

DISH - Miriam Margolyes, sage and rosemary chicken stew and mash potato

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

ANGELA HARTNETT: Yes, and you can have that with vanilla ice cream.

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

ANGELA HARTNETT: Oh, and I'm Angela Hartnett.

NICK GRIMSHAW: Yeah, you are aren't you, yeah.

ANGELA HARTNETT: Sorry, I'm so engrossed with the book of our new guest.

NICK GRIMSHAW: Yes, that's why. Very studious, Angela.

ANGELA HARTNETT: Very, look, look.

NICK GRIMSHAW: Flicking through the pages of the new Miriam Margolyes book.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Oh Miriam, because Miriam Margolyes is about to join us on the Dish this week. I like that you mark it with a red pen.

ANGELA HARTNETT: It's like being at school, isn't it?

NICK GRIMSHAW: Like a teacher.

ANGELA HARTNETT: Did you never play marking and teachers when you were a kid?

NICK GRIMSHAW: No, never did it. Did you enjoy the book?

ANGELA HARTNETT: I enjoyed the book and listening to her as well.

NICK GRIMSHAW: She's hilarious, isn't she?

ANGELA HARTNETT: She's, yeah, I mean, you just- we know as soon as she walks in, we're going to just be going- my voice is going to just take it- my laugh is going to overtake, and yours as well.

NICK GRIMSHAW: Well, I've already, I've met her just then.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: I've never met her before, but I just met her then. I just went into like, we've got a little dressing room here, and the guests go in it, and I just went in to hang my coat up in there. And as I walked in, she went, 'Are you gay?'

ANGELA HARTNETT: Did you say no?

NICK GRIMSHAW: I said, 'Me dear?'

ANGELA HARTNETT: Me?

NICK GRIMSHAW: 'Gay dear?'

ANGELA HARTNETT: 'You dear?'

NICK GRIMSHAW: I said, 'I am,' and she pointed at a man and went, 'He's gay,' and then she pointed at a lady and said, 'She's not.' And I was like, well, thank you for that.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Homosexual census.

ANGELA HARTNETT: Excellent.

NICK GRIMSHAW: For that. And then she said, 'And what's your heritage?' And then we got onto talking about my mum and Irish family. She really thinks I need an Irish passport.

ANGELA HARTNETT: I'm getting one.

NICK GRIMSHAW: That's her main concern.

ANGELA HARTNETT: Yeah, we have to get one.

NICK GRIMSHAW: That's what she's here to promote, the Irish passport office. But I think we're in for a special one today.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I was in bed last night listening to her book and properly laughing out loud.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I knew I had to go to bed early because I was up for this, but I was really fighting it because I wanted to stay up and listen to her book. So it was like half twelve and I was like, right, I've heard enough 'F****' now to get me to bed-

ANGELA HARTNETT: For a lifetime.

NICK GRIMSHAW: The swearing?

ANGELA HARTNETT: She loves it, doesn't she? Could be out with Neil, really. Amazing.

NICK GRIMSHAW: She b***** loves it, don't she?

ANGELA HARTNETT: She b***** loves it.

NICK GRIMSHAW: I was just amazed by how young she sounds and feels. She's eighty-three.

ANGELA HARTNETT: She looks incredible.

NICK GRIMSHAW: The way she talks and articulates and her energy.

ANGELA HARTNETT: But don't you think that it refers to what Chris Evans was saying is, you don't stop. You can change your course of life, but always be doing something, you know, even if you retire, you know, do something and keeps your mind active.

NICK GRIMSHAW: And she loves life and loves it all.

ANGELA HARTNETT: And loves an onion.

NICK GRIMSHAW: Well, speaking of onions, we have a Miriam-based question here from John, John's been on- if you don't know what we're talking about with onions, Miriam Margolyes likes to eat an onion like an apple. Which I feel like must be healthy for you because it'd be so intense. What's the health benefit of an onion?

ANGELA HARTNETT: Well, I think health benefit because it's raw.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, so it will have its own natural nutrients.

NICK GRIMSHAW: I feel like it'd be good for-

ANGELA HARTNETT: Not so socially it will be beneficial to have that onion breath the whole time.

NICK GRIMSHAW: I don't mind an onion breath or a garlic breath.

ANGELA HARTNETT: Don't you? Oh no.

NICK GRIMSHAW: 'Health benefits of a raw onion: antioxidants, helps with blood sugar levels, improves digestive health, anti-inflammatory.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Keeps certain cancers at bay, great source of vitamin C.' However, John has been on. John says, 'Hi Angela, I suffer with an onion intolerance which means I'm forced to remove it from recipes, meaning I miss out on flavour and texture.' That's a tough one.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like an onion.

ANGELA HARTNETT: Well, it's the base of so many cuisines, that's the thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, you look at Indian cuisine, it's ginger, garlic, onion. Italian, it's the soffritto, carrot, onion, you know, celery. So, if it really is just only onion-

NICK GRIMSHAW: He says, 'Can he replace it with anything other close to onion? Admittedly, leeks, spring onions, and chives are also off the list.'

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: 'Thanks for your help, John. '

ANGELA HARTNETT: Celery would be quite a good thing, texturally it would work as well. Fennel's another one.

NICK GRIMSHAW: Oh, fennel, yeah.

ANGELA HARTNETT: Fennel's a good one. Also, I think if you're missing that sort of because the great thing about onions is cooking them a long time, so the slow and

long, you get the better flavour out of them. So something like, you know, I know we were, we keep on about anchovies. I think we really need an anchovy farm, you and I, our own tin of anchovies at Waitrose. Nicolangelana?

NICK GRIMSHAW: You could call them Angelachovies.

