

## **Richard Corrigan & Valentine Warner, pappardelle with fennel & sausage ragu and a malbec**

**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:** Hi, Angela Hartnett.

**ANGELA HARTNETT:** Hello, Nicholas.

**NICK GRIMSHAW:** And hello and welcome to Dish. Eh, obviously, Dish is really cheffy, but today's guests are restaurateur Richard Corrigan and food writer and cook Valentine Warner.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Two behemoths of food, and your food friends.

**ANGELA HARTNETT:** Food friends

**NICK GRIMSHAW:** Food friends as well. Tell us about them because I've never met them.

**ANGELA HARTNETT:** Have you not?

**NICK GRIMSHAW:** No.

**ANGELA HARTNETT:** They talk as much as you.

**NICK GRIMSHAW:** Do they? That's good.

**ANGELA HARTNETT:** Richard certainly does.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah. I've known Richard, God, thirty years if not longer, since I first started cooking-

**NICK GRIMSHAW:** Really?

**ANGELA HARTNETT:** -I've known Richard. He's had some incredible restaurants. One of my most favourite memories of one of his restaurants is he used to run this place in Soho called Lindsay House, and instead of a wine list being sort of red, white, rosé, he did it in boxing formation. So you're a middleweight wine, you're a heavyweight wine, you're a lightweight wine. It was-

**NICK GRIMSHAW:** Featherweight.

**ANGELA HARTNETT:** -absolute- featherweight.

**NICK GRIMSHAW:** That's genius.

**ANGELA HARTNETT:** It was genius. And I always remember it. And I would say there's probably about three or four chefs in the whole of the UK that have presence when they walk in their restaurant and Richard's one of them.

**NICK GRIMSHAW:** Oh wow.

**ANGELA HARTNETT:** Big time.

**NICK GRIMSHAW:** Wow. So are we going to fall in love with Richard today?

**ANGELA HARTNETT:** I think, yeah, you will. Irish voice, Irish generosity, amazing. And you're falling in love with Val.

**NICK GRIMSHAW:** I just met Val very briefly in the corridor.

**ANGELA HARTNETT:** He's so modest and oh no, no, no. but he's such a tremendous cook. He's brilliant. And we spent quite a few days with him over the years doing stuff, events together. He's brilliant. Him and Neil just bond, they're both chaotic and they both cook together, they both cook beautifully. He's like a renaissance man. He paints, he's really into his music, can make a great cocktail, cook a good dish, and, you know, writes beautifully.

**NICK GRIMSHAW:** I'm gonna call this episode Chef-maggedon.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Is there rivalry when chefs get together, is there a sense of competition?

**ANGELA HARTNETT:** No, I think they'll be happy that someone's cooking for them for a change and I'd like to think not. But yeah, I mean, sure when you've DJ'd for people that you've always admired, you want to make sure it's right, don't you?

**NICK GRIMSHAW:** Yeah, I mean, totally.

**ANGELA HARTNETT:** So, but no, they're lovely. I've had many a drunken night with them, surprise, surprise. Fallen out of a taxi because of Richard Corrigan at one stage.

**NICK GRIMSHAW:** To be discussed.

**ANGELA HARTNETT:** Threw up soon as I landed in Norway due to Valentine Warner. So yeah, lots of, lots of-

**NICK GRIMSHAW:** Oh my God, to be discussed. Before we get on with it, and before we welcome them in, Leonora's been on saying, 'Hi Nick and hi Angela. My husband Ed is a brilliant chef, who works all hours, and I would love to surprise him with a really special supper. I can cook, but my repertoire is limited. Angela, please, could you recommend something that is simple enough for a mere mortal like me to pull off, but will knock his socks off.' She says, 'Huge fan of the podcast, love you guys.' Thanks, Leonora. So what is good to make for a chef? Simple, easy, banging.

**ANGELA HARTNETT:** I think she should do braised veal shank.

**NICK GRIMSHAW:** Ooh.

**ANGELA HARTNETT:** And then she should write it in Italian saying, osso buco.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** Because then he will be very suitably impressed, because not many people cook veal. Braise, it's a very easy one to do because it doesn't take forever because it's quite tender. It's beautifully delicious and we do great English rose veal in this country. The classic dish is from Northern Italy, from Milan, and it's veal, osso buco Milanese and you serve it with a saffron risotto. She doesn't need to do that, she could serve it with some fantastic just, you know, mashed potato, and you know, and actually a chef would love that, so that's what she should have.

