like, become the centre of the society in this amazing place. And the grandmothers are rolling pasta.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Like this, so thin, perfectly rolled.

ANGELA HARTNETT: With a rolling pin.

MASSIMO BOTTURA: The Osteria Francescana and our team are making the filling for the tortellini with the best ingredients. And the kids, they're very good on repetitive things.

NICK GRIMSHAW: Mm-hm.

MASSIMO BOTTURA: They make the tortellini.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh, wow.

MASSIMO BOTTURA: And so now we don't have to make it anymore.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Because they are-

ANGELA HARTNETT: Yeah, fantastic.

MASSIMO BOTTURA: -the one who keep the tradition alive.

ANGELA HARTNETT: Yeah, perfect.

MASSIMO BOTTURA: You know, and they are always sold out.

ANGELA HARTNETT: And you're selling- yeah, you're selling them, yeah.

MASSIMO BOTTURA: Cause we are selling to all our-

ANGELA HARTNETT: Everyone.

MASSIMO BOTTURA: Everywhere. Even the companies like Maserati for example, they buy tortellini for one day, staff meal, you know, in Maserati or- and this is like the way we keep working to evolve the society to get better, to keep everyone to stay on the side of the most fragile.

ANGELA HARTNETT: But that's it, because you don't want those traditions that are so ingrained in Italian culture to go. And that's it, you're teaching people.

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: What about on Christmas day? Do you two have to, do you cook? Do you want to cook on Christmas day?

MASSIMO BOTTURA: No.

NICK GRIMSHAW: What about you, Ange?

ANGELA HARTNETT: I don't mind it, because partly I don't want to talk to loads of people. Because you've been working so hard up to Christmas, you want a day- and if I'm in the kitchen I can put music on, glass of wine, and I can just cooker on at my own speed, 'cause it's not like you're cooking for the guests in a restaurant. And then

a couple of friends will come in and everyone will go, 'Voglio una mano?' 'No, no, no, no.' And so I do like cooking on Christmas, I don't mind, yeah.

MASSIMO BOTTURA: No, no, it's good.

ANGELA HARTNETT: It's fine.

MASSIMO BOTTURA: But the, but the night before, yes.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: I cook for the whole family, but- and all fish.

ANGELA HARTNETT: Yeah, all fish.

MASSIMO BOTTURA: Just fish. But this next Christmas, yeah, the 19th of December, I have to cook Christmas lunch in Venice, in Venice theatre, 'cause uh, it's gonna be a big Elton John concert.

ANGELA HARTNETT: Oh, fantastic.

MASSIMO BOTTURA: You know, is, is a really, his dream was like cooking, uh, playing a La Fenice, you know, like...

ANGELA HARTNETT: Of course.

MASSIMO BOTTURA: After the restoration. So there's a, it's going to be a big party and you know, they're like, ask me to cook like a Christmas, like with tortellini, zampone, lenticchie, everything.

ANGELA HARTNETT: Oh fabulous.

NICK GRIMSHAW: Oh, wow.

MASSIMO BOTTURA: So he's gonna be there.

ANGELA HARTNETT: Do you need some help? We can come over.

NICK GRIMSHAW: Do you need some sous chefs?

ANGELA HARTNETT: Sous chefs?

MASSIMO BOTTURA: On stage. On stage.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Forget Troy, we'll be there.

ANGELA HARTNETT: Yeah, we'll be there. Troy needs to concentrate on his towers.

NICK GRIMSHAW: Yeah, we'll be ready to help, yeah.

[Drink pouring sounds]

NICK GRIMSHAW: Lots of people wanted to get in touch when you were on the podcast. Emma would like to know, she says, 'Hi Massimo, does Massimo love Stanley Tucci as much as Stanley Tucci loves Massimo?'

MASSIMO BOTTURA: I like this question. I think so.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Aw, yes.

MASSIMO BOTTURA: Yeah, I, I, you know, there's a very, very good vibe every time we meet and, because he has a sense of respect, you know, he's so into food and so into- now he's a very, very beautiful human being.

NICK GRIMSHAW: Yes.