ANGELA HARTNETT: But something like that, you know, even it's silly, something like a bit of Marmite or Bovril in something will give you that lovely sort of, you know, smoky, roasted flavour that you're looking for.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Alright, try that out. I love a bit of fennel.

ANGELA HARTNETT: Yeah, fennel's lovely.

NICK GRIMSHAW: Yeah, I love a fennel.

ANGELA HARTNETT: Has all that.

NICK GRIMSHAW: Okay, well John, good luck with your onions and let's get Miriam Margolyes in.

[Dinner tables sounds]

NICK GRIMSHAW: Okay. Shall we do this, Angela? Maybe our most exciting introduction ever on Dish. Please, can we have a round of applause for national treasure, the one, the only, Miriam Margolyes, everybody!

[Applause]

NICK GRIMSHAW: Hi, Miriam!

MIRIAM MARGOLYES: Well, how lovely to be here.

NICK GRIMSHAW: How are you?

MIRIAM MARGOLYES: You know this thing about national treasure?

NICK GRIMSHAW: Oh yeah, come on, I knew-

MIRIAM MARGOLYES: It's a load of b*****, honestly. It is! Somebody who didn't like me in Scotland - there's not many who don't like me in Scotland, he said that I was a national trinket.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh.

MIRIAM MARGOLYES: It was rude, but more accurate.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Trinket or treasure, or both combined, together.

ANGELA HARTNETT: Yes, I think.

NICK GRIMSHAW: We've been dead excited about you coming on the podcast, so thank you for coming to see us.

MIRIAM MARGOLYES: Well, there was a free meal.

NICK GRIMSHAW: Yeah, exactly.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Now, we've heard you're not a fan of cooking yourself.

MIRIAM MARGOLYES: No, no, no.

NICK GRIMSHAW: No.

NICK GRIMSHAW: But this is a dream podcast set up then, because you come and you just eat.

MIRIAM MARGOLYES: What I can cook, I do grilled plaice with mushrooms, tomatoes and onions and butter under the grill. On the bone, and then turn it over.

ANGELA HARTNETT: Fabulous.

NICK GRIMSHAW: I heard it when I was listening to your audiobook- I loved it, by the way. It's so funny, and so brilliant, and of course, so, so honest. I was listening to it last night, me and my boyfriend were listening, in bed, in the dark, both just like laughing out loud, like trying to go to sleep, but not wanting to go to sleep because we loved it so much. But I loved that you said the only time that you should lie is around a meal. So if someone's cooked a meal for you-

MIRIAM MARGOLYES: Don't you think so?

NICK GRIMSHAW: It's a bit s***.

MIRIAM MARGOLYES: I think if people go to the trouble of cooking, and it's a huge, huge fuss.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: You must get exhausted with all this cooking and cooking.

ANGELA HARTNETT: You do get exhausted, but I love it. I love doing it.

MIRIAM MARGOLYES: You enjoy it.

ANGELA HARTNETT: Yeah, exactly.

MIRIAM MARGOLYES: Well, I don't enjoy it, and I just think that people should always say it was delicious.

ANGELA HARTNETT: Exactly.

MIRIAM MARGOLYES: My goodness.

ANGELA HARTNETT: Yeah, of course, show your gratitude, I think, isn't it?

MIRIAM MARGOLYES: Yes, and I am truly thrilled to be here, and I'm fascinated to know what I'm going to eat, because I told the gentleman who asked me if I wanted to know, I said, 'No, let it be a surprise.'

NICK GRIMSHAW: Okay, then, come on, reveal all, Ange, what are we going for?

ANGELA HARTNETT: So we're going to have this beautiful- a whole chicken that we've cut down into sauté, so it's all in different-

MIRIAM MARGOLYES: Now I hope it's free range.

ANGELA HARTNETT: Yes, it's free range, of course, and I coloured it off in the pan so it's nice and brown and a lovely bit of mash.

MIRIAM MARGOLYES: Now when you say a bit of mash, I'm greedy and I love mashed potatoes. So, you know, you have a substantial amount.

ANGELA HARTNETT: There's a substantial amount.

MIRIAM MARGOLYES: Okay, that's alright.

ANGELA HARTNETT: You can have mine and Nick's portions.

NICK GRIMSHAW: Yeah, we'll give up our mash.

ANGELA HARTNETT: We'll give up our mash for you.

MIRIAM MARGOLYES: No, I wouldn't do- well, I might.

NICK GRIMSHAW: We thought, rather than doing a proper starter, we'd do an onion selection. You love an onion, so we've got a classic, just a raw onion, we've got a miniature sort of cocktail onion, we've got some balsamic onions, and we've got some pickled shallots.

MIRIAM MARGOLYES: Oh, I've never seen those brown onions.

NICK GRIMSHAW: Yeah, so you have any faves? What do you fancy?

MIRIAM MARGOLYES: Well, I like them all.

NICK GRIMSHAW: I mean, no pressure.

MIRIAM MARGOLYES: But, um...

NICK GRIMSHAW: I'm gonna go for a pickled shallot, because my dad always used to love a pickled shallot.

ANGELA HARTNETT: Mm.

MIRIAM MARGOLYES: Well, I'd like one of the brown ones.

MIRIAM MARGOLYES: What sort of, was it balsamic vinegar?

ANGELA HARTNETT: Yeah, balsamic vinegar. Probably made exactly the same as the pickled onions, but just used different type of vinegar.

MIRIAM MARGOLYES: I might try a pickled on-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: F***** hell.

ANGELA HARTNETT: That was strong.

NICK GRIMSHAW: Wow, the pickled shallot.

MIRIAM MARGOLYES: That one was nice.