**NICK GRIMSHAW:** Okay so braised veal shank-

**ANGELA HARTNETT:** Veal shank with mashed potato.

**NICK GRIMSHAW:** Okay, wonderful.

**ANGELA HARTNETT:** And if she wants to pimp it up, she can make a little green sauce.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** And put it on there.

**NICK GRIMSHAW:** Like a herby...

**ANGELA HARTNETT:** Yeah, like herby green sauce with some garlic, lemon rind in there, or even orange rind, and yeah, that will be good.

**NICK GRIMSHAW:** And Ed will be wowed.

**ANGELA HARTNETT:** Ed will be wowed.

**NICK GRIMSHAW:** And if you ever want to email us, just like Leonora did, you can email us, [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk). Ask us anything you want. Get in touch with your problems, your dilemmas, anything you want to know if you just want to show off. Today, what are we going to eat?

**ANGELA HARTNETT:** We're making- well, we're not making, I've made... and I don't- no, and I don't mean it like that, I meant to say is I was supposed to get here on time to make fresh pasta and didn't get here on time as is my norm. Raison d'être as they say or whatever.

**NICK GRIMSHAW:** Raison d'être.

**ANGELA HARTNETT:** And so I called Marella at Cafe Murano who brought some over, some fresh pasta.

**NICK GRIMSHAW:** Well, it's still made under your guidance.

**ANGELA HARTNETT:** Under my guidance, but I did make the sausage ragu. So we're doing a lovely fennel sausage ragu with fresh pappardelle.

**NICK GRIMSHAW:** Uh, yum!

**ANGELA HARTNETT:** Yum!

**NICK GRIMSHAW:** Alright, let's get our guests in.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Two is company as they say, but three, well, it's just intimidation. Today we UK's most accomplished chefs around the Dish table and two of Angela Hartnett, MBE, OBE's, bezzies. Please welcome Valentine Warner and Richard Corrigan, everybody.

*[Applause]*

**VALENTINE WARNER:** Hello.

**NICK GRIMSHAW:** Hello. How are ya?

**VALENTINE WARNER:** Well.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Well.

**VALENTINE WARNER:** Yeah, really nice walk along the canal getting here as well, so nice start to the day.

**ANGELA HARTNETT:** Oh, very nice.

**ANGELA HARTNETT:** You're looking a bit tanned, Val.

**VALENTINE WARNER:** Thank you.

**ANGELA HARTNETT:** Richard looks exhausted.

**RICHARD CORRIGAN:** I am exhausted.

**ANGELA HARTNETT:** You are.

**NICK GRIMSHAW:** Angela, that's a great thing to say to a guest.

**ANGELA HARTNETT:** No, but you know why?

**NICK GRIMSHAW:** You look exhausted.

**ANGELA HARTNETT:** I don't mean it- we'll come to it more, but he's just opened a new restaurant and he's got that chef face of having worked every service for however many weeks since you opened.

**RICHARD CORRIGAN:** We've been at the National Portrait Gallery, restaurant on the top. Yeah, I've been there most of the shifts, really.

**ANGELA HARTNETT:** Yeah.

**RICHARD CORRIGAN:** And it's a seven day a week operation.

**NICK GRIMSHAW:** When was opening night?

**RICHARD CORRIGAN:** Around a month and a half ago.

**NICK GRIMSHAW:** Okay.

**RICHARD CORRIGAN:** And the Paul McCartney exhibition pre-opened the week before. You know, you learn things everywhere I've done something you learn something, you know, because you know visually there's a lot to see there. And you know, they have a wonderful collection of pictures of chefs, for example, they've been collecting things there that you know, you just hard to believe what they have, it's amazing.