MASSIMO BOTTURA: We had an incredible time together and I respect him a lot.

NICK GRIMSHAW: Ok, one more Ange

ANGELA HARTNETT: So obviously your love of Emilia-Romagna, if you had to pick one ingredient, the best ingredient, what would you say? You can't.

MASSIMO BOTTURA: No, I can, I can. To me personally, balsamic vinegar. But tradizionale.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: In the past two year, two year and a half, we dedicate so much time to clean the old vineyard of Maria Luigia. To rebuild, put together Villa Manodori and Acetaia Fabbi together. Now we have 1,400 barrels of balsamic vinegar-

ANGELA HARTNETT: Oh fantastic.

MASSIMO BOTTURA: -from 1908, 1910, 1920, '30, '40, '60, '80. So the youngest one is forty-three years old. And I think that's something magic.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That'd be a nice Christmas present for me, Ange.

ANGELA HARTNETT: I've got- I have actually.

MASSIMO BOTTURA: I'll send it. I'll send it to you.

ANGELA HARTNETT: I've still got my bottle.

MASSIMO BOTTURA: Leave me, make sure you leave me the card. I'm gonna send a bottle.

NICK GRIMSHAW: Oh my God, please. A barrel.

MASSIMO BOTTURA: Yeah.

ANGELA HARTNETT: I still have my bottle of vinegar, when I visited the restaurant.

NICK GRIMSHAW: Do you?

ANGELA HARTNETT: Yeah, you get given a little one.

MASSIMO BOTTURA: We were talking about vinegar, Lara.

ANGELA HARTNETT: She's like Santa Claus.

NICK GRIMSHAW: No, Lara.

MASSIMO BOTTURA: Parmigiano di vacca Bianca.

NICK GRIMSHAW: Oh my God, I can taste it.

MASSIMO BOTTURA: Oh my God.

NICK GRIMSHAW: I can taste it.

MASSIMO BOTTURA: E la, questa la vera res dura.

NICK GRIMSHAW: Lara, thank you for so- bringing this in your suitcase, guys, thank you, wow.

ANGELA HARTNETT: Grazi massi, thank you.

MASSIMO BOTTURA: No, no, come on.

ANGELA HARTNETT: We are not gonna have it now, but you know what, before Christmas, we'll have a moment together.

MASSIMO BOTTURA: That's, that's, that's what-

ANGELA HARTNETT: We'll have a nice bottle of Lambrusco.

MASSIMO BOTTURA: Yeah, yeah.

ANGELA HARTNETT: Have a- maybe when we do our final show before the end of the year, we'll do it.

MASSIMO BOTTURA: Well, do you know what I would do, I would, uh, suggest to put together a little box with Slow Food, Fast Car.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: One vinegar. And try to do that.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: That could be a very good Christmas present.

NICK GRIMSHAW: That is the perfect Christmas present.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Grazi Massimo.

NICK GRIMSHAW: That is the dream present.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: Em Slow Food, Fast Cars, the book is available right now, as is the parmesan.

ANGELA HARTNETT: Yeah.

MASSIMO BOTTURA: Yeah!

NICK GRIMSHAW: Go get it.

MASSIMO BOTTURA: Party time!

NICK GRIMSHAW: That was amazing, thank you so much.

ANGELA HARTNETT: Thank you.

MASSIMO BOTTURA: Thank you, thank you, thank you, thank you.

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: A round of applause, Massimo Bottura!

[Applause]

NICK GRIMSHAW: Thank you.

ANGELA HARTNETT: Thank you so much, that was amazing.

NICK GRIMSHAW: Thank you, that was amazing.

Next week we are celebrating Christmas round mine as we do every year, with Florence Pugh!

NICK GRIMSHAW: It is a delicious cocktail.

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

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

FLORENCE PUGH: No, I made this for her and actually in the last few years of my Grandad's life, my Grandad whenever I would 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.

ANGELA HARTNETT: Details of all the delicious recipes I've cooked on Dish can be found on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all the links are in our show notes

NICK GRIMSHAW: Like what you hear than leave us a review, on apple podcasts, spotify or wherever you are listening today.

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