NICK GRIMSHAW: Is that just a regular raw onion?

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: Yeah. Well, it keeps people away, and this is what I like.

NICK GRIMSHAW: I was just saying to Angela before you came in, I quite like onion and garlic breath on people. Do you like it?

MIRIAM MARGOLYES: Yeah.

NICK GRIMSHAW: I think it's...

MIRIAM MARGOLYES: Well, it's better than just sour breath.

NICK GRIMSHAW: Yeah, I think it's like, a bit French.

ANGELA HARTNETT: So you slice a little bit off rather than eat it like an apple.

NICK GRIMSHAW: Love it. I think it's quite European.

MIRIAM MARGOLYES: Those are quite strong.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: A red onion, I could eat like an apple.

ANGELA HARTNETT: Yeah. Okay, yeah.

MIRIAM MARGOLYES: But this one...

NICK GRIMSHAW: I'm gonna try it.

MIRIAM MARGOLYES: It's really good onion, this one.

ANGELA HARTNETT: Mm.

MIRIAM MARGOLYES: Where would this come from?

ANGELA HARTNETT: Waitrose.

MIRIAM MARGOLYES: I know everything comes from Waitrose, but

ANGELA HARTNETT: No, it's an English onion.

MIRIAM MARGOLYES: I like it very much. It clears the palate.

NICK GRIMSHAW: Yeah, it does.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: And your sinuses.

MIRIAM MARGOLYES: Yeah

NICK GRIMSHAW: I want to talk about Vogue for a minute. Because you mention it in your book, but I want to know what was the day like, and what was the call like?

MIRIAM MARGOLYES: I got an email from my agents, and they said the editor would like to do Vogue Pride, a gay thing, you know, because I'm gay. And I thought, get out. I just didn't believe it. And she said, 'Don't worry, they provide the clothes.' Because, you know, I'm not into clothes, really. I'm not a fashion person. So I thought it would be, you know, a challenge, and it was, but it was also immense fun, and they were so nice. I had the idea that fashion people were a bit c****, you know what I mean? That they were sort of not friendly, and they were a bit standoffish. Not at all.

ANGELA HARTNETT: Brilliant.

MIRIAM MARGOLYES: They were lovely.

NICK GRIMSHAW: I thought the same.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And actually, I think there's more of the c-words in like the music industry.

MIRIAM MARGOLYES: There were twenty of them.

NICK GRIMSHAW: Oh wow.

MIRIAM MARGOLYES: I didn't know what to expect. But Tim Walker, who for me is a kind of God now.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: And he's a very important fashion photographer, and so nice. And he emailed me, he said, can I come round the day before just to see what your house is like and where we can put things?

NICK GRIMSHAW: Mm-hm.

MIRIAM MARGOLYES: He was so lovely, 'cause he cooks mackerel pâté.

ANGELA HARTNETT: Oh.

MIRIAM MARGOLYES: Do you do mackerel-

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: You know how to do it.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: Do you do it rough or smooth?

ANGELA HARTNETT: Rough

MIRIAM MARGOLYES: Right-o.

ANGELA HARTNETT: I love it much rough. Don't like anything too smooth.

MIRIAM MARGOLYES: You know chopped liver is a Jewish thing.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: People who make a pate out of chopped liver, they're not living, they're not alive.

ANGELA HARTNETT: You need the texture, that's what you want.

MIRIAM MARGOLYES: Texture is everything, isn't it?

ANGELA HARTNETT: It certainly is.

MIRIAM MARGOLYES: Food, people, sex, religion, money, everything. Texture.

NICK GRIMSHAW: Texture. We need it. Was there anyone you channelled? Were you thinking of, you know, Twiggy or...

MIRIAM MARGOLYES: Twiggy?! I think channelling Twiggy... that would be an effort.

NICK GRIMSHAW: In the Vogue interview, you talk about your lodger George making a cake for everyone.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: I am so lucky. I've got an intergenerational situation at home.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Okay.

MIRIAM MARGOLYES: I've got two lodgers, George was the second one that came, I had Emily come first, then George. He is a baker to die for.

ANGELA HARTNETT: Oh, fantastic.

MIRIAM MARGOLYES: And my favourite cake is coffee and walnut.

ANGELA HARTNETT: Oh, lovely.

NICK GRIMSHAW: Yes.

MIRIAM MARGOLYES: And he is brilliant at that. So I thought to reward him for the cakes he's made for me, we'd include him in the shoot.

ANGELA HARTNETT: Oh, how fabulous.

MIRIAM MARGOLYES: So he was there. And he's in the pictures.

NICK GRIMSHAW: Yeah. Aw, I love that. And how did you meet your lodgers? Did you- were they friends of friends or do you audition them?

MIRIAM MARGOLYES: In a sense, Emily's something to do with Doctor Who, I don't quite know what. But I go to studios recording, and I have a great engineer whom I adore, called Rowan. He was a friend of theirs. They make my life sweeter. Because my partner lives in Amsterdam, so I don't see her very much, so I probably would get quite lonely if I was on my own all the time.

NICK GRIMSHAW: How long has she lived in Amsterdam?

MIRIAM MARGOLYES: About fifty years.

NICK GRIMSHAW: What?! And you've been together, what-

MIRIAM MARGOLYES: Fifty-four years.

NICK GRIMSHAW: Fifty-four years, wow.

ANGELA HARTNETT: Wow.

MIRIAM MARGOLYES: And I really love her and I want to be with her and now we're getting old we've got to try and find a way to be together.

ANGELA HARTNETT: You share a house in Italy, yeah?

MIRIAM MARGOLYES: We do.