**VALENTINE WARNER:** Is there any images of you hanging up?

**RICHARD CORRIGAN:** They have my portraiture there.

**ANGELA HARTNETT:** Ooh.

**RICHARD CORRIGAN:** Because they've done a series.

**ANGELA HARTNETT:** Yeah.

**RICHARD CORRIGAN:** Around probably twenty years ago, of young people and established chefs in the whole place, you know. Alastair Little, Stephen Bull, myself, there was- and, but, you know, they need to come out and go on the walls.

**ANGELA HARTNETT:** Should hang them around the restaurant.

**NICK GRIMSHAW:** Yeah, get 'em up. Get 'em up in there.

**RICHARD CORRIGAN:** Angela, you know, we had to get you in there as well now.

**NICK GRIMSHAW:** Yeah, I'd prefer a statue.

**ANGELA HARTNETT:** With a whisk or a rolling pin or something.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah, like that.

**NICK GRIMSHAW:** We've got to talk about Norway because you mentioned Norway. When I said before, I was like, what do I need to know about Richard and Valentine? And Angela talked about how Valentine, you landed in Norway and he made you puke.

**ANGELA HARTNETT:** No, no, he didn't make me sick.

**NICK GRIMSHAW:** No.

**VALENTINE WARNER:** I made you what?

**ANGELA HARTNETT:** No, you didn't make me, I was because of the crazy- you've done it, three flights, the last plane is the size of this table. And also Val tells you, he's incessant if he's excited and you're going somewhere. So he's texting us all day long, 'And when we get to this airport, make sure you have that hot dog with the prawns and the spring onions, and when you get to this airport, have that.' So of course I'm with Luke, who's one of my chefs, and Neil, so we're all excited and we beer in and hot dogs. And by the time I get that last bit of the journey, when I'm going like...and Ingunn, who's your partner out there and owns the hotel, drives like Mansell. She's-

**VALENTINE WARNER:** spending quite a lot of time talking while she waves her hand around in the air.

**ANGELA HARTNETT:** And I'm literally holding on like this until Luke and Neil go, 'Are you all right, Angela?' I'm going, unhhh, and I literally got out and just walked, didn't even greet Val. It was great, it was beautiful, it was worth it.

**NICK GRIMSHAW:** So good welcome to Norway.

**ANGELA HARTNETT:** Good welcome to Norway, yeah.

**VALENTINE WARNER:** It's a visceral place of extremes.

**RICHARD CORRIGAN:** I mean, Lofoten is an isolated peninsula. It really, really is, I mean, those three trips you talked about, Bodø, I mean, we missed the last plane from Bodø over to the island.

**VALENTINE WARNER:** Am I right in thinking you were in the airport bar when you missed it?

**RICHARD CORRIGAN:** We were in a bar, I'll be honest with you, looking at the screen, I'll be honest, then we stopped looking at the screen because it took so long. And then we got to this supermarket full of salt cod.

**ANGELA HARTNETT:** Yeah.

**RICHARD CORRIGAN:** And I looked at all this salt cod, which is so expensive in London.

**ANGELA HARTNETT:** Yeah.

**RICHARD CORRIGAN:** And I said to Nick, our head chef in Bentley's, I said, 'Nick, what's in your suitcase?' And he said, 'My clothes,' I said, 'Dump them. Salt cod is going into your bag.'

**VALENTINE WARNER:** I've got the best picture of you standing at the airport, the tiny airport, with these two salt cods.

**RICHARD CORRIGAN:** We folded the salt cods and we squashed them into the suitcases, the salt cod, and put them on Bentley's Oyster Bar, and we had done the salt cod ravioli, which you-

**ANGELA HARTNETT:** Lovely.

**RICHARD CORRIGAN:** Put a little lobster sauce or something. It was so delicious, I'll be honest with you. Because, you know, bacalao is so expensive.