ANGELA HARTNETT: So do you spend a lot of time together there?

MIRIAM MARGOLYES: We try to.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: That's when I was writing the book.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: Oh Miriam exclamation mark.

ANGELA HARTNETT: Yes, we have it.

MIRIAM MARGOLYES: Twenty-five quid.

ANGELA HARTNETT: There we go. Marvellous

NICK GRIMSHAW: Available now. And you talk in the book about how she probably won't read the book. Has she read the book since you've wrote it and it's come out?

MIRIAM MARGOLYES: I hope not.

NICK GRIMSHAW: No-

MIRIAM MARGOLYES: She wouldn't like it.

MIRIAM MARGOLYES: What I need, actually...

ANGELA HARTNETT: Okay, if I can help I will.

MIRIAM MARGOLYES: No, you can't help with this. I need computer.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh.

MIRIAM MARGOLYES: I need an IT person.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Right. Tech support.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: If I could find the right IT person.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

MIRIAM MARGOLYES: I'd do all kinds of things for him.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Oh. Like what?

[Laughter]

NICK GRIMSHAW: Do you like tech? Do you have a mobile?

MIRIAM MARGOLYES: Since I've got old, it keeps upgrading.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

MIRIAM MARGOLYES: And f*** that, you know?

ANGELA HARTNETT: Irritating, yeah.

MIRIAM MARGOLYES: I've just got the hang of it, and boom! Upgrade.

ANGELA HARTNETT: And new plug, new charger, it's a whole-

MIRIAM MARGOLYES: It's outrageous.

ANGELA HARTNETT: It is outrageous.

MIRIAM MARGOLYES: Really outrageous. If that Steve Jobs were alive, I'd tell him a thing or two.

[Cutlery sounds]

NICK GRIMSHAW: Let's talk about Oh Miriam exclamation mark.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Stories from an Extraordinary Life, and really an extraordinary life. Really, really has. Your first memoir was hugely successful, wasn't it?

MIRIAM MARGOLYES: I've just noticed you've got hair on your chest.

NICK GRIMSHAW: I have.

MIRIAM MARGOLYES: That is so nice.

NICK GRIMSHAW: Do you like it?

MIRIAM MARGOLYES: You are a very nice-looking man.

NICK GRIMSHAW: Thanks Miriam.

MIRIAM MARGOLYES: Really.

NICK GRIMSHAW: Thank you.

MIRIAM MARGOLYES: I've never been particularly hairy. Hair on head, and none anywhere else.

NICK GRIMSHAW: Oh wow, good to know.

MIRIAM MARGOLYES: Well, it's all dropped off, you know.

NICK GRIMSHAW: The first memoir sold, am I right in saying, like three million copies?

MIRIAM MARGOLYES: I don't think it sold quite that many.

ANGELA HARTNETT: No, it did.

NICK GRIMSHAW: Which is incredible. Did you expect that when you were writing that book? That everyone would read this and everyone would have something to say about it.

MIRIAM MARGOLYES: Of course I didn't! I only wrote it 'cause they offered me a lot of money.

ANGELA HARTNETT: Good.

MIRIAM MARGOLYES: That's true, that's absolutely true. Well, when you're old and you know that your earning potential is diminishing.

ANGELA HARTNETT: Sure.

MIRIAM MARGOLYES: You've got to get the money while you can.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Totally.

MIRIAM MARGOLYES: I won't do that, what do you call it? The dancing thing.

NICK GRIMSHAW: Strictly.

ANGELA HARTNETT: Strictly. They asked you to do that a few times?

MIRIAM MARGOLYES: Yeah, they must have been f***** nuts. And they asked me to go in the-

ANGELA HARTNETT: The jungle.

MIRIAM MARGOLYES: -in the jungle.

NICK GRIMSHAW: Oh, yeah, yeah, yeah?

MIRIAM MARGOLYES: No.

NICK GRIMSHAW: No. Was that a hard no?

MIRIAM MARGOLYES: I've got class, love. I'm not doing that.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: I thought, I'll write a book.

ANGELA HARTNETT: Yes. I'm going to get you some food.

NICK GRIMSHAW: Oh, yes, food.

MIRIAM MARGOLYES: I was wondering.

ANGELA HARTNETT: I was wondering.

MIRIAM MARGOLYES: I was thinking, I've had seven onions.

[Cooking sounds]

MIRIAM MARGOLYES: I was a war baby. I was conceived during an air raid.

NICK GRIMSHAW: Oh my God. Oh my God. Wow.

MIRIAM MARGOLYES: My mother told me.

NICK GRIMSHAW: Did she?

MIRIAM MARGOLYES: She was scared of childbirth.

NICK GRIMSHAW: Right.

MIRIAM MARGOLYES: Because some relatives had died in childbirth. And so she didn't have a lot of sex with daddy because she sort of stopped it all the time. So I wasn't born until they'd been married eleven years.

NICK GRIMSHAW: Wow.

MIRIAM MARGOLYES: But then I suppose in the air raid, she let him in.

NICK GRIMSHAW: What a soundtrack.

[Drink pouring sounds]

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: So, we've got a sage and rosemary chicken stew with mashed potato.

NICK GRIMSHAW: So talk us through this recipe, Angela, because this is delicious. So it's sage and rosemary chicken.

ANGELA HARTNETT: Yeah, so roast off the chicken piece, you can either use legs or I'd cut down a whole chicken, so you've got the breasts, the thigh, the legs, etc. Colour that all off, remove that from the pan, then into it put your onions, your garlic, sage, rosemary. Roast that all down, add your chicken back in, and there's some chicken stock to cover, and then slowly cook it.