**ANGELA HARTNETT:** Yeah, of course.

**VALENTINE WARNER:** You said something about, you like things to be, you know, kind of, simple and honest. And then you're, you're, you're covering salt cod-

**NICK GRIMSHAW:** Stuffing cod in the suitcase.

**VALENTINE WARNER:** -with lobster sauce.

**ANGELA HARTNETT:** Ravioli.

**RICHARD CORRIGAN:** Oh it's so good, the two of them- it's an idea from an Italian chef called Fulvio in Gamba Rossa.

**ANGELA HARTNETT:** Oh, I know the one.

**RICHARD CORRIGAN:** Which was the ravioli of salt cod with the shellfish sauce.

**ANGELA HARTNETT:** So tell Nick where Nor- not where Norway is, where Holmen is.

**NICK GRIMSHAW:** Tell me where Norway is.

**VALENTINE WARNER:** Well, Norway...

**NICK GRIMSHAW:** I'm looking at my globe right now.

**VALENTINE WARNER:** Back to school.



**NICK GRIMSHAW:** Give us the Norway connection, yeah.

**VALENTINE WARNER:** So it's north west where we run Kitchen On The Edge, just in the Arctic Circle. And then where we get chefs, but kind of great chefs like these two, who can respond to this kind of incredible wild larder outside, and then just come in. There's a lot of menu changing going on. People come up to eat for three days in this kind of muscular supernature, but then we've got craftspeople because the weather is master of everything up there so if you can't get out walking or, you know, swimming- Angela, by the way, swam every morning, and, you just see her in the kitchen - Hugh Fearnley-Whittingstall had been up the week before, by the way, and he made Hugh's going swimming and we all had to, hooray! Well done, Hugh! And then Angela you just see her in the kitchen quietly towelling her hair at six in the morning, having told nobody at all. So you kind of come up to eat and then you might, you know, do some blacksmithing.

**ANGELA HARTNETT:** I made my own knives.

**VALENTINE WARNER:** You made your own knives. You did this beautiful print, which you can see afterwards that Angela did. So it's a kind of analogue few days of eating, swimming, foraging.

**NICK GRIMSHAW:** Oh, wow. And is this invite only Val? Or is this open to everyone listening to Dish?

**VALENTINE WARNER:** No, Kitchen On The Edge Of The World, everybody listening to Dish, come and join us next time.

**RICHARD CORRIGAN:** He's doing a good advertisement for himself. First of all, he sends you a list of what would you like to cook? And you give him the list of what you'd like to cook. And you get there and there's nothing there that you'd like to cook.

**VALENTINE WARNER:** I think that is...

**RICHARD CORRIGAN:** I mean that- and then you say, how many for dinner? Thirty-five or whatever you got.

**VALENTINE WARNER:** Hold on. This is a place where chefs have got to think on their feet. You've got- we had all your stuff there for you, but you know, it's about, you know, changing your mind.

**RICHARD CORRIGAN:** You have to change it.

**ANGELA HARTNETT:** We've changed our minds.

**RICHARD CORRIGAN:** It was really- the ingredients list was great. I mean, really, the seafood in particular. There's an English guy up there collecting all that seafood.

**VALENTINE WARNER:** Yeah. Roddy Sloane.

**RICHARD CORRIGAN:** Yeah, he's fantastic. So, the, kind of, the whole inbuilt mechanisms around produce around the area, I mean, it's, you know, there's no houses. It's unspoilt, you know, everything that comes out of the sea.

**VALENTINE WARNER:** The Northern Lights.

**NICK GRIMSHAW:** Oh, wow.

**RICHARD CORRIGAN:** We all had a little bit too much to drink and the owner of the establishment, I said, I want you to put on an AHA album.

**VALENTINE WARNER:** I don't n- yeah, that's, you don't want to knock that.

**RICHARD CORRIGAN:** And he just couldn't get us out of the place around two in the morning, saying, go to bed, you lot.

**NICK GRIMSHAW:** Please leave.

[*Cutlery sounds*]

**NICK GRIMSHAW:** Tell us about how you guys met our Ange.

**RICHARD CORRIGAN:** I first met Angela, she was working in Aubergine, she came and done a stage in Lindsay House and she was probably working with around sixteen chefs and there was four in our kitchen and we worked all day, every day. It was pretty hardcore. And Angela seeing the kitchen, I don't think you could believe we could serve food from this tiny little place up three flights in Soho.

**NICK GRIMSHAW:** And had you heard of Angela before you met her?

**RICHARD CORRIGAN:** Yeah, yeah, yeah, I knew Angela. Yeah, absolutely.

**NICK GRIMSHAW:** And what was Angela's rep around that time?

**RICHARD CORRIGAN:** I mean, she was one of kind of, you know, the disciples of Gordon Ramsay, you know what I mean, in that time. And she was, yeah, pretty cool. You know, straight-laced in the sense of, you know, the type of cuisine she was working with. You know, anything went at Lindsay House, I'll be honest with you. Couscous, coriander, I mean, anything. So, you know what I mean, it was- we were a very free-wheeling operation. More so than a kind of that French Michelin discipline, even though we were one star, you know what I mean, we were still very loose in the way we looked at food, you know? I think she enjoyed herself, obviously she did. It was busy as hell and, you know, a few days goes very quickly, really.

**NICK GRIMSHAW:** Yeah, and what about you Val?

**VALENTINE WARNER:** I think just kind of bumping into her a lot with a kind of, you know, this, the wild bunch, which is all these kind of, you know, people of appetites that are chefs, and just kind of talked to her a little bit more every time and just thought, you know, this wonderful, generous, interesting, you know, kind of amazing woman, and kind of always this idea of her kind of talking to her, went and did a little bit, you know, kind of helped in Murano during lockdown a couple of times and Angela just be there talking to you, always asking other people about them, never talking about herself, just talking. And there's just some kind of movement and then you'd- you peer over the top and there's like 2,000 agnolottis.

**ANGELA HARTNETT:** You're missing the point that you and Neil were sitting at the bar drinking beer and I was trying to do all the takeaway orders that you two were supposed to be helping me with.

**NICK GRIMSHAW:** He was helping out! He was helping out. But I feel like everyone does fall a little bit in love with Ange when they meet her. People, some of my friends will have a bit of Angela panic like they're excited to meet her, like they're about to meet a Beatle, and then when they meet her they love her, they always fall in love with her. People connect with Ange, don't they?

**VALENTINE WARNER:** A profoundly generous person.

**RICHARD CORRIGAN:** Unpretentious and real. And if she was any of those things, we'd have cut her down to size a little bit.

**VALENTINE WARNER:** There are the parts of Angela which I find particularly hilarious, that when she was coming up to Norway, and we were trying to get her to do her kind of media stuff. She said, do you know what? This is my Instagram account and here's my password. Just do what you want.

**NICK GRIMSHAW:** She said before, she said, I give everyone my Instagram password. That dog on there is not even hers.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Angela, this looks fantastic.

**ANGELA HARTNETT:** I've made you pappardelle with sausage and fennel ragu.

**NICK GRIMSHAW:** Wow.

**VALENTINE WARNER:** It's absolutely delicious.

**NICK GRIMSHAW:** I like that you guys immediately were like, in.

**ANGELA HARTNETT:** I sort of think for you two, what could you make? And I thought it's got to be something with pork, and I thought a bit of pasta will be perfect.

**VALENTINE WARNER:** It makes that unctuous kind of glotching sound.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Mmm. What have we got here, Ange?

**ANGELA HARTNETT:** So, onion in a pan, a little bit of olive oil, some garlic, crushed fennel seeds, sauté that down, no colour until nice and soft. Add your sausage meat, crumbled in, and then a touch of passata on top. Because I don't want it too tomato-y, I slightly tweak it and add a little bit of water. Which is quite an old-fashioned grandma thing to do, like, our grandmothers never had stock cube or anything like that. And so she would always use water when she makes a bolognese or any ragu she would never use that, she would just cover it with water. So I will always add a little bit of water, just to get it going so it simmers longer. And that's it.

**RICHARD CORRIGAN:** And too much tomato kills everything.

**ANGELA HARTNETT:** Yeah.

**RICHARD CORRIGAN:** It's quite acidic, and you end up pinch of sugar, pinch of this, pinch of that.

**NICK GRIMSHAW:** The sausage is the priority in this.

**ANGELA HARTNETT:** Sausage, yeah.

**RICHARD CORRIGAN:** Yeah.

**NICK GRIMSHAW:** And the chilli.

**ANGELA HARTNETT:** And a little bit of chilli, yeah.

**NICK GRIMSHAW:** By the way, if you want to try this recipe, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), the recipe is on there, the wine pairing is on there, which goes perfectly with this, and all the ingredients that we use in the show are available at Waitrose.