MIRIAM MARGOLYES: Hang on, chicken stock?

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: Is that out of a packet or what?

ANGELA HARTNETT: Excuse me, Miriam.

NICK GRIMSHAW: Oh my...

ANGELA HARTNETT: My husband, Neil, made the chicken stock last night.

NICK GRIMSHAW: Did he?

MIRIAM MARGOLYES: He made the chicken stock?

ANGELA HARTNETT: It's in the back there, of course. Fresh chicken stock.

MIRIAM MARGOLYES: That's nice.

ANGELA HARTNETT: Yes. You can take it home with you for a nice chicken soup, you see.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: Yeah. And then take the chicken out once it's cooked, and then add some crème fraîche into it, into the sauce, or a bit of sour cream, and then just reduce the sauce down a bit.

NICK GRIMSHAW: Mm. if you wanna try this recipe or any of the recipes we do on Dish, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) is the way to do it

ANGELA HARTNETT: Would you like some more mash, Miriam?

MIRIAM MARGOLYES: I would.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: Oh yeah. That mash is delicious. Is that butter and cream and oil in that?

ANGELA HARTNETT: No cream, just butter and milk.

MIRIAM MARGOLYES: Ohhh.

NICK GRIMSHAW: Oh yeah, come on.

[Drink pouring sounds]

NICK GRIMSHAW: I want to talk through some of your food loves and hates, Miriam.

MIRIAM MARGOLYES: What people should start to do is eat kippers again.

NICK GRIMSHAW: Oh, I love kippers.

MIRIAM MARGOLYES: I love kippers.

NICK GRIMSHAW: I love a kipper. They really stink your house out though, don't they?

MIRIAM MARGOLYES: No.

NICK GRIMSHAW: No?

MIRIAM MARGOLYES: Well, for a bit.

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: But then I fart and I stink the house out.

NICK GRIMSHAW: Yeah, true, yeah.

MIRIAM MARGOLYES: It passes. When I was in Scotland doing my tour, I couldn't find kippers anywhere in Scotland.

NICK GRIMSHAW: Oh, really?

ANGELA HARTNETT: There's a place in Suffolk that will send them to you. Pinney's.

NICK GRIMSHAW: Oh.

MIRIAM MARGOLYES: Is there?

ANGELA HARTNETT: Pinney's. I can write it down for you before you go.

MIRIAM MARGOLYES: I'd like that.

ANGELA HARTNETT: They do fantastic kippers, because my mum's the same as you. She likes a kipper.

NICK GRIMSHAW: I love a kipper.

ANGELA HARTNETT: And every time I go down to Suffolk, I will buy the Pinney's kippers and bring them back for her.

NICK GRIMSHAW: So good, Ange.

ANGELA HARTNETT: Thank you.

MIRIAM MARGOLYES: It really is.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: And you can also get your kippers at Waitrose.

ANGELA HARTNETT: There you go. Kippers!

NICK GRIMSHAW: Of course, how could we forget? Should we get kippers sent to Miriam from Waitrose?

ANGELA HARTNETT: Yes. We should.

NICK GRIMSHAW: Please. How many do you want? Three hundred?

MIRIAM MARGOLYES: No.

NICK GRIMSHAW: What would you say is your favourite food? Is there anything that to you is like pure indulgence that you just adore?

MIRIAM MARGOLYES: Chopped liver.

NICK GRIMSHAW: Chopped liver.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: Love a chopped liver.

MIRIAM MARGOLYES: Chopped liver, chopped mackerel, you know. And I do like Gail's Bread.

NICK GRIMSHAW: Oh yeah?

ANGELA HARTNETT: Okay.

MIRIAM MARGOLYES: I like heavy bread, I'm a bit of a bread snob. And I went into a shop in Melbourne, it was, I think it was a Latvian bakery.

ANGELA HARTNETT: Okay.

MIRIAM MARGOLYES: And this very kind of grim woman was behind the counter, and I said, 'Do you do serious bread?' She looked at me.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: 'I don't know whether it's serious or not, but don't drop it on your foot.'

[Laughter]

MIRIAM MARGOLYES: And when I was looking for my family in Belarus, you know, sort of, traces, I found the best thing about Belarus was the bread.

ANGELA HARTNETT: You went on that Chinese trip, didn't you go to China?

MIRIAM MARGOLYES: Yeah.

ANGELA HARTNETT: How did you find that? I watched that, it was incredible.

MIRIAM MARGOLYES: Ha! You watched the bit where I swore in the swimming pool. Well, I was told it was, you know, a pool to swim in. It wasn't. It was three inches high and f***** cold.

[Pepper grinder sounds]

NICK GRIMSHAW: I wanted to ask you about your experience with the King when you went to Sandringham for dinner.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: Well, the whole experience was a fairy tale. He's really nice. I like him.

ANGELA HARTNETT: I do.

MIRIAM MARGOLYES: I haven't met the other members of the family. I met Camilla, whom I adore.

NICK GRIMSHAW: Mm-hm.

MIRIAM MARGOLYES: I've been swimming with her.

NICK GRIMSHAW: Have you?

MIRIAM MARGOLYES: Mm.

NICK GRIMSHAW: Where'd you go swimming?

MIRIAM MARGOLYES: We were in Norfolk.

ANGELA HARTNETT: Oh, on the, yeah.

MIRIAM MARGOLYES: You know, where you get the kippers from.

ANGELA HARTNETT: Yeah, lovely.

MIRIAM MARGOLYES: She was a better swimmer than I was. But so friendly and down to earth and sensible. And I said to her, you know, 'I hate it when the newspapers say horrible things about Prince Charles because he's so sweet and so good and he worries about the country,' and she said, 'Oh you're so right. I absolutely agree with you. I won't, I won't have those papers in the house.' And she, you know, she was quite annoyed about it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How was the food? Is that a stupid question?

MIRIAM MARGOLYES: It was brilliant.

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: He knows.

ANGELA HARTNETT: Yeah, he likes his food.

MIRIAM MARGOLYES: He likes his food. It's locally sourced, beautifully cooked. He's critical of his chefs, he tells them- there's lots of feedback. I loved it so much. After supper, I said, 'Can I go to the kitchens and compliment them?' He said, 'Oh yes, I think they'd be delighted.' So I did! I went back to the kitchens at Sandringham.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: Because, you know, he brings his own chefs with him.

ANGELA HARTNETT: Yes, travel around, yeah.

MIRIAM MARGOLYES: He rented the castle, he rented it, Sandringham. Although it's his mum's.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: It was his mother's. But when he takes over he brings everything. All the cutlery and crockery and the servants and everything.

ANGELA HARTNETT: Oh wow.

MIRIAM MARGOLYES: It's not her stuff, it's his.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's his. What does he like? Because you've cooked for the royals, haven't you?

ANGELA HARTNETT: I've cooked for the Queen, Camilla, numerous times.

MIRIAM MARGOLYES: Oh have you? Isn't she smashing?

ANGELA HARTNETT: She's one of the loveliest people.

MIRIAM MARGOLYES: Yeah.

ANGELA HARTNETT: Yeah, she loves dogs, she loves people, and she's always conscious of, you know, not talking to the most important person in the room.

MIRIAM MARGOLYES: Absolutely.

ANGELA HARTNETT: I've seen her in a room, she'll talk to everyone. And yeah, she's- and she likes simple food, but done well. And as you say, they like organic, they like it fresh, you know, they don't want it over fussy. No, she's fantastic.

MIRIAM MARGOLYES: No, I think, I think they're smashing, I really like them.

NICK GRIMSHAW: I love the word smashing.

ANGELA HARTNETT: Smashing.

MIRIAM MARGOLYES: Well, it's a bit old fashioned, isn't it?

NICK GRIMSHAW: I like it.

MIRIAM MARGOLYES: What have you left?

ANGELA HARTNETT: We have a dessert as well, Miriam.

MIRIAM MARGOLYES: Oh, have you?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: Well, you never know, do you?

ANGELA HARTNETT: Well, you do sometimes, you know...

MIRIAM MARGOLYES: What is it? Let me know.

ANGELA HARTNETT: Tatin.

MIRIAM MARGOLYES: Tarte tatin?

ANGELA HARTNETT: Tarte tatin.

MIRIAM MARGOLYES: That's my absolute favourite.

NICK GRIMSHAW: Is it?

ANGELA HARTNETT: Let's hope that comes out.

NICK GRIMSHAW: Fingers crossed it looks alright.

ANGELA HARTNETT: Yeah, exactly.

MIRIAM MARGOLYES: Have you cooked that many years? You know how to-

ANGELA HARTNETT: I've cooked it a long- yeah, I've cooked it over the years, yeah.

MIRIAM MARGOLYES: And do you like it?

ANGELA HARTNETT: I do love it, because I'm not- I don't have a sweet tooth, but I like it because I like the pastry.

MIRIAM MARGOLYES: The texture!

ANGELA HARTNETT: I love- the texture!

NICK GRIMSHAW: The texture!

ANGELA HARTNETT: Exactly.

[Dinner table sounds]

NICK GRIMSHAW: Let's talk about sweet things whilst Angela's making dessert. Do you have a sweet tooth, Miriam? Do you like a dessert?

MIRIAM MARGOLYES: I do. I'm not yet diabetic.

NICK GRIMSHAW: Might be after this dessert.

MIRIAM MARGOLYES: Well, I probably would be. But I love fudge.

NICK GRIMSHAW: Oh, fudge.

MIRIAM MARGOLYES: I like Cadbury's chocolate.

NICK GRIMSHAW: Yes.

MIRIAM MARGOLYES: But I never will eat a Hershey bar.

NICK GRIMSHAW: It's horrible.

MIRIAM MARGOLYES: I had one mouthful of Hershey's, I had a convulsion of revulsion and I spat it out, and I've never dealt with it since.

NICK GRIMSHAW: Cadbury's is the one. You were the Cadbury's bunny.

MIRIAM MARGOLYES: I was. Years ago.

NICK GRIMSHAW: I love that you were Cadbury's bunny.

MIRIAM MARGOLYES: Now look at that.

NICK GRIMSHAW: Look at this.

MIRIAM MARGOLYES: That, that is an achievement.

NICK GRIMSHAW: That is fantastic Ange. Also, it's very rare that Angela makes a dessert. She doesn't love a dessert. Even at home you don't make a dessert, do you?

ANGELA HARTNETT: No, I much prefer a bit of cheese.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But I do like a tatin. I like a vanilla tart as well, I think that's a good thing as well.

NICK GRIMSHAW: Ooh.

MIRIAM MARGOLYES: I've never had a vanilla tart.

NICK GRIMSHAW: Oh yeah, get a picture of that. So tell us about the tarte tatin.

ANGELA HARTNETT: So it's sugar and butter in a heavy bottom pan, peel your apples, core them, line them on top of the sugar and butter in the bottom of the pan, and you caramelize those, and then puff pastry on top, in the oven for about forty minutes.

NICK GRIMSHAW: Now that sounds simple.

ANGELA HARTNETT: It's not simple.

NICK GRIMSHAW: It's not simple.

ANGELA HARTNETT: Because I did two, because I know sometimes it happens, some caramelize a bit more. So there's one back there that's a bit too dark.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Whereas this is...