**ANGELA HARTNETT:** And what wine have we got Nick?

**NICK GRIMSHAW:** We've gone for a red. We've gone for a Luigi Bosca De Sangre. This wine is from the Waitrose cellar, it's cellar only. So [waitrosecellar.com](https://www.waitrosecellar.com) and you will find it on there. Cheers guys.

**ANGELA HARTNETT:** Cheers.

**VALENTINE WARNER:** Cheers to you too.

[Cooking sounds]

**NICK GRIMSHAW:** If you've not been on Valentine Warner's Instagram, then you need to. I love this. It was seemingly a tomato salad, was the picture.

**VALENTINE WARNER:** Yes, I remember.

**NICK GRIMSHAW:** The caption was phenomenal. Romantic.

**VALENTINE WARNER:** Oh dear. What have I done now?

**NICK GRIMSHAW:** I loved it, we all loved it. 'Bought some curious American tomato varieties. Mad little green ones taste of fudge but remain nameless, unfortunately, and one with the colour of a dramatic sunset is fruity and absurdly sweet. Bonkers with the olive oil, precautious with the oregano, violent with the jalapeño, expansive with the salt, blobby curd, jalapeño in eye, just knocked salad off table, half blind, goodbye.' That, that's a caption.

**ANGELA HARTNETT:** That is brilliant.

**VALENTINE WARNER:** That is the fiasco of my life.

**NICK GRIMSHAW:** That is fantastic.

**ANGELA HARTNETT:** What makes you a poet...

**NICK GRIMSHAW:** Surely Angela, who hates Instagram, like, that must make you love Instagram.

**ANGELA HARTNETT:** I always love Val's stuff.

**RICHARD CORRIGAN:** He's very good.

**ANGELA HARTNETT:** He's very good on it. But who films all your stuff? Because I love when you're doing your recipes at home, I love the YouTube, I think that's brilliant. Who does all that for you?

**VALENTINE WARNER:** Sasha was filming it.

**ANGELA HARTNETT:** Does she?

**VALENTINE WARNER:** But then fell in again with the, the director who I used to film with, you know, back in the day.

**ANGELA HARTNETT:** Right.

**VALENTINE WARNER:** So we do it together now for my YouTube, where I'll be finally cooking strange, odd, visceral things like, crispy pig's heads and sea urchins and all the kind of things that we like to guzzle, but are woefully overlooked.

**RICHARD CORRIGAN:** When we were in Norway, we went on the boat out to see the fastest currents in the world.

**VALENTINE WARNER:** The Maelstrom.

**RICHARD CORRIGAN:** The Maelstrom. Which was quite amazing. And then we went off to the island and you'd done some cooking and you read some passages from your book, and I was slightly worried from the night before, and I just thought, I could put my head down on the heather and fall asleep-

**VALENTINE WARNER:** Oh that's great.

**RICHARD CORRIGAN:** -as Val, Val has a real-

**ANGELA HARTNETT:** Listening to Val.

**RICHARD CORRIGAN:** Yeah, talking about-

**VALENTINE WARNER:** Hold on, I don't know whether that's a compliment or an insult.

**RICHARD CORRIGAN:** No, no, no, it's a real compliment.

**NICK GRIMSHAW:** It's a soothing compliment.

**RICHARD CORRIGAN:** It was very soothing.

**NICK GRIMSHAW:** By the way, did you hear what these guys were saying about you whilst you were cooking?

**ANGELA HARTNETT:** I did, I was blushing.

**NICK GRIMSHAW:** About when you all first met and stuff. Do you have good memories of meeting Val and Richard?

**ANGELA HARTNETT:** Well, one of the first times I met Richard, because Richard had already been a head chef by now, I was still a lowly little chef de partie, which is like, a few rungs down the ladder. And we went up to judge Gordon Ramsay's scholarship up in Birmingham, and I happened to be in the car with Richard. And as you know when Richard gets going he talks and talks, and he's being very polite with Val but normally he's like this with you.