MIRIAM MARGOLYES: Nothing can be too dark.

ANGELA HARTNETT: Well, you can take that home with you, Miriam.

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: Right. You don't ask twice, love.

NICK GRIMSHAW: So how do you not mess this up? How do you make this?

ANGELA HARTNETT: It's practice.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: It's so...

MIRIAM MARGOLYES: It's very difficult to make. It really is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, wow. That looks delicious.

MIRIAM MARGOLYES: And it's also very hot.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: Which I love. So you have to be careful not to-

NICK GRIMSHAW: Mm-hm.

MIRIAM MARGOLYES: -scald your mouth.

ANGELA HARTNETT: I'm going to give Nick and I half each. I'm gonna give you half. You can have- is that too much for you?

MIRIAM MARGOLYES: No, of course it isn't!

NICK GRIMSHAW: Miriam and I are both looking at this tart like when you were about to feed the dogs. We're both like, zoned- zoned in on the tart cutting action.

MIRIAM MARGOLYES: It's such a treat to have that.

NICK GRIMSHAW: Wow.

MIRIAM MARGOLYES: Thank you very much.

NICK GRIMSHAW: Ange, this is a treat you never do this-

ANGELA HARTNETT: To be fair, we have it on at the menu of one of the restaurants, so I called them yesterday and said, get me all the prep ready, I'm coming by at 6:30 to pick it all up.

NICK GRIMSHAW: They were like, 'She's coming!'

ANGELA HARTNETT: And then I said, right-

MIRIAM MARGOLYES: You actually have restaurants?

ANGELA HARTNETT: Yes, yeah.

MIRIAM MARGOLYES: Where are they?

ANGELA HARTNETT: In London. You need to come, we'll give you a whole tatin, Miriam.

MIRIAM MARGOLYES: I won't come for nothing, I'll pay. But I want to know where it is.

ANGELA HARTNETT: We've got one in Mayfair, Murano.

MIRIAM MARGOLYES: Well that's a bit posh.

ANGELA HARTNETT: And then we've got three cafes around London. Bermondsey, Covent Garden and St James.

MIRIAM MARGOLYES: Do you ever go there?

ANGELA HARTNETT: Yeah, I was there last night, picking up your tatin.

NICK GRIMSHAW: Do you have a favourite restaurant, Miriam?

MIRIAM MARGOLYES: Well, it used to be Brasserie Zédel.

ANGELA HARTNETT: Oh, yeah.

MIRIAM MARGOLYES: Because I liked the two boys that had it.

ANGELA HARTNETT: Oh, Chris and Jeremy.

MIRIAM MARGOLYES: Chris and Jeremy.

ANGELA HARTNETT: But you know, Jeremy's about to open another place? At the old Caprice site.

MIRIAM MARGOLYES: Oh, I'm thrilled.

ANGELA HARTNETT: And he can't take the name Caprice, but he's go- I think it's going to, because it's Arlington Street, so I think he's going to call it The Arlington.

MIRIAM MARGOLYES: I'm delighted.

ANGELA HARTNETT: So you'll have to look out for that, Jeremy's going to open that.

MIRIAM MARGOLYES: Because he was a proper restaurateur.

ANGELA HARTNETT: He is, yeah.

NICK GRIMSHAW: Now why was Caprice so famous and so adored? What was it?

ANGELA HARTNETT: I think it was so iconic because in the sixties and seventies everyone went there, didn't they? You know, Princess Diana went there, Mick Jagger went there, Brian Ferry, you know, it was just the place you were seen. More so than The Ivy, I think.

MIRIAM MARGOLYES: The Ivy was more theatre people went there.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: Cause it was opposite the Ambassadors and...

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Right, Miriam, I've got to ask these questions, right?

MIRIAM MARGOLYES: Okay, go on then.

NICK GRIMSHAW: From the followers who are excited about you coming on. So, Chris would like to know, 'What is the best way to be myself - I'm goofy and silly - but still be taken seriously at work?'

MIRIAM MARGOLYES: What's the best way to be myself?

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: Be it!

NICK GRIMSHAW: Be it!

MIRIAM MARGOLYES: Live in the moment.

NICK GRIMSHAW: Mm-hm.

MIRIAM MARGOLYES: Listen to your heart, listen to your fart. You know, just-honestly, just be yourself, live in the moment.

NICK GRIMSHAW: Hazel would like to know, 'Best food to enjoy with a lover?'

MIRIAM MARGOLYES: Vaseline? I don't...

[Laughter]

NICK GRIMSHAW: On toast? Yeah, yeah.

MIRIAM MARGOLYES: I don't know, with a lover. What you both enjoy.

NICK GRIMSHAW: What you enjoy, Hazel.

MIRIAM MARGOLYES: People are funny, aren't they, when they ask questions?

NICK GRIMSHAW: Don't people ask you and like- or come and tell you a lot about their sex life? Or tell you like, random things that you'd never tell anyone else?

MIRIAM MARGOLYES: They do. I'm flattered.

NICK GRIMSHAW: Mm-hm.

MIRIAM MARGOLYES: Although, as I said in my book, seldom aroused.

NICK GRIMSHAW: Mmm yeah. Somebody called the Solitude Society would like to know, 'Miriam, you are so authentically yourself. How did that happen, or were you born that way? Did you always have confidence in being who you are when you were younger, or is this something that you've grown into?'

MIRIAM MARGOLYES: I've never had total confidence. I think I have always felt that people would like me.

NICK GRIMSHAW: Right.

MIRIAM MARGOLYES: Because I know that I'm a nice person. I don't want to hurt or confound anybody, I just want to relax people. But I do like to astonish them sometimes.

ANGELA HARTNETT: Yeah, mm.

MIRIAM MARGOLYES: So I do say things that are a bit naughty.

ANGELA HARTNETT: Yeah.

MIRIAM MARGOLYES: Because then you see people's reactions.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: And you're getting nearer to them a little bit.

NICK GRIMSHAW: Yeah.

MIRIAM MARGOLYES: Now I feel a fart coming on.

[Dinner table sounds]

NICK GRIMSHAW: We've come to the end of the show question. Are you ready for your final question?

MIRIAM MARGOLYES: Oh, okay. I'm enjoying this so much.

NICK GRIMSHAW: Okay, end of the show question for you Miriam is, 'Miriam, thank you for taking the time to come on our podcast. We value your honest feedback. What did you really think of your time here on the podcast?'

MIRIAM MARGOLYES: Oh, I enjoyed my time on the podcast. I liked the breast better than the other bit.

ANGELA HARTNETT: Yes.

MIRIAM MARGOLYES: The tarte tatin is totally perfection.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh.

MIRIAM MARGOLYES: It could not be improved. I have never, ever had a better one than this.

ANGELA HARTNETT: Oh, wow. Thank you.

NICK GRIMSHAW: Wow.

MIRIAM MARGOLYES: This is really special.

ANGELA HARTNETT: Oh, thank you.

NICK GRIMSHAW: Wow.

MIRIAM MARGOLYES: And I'm, I'm enjoying it. So I'm sort of lingering slightly, and I probably should be finishing, but...

ANGELA HARTNETT: No, no, you can linger.

MIRIAM MARGOLYES: I'm going to take my f***** time, alright?

NICK GRIMSHAW: Well, do you know what? We've got a secondary one you can take home with you.

ANGELA HARTNETT: Yes, you can take home.

NICK GRIMSHAW: You can have that later.

MIRIAM MARGOLYES: It's delicious.

NICK GRIMSHAW: Yeah. And Miriam, also we've got you a goodie bag from Waitrose.

MIRIAM MARGOLYES: Oh, how nice of you.

NICK GRIMSHAW: We've got you loads of delicious, yummy stuff. Snacks, food, jams and things.

ANGELA HARTNETT: All the stuff.

MIRIAM MARGOLYES: How very nice of you. You didn't need to do that.

NICK GRIMSHAW: Don't worry.

MIRIAM MARGOLYES: Thank you.

NICK GRIMSHAW: We got it for free.

MIRIAM MARGOLYES: I'm glad.

NICK GRIMSHAW: Thank you so much for coming round. We loved it. It was so fun.

MIRIAM MARGOLYES: I'll write in your book.

NICK GRIMSHAW: Oh my God, please.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: We've both got our books.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We want you to sign them. If you've not got Miriam's book, go get it, Oh Miriam! You can read it, you can listen to the audio book. I'm actually doing both. Also, I love your voice so much, especially at night when I'm just focusing on your voice.

MIRIAM MARGOLYES: And I do all my Maggie Smith impersonations.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Oh, do do one, please.

MIRIAM MARGOLYES: Okay, well, my favourite one is when I had to ask her if she'd go back to the school and open it. Would- and 'cause it was years ago and she said, 'No, I hated the school, I'm not going back there for anything. But you'd like it, wouldn't you? Why don't you go back?'

[Laughter]

NICK GRIMSHAW: I love it.

ANGELA HARTNETT: Oh, brilliant.

NICK GRIMSHAW: The book is out right now. It is so fun and so brilliant, so Miriam.

MIRIAM MARGOLYES: You mustn't say so fun, that's bad grammar.

NICK GRIMSHAW: Is it?

ANGELA HARTNETT: Bad grammar.

MIRIAM MARGOLYES: Such fun.

ANGELA HARTNETT: Such fun.

NICK GRIMSHAW: Oh, I always say so fun.

MIRIAM MARGOLYES: You see, I tried to teach you things.

NICK GRIMSHAW: Yes, please, I've been listening as well. Well, the book is such fun.

MIRIAM MARGOLYES: It is such fun.

NICK GRIMSHAW: It is. Miriam Margolyes, everybody!

[Applause]

NICK GRIMSHAW: Thank you, Miriam. That was fab.

MIRIAM MARGOLYES: It was gorgeous.

NICK GRIMSHAW: That was a-

MIRIAM MARGOLYES: I really had a good time.

ANGELA HARTNETT: Oh good.

NICK GRIMSHAW: Oh good.

ANGELA HARTNETT: That's fantastic. Oh, we've had a great time as well with you.

NICK GRIMSHAW: Yeah, we have.

MIRIAM MARGOLYES: Oh I hope so. Don't stand behind me. I'm just gonna fart.

NICK GRIMSHAW: Oh.

MIRIAM MARGOLYES: Hang on. There we are. It's gone.

NICK GRIMSHAW: Oh, that onion's really kicking up.

NICK GRIMSHAW: Next week on Dish, it's Maggie Aderin-Pocock.

NICK GRIMSHAW: I don't know if it's just because Maggie's here, but when you lowered that tagine pot, it felt like a spaceship.

MAGGIE ADERIN-POCOCK: The aliens are amongst it.

NICK GRIMSHAW: It's quite Clanger-y, the way it came in.

MAGGIE ADERIN-POCOCK: Yeah, it does, doesn't- it's got that shape.

NICK GRIMSHAW: Yeah.

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

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

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: Please keep them coming, and you know, the bigger the better. Like what you hear, then please share the love. Leave us a review on Apple Podcasts, Spotify, or wherever you are listening today.

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

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