**VALENTINE WARNER:** It hurts as well.

**ANGELA HARTNETT:** He hits you in your arm. You know you sit next to him and I literally we went from London to Birmingham, by the end of it I came out, I said, 'You're bloody bruising me for God's sake, with your stories.' They're great but he's like this. And also, he's like- my mum, when we first did Great British Menu and it came on many years ago, Richard is brilliant on TV, as is Val, but my mum, she goes, 'Oh, Angela, you know, I want you to do well, you know, you're my daughter, but I really want Richard to win. Isn't he lovely?'

**NICK GRIMSHAW:** Isn't he lovely?

**ANGELA HARTNETT:** Isn't he lovely? And when she met Richard, and then we'd had- ever since then, she loves a Richard story, and we'd had a night out, Richard and I, where we're both the worse for where, I saw him a few days later and I said, oh my God - because it's one of those spontaneous nights, wasn't supposed to be a late night.

**VALENTINE WARNER:** Those are always the best ones.

**ANGELA HARTNETT:** Four or five in the morning, me falling out of a taxi when Neil opened the door going, 'Where are you?' And then I saw Richard and I said, oh God how was Marie, his wife, he goes, 'Oh Jesus Angela, radio silence. Radio silence.' And my mum, ever since she heard that, she's like, I really want to meet his wife, now she sounds amazing.

**NICK GRIMSHAW:** I really want to talk to his wife.

**ANGELA HARTNETT:** So we've had many moments.

**NICK GRIMSHAW:** You've had many moments.

**ANGELA HARTNETT:** And Val and I have had many moments.

**RICHARD CORRIGAN:** I know, I know.

**ANGELA HARTNETT:** I mean, Neil and him get up to jinxes, shall I say.

**NICK GRIMSHAW:** What, Neil and Val?

**ANGELA HARTNETT:** Yeah.

**VALENTINE WARNER:** Yeah.

**ANGELA HARTNETT:** They cook a lot together and do like Northcote Manor and God knows what happens.

**NICK GRIMSHAW:** And do you go fishing together?

**ANGELA HARTNETT:** They love fishing.

**VALENTINE WARNER:** Yeah, we went fishing and Neil turned up wearing a pair of tartan shorts, pink wellingtons, I think red glasses.

**ANGELA HARTNETT:** Yeah.

**VALENTINE WARNER:** You know, he really does cut quite a special look.

**NICK GRIMSHAW:** Quite a look, yeah.

**RICHARD CORRIGAN:** Yeah. I mean, what's great about Neil, and I say this, the starry background of working in some of the greatest restaurants and chefs in the world, most cooks with that background would be just impossible to deal with. He is just such a humble, down to earth, funny individual, and he's just wonderful to be around, and maybe that sums it up for me, you know what I mean, really, you know, you don't need your badges wearing around.

**VALENTINE WARNER:** He does need to follow a selfie stick, though, you know, with a pom pom on the end. When we went to Norway, as we were sitting down in Maaemo going, 'Where is Neil?' He's like, 'I'm going very fast out of Oslo in the wrong- 40 kilometres out of Oslo, going in the opposite direction.'

**NICK GRIMSHAW:** Neil!

**RICHARD CORRIGAN:** I brought Adrian Dunbar to the French House upstairs. And I just knew he would just love what Neil cooks, you know, I just knew it. It was like 4 4 or something, it was a very small menu. And Adrian has been back probably a hundred times, you know what I mean? But he just delivers something for people that have eaten everything. And they just want to go back to basics, but basics cooked by a very competent cook.

**ANGELA HARTNETT:** But Neil loves that story, because when you did Daffodil Mulligans, opened it - Adrian Dunbar is the brilliant Irish actor whose Line of Duty has been the thing at the moment, you know. And I was so excited when I saw him at Daffodil Mulligans, I was going, oh my god, Neil, it's Adrian Dunbar' And I said, 'Come on, Neil,' so I went up and I said, 'Oh, hi, I'm such a big fan.' And he wasn't,



he's not rude, Adrian, but he was in the middle of a conversation so he sort of grinned at me. I was like, oh, alright. Bit perturbed, got the old badges. And then I said, 'You know, my husband's Neil at the French House.' 'Oh sure, is it Neil, alright then.' Neil was just like, 'Alright then, you're not the only famous one, are you Hartnett?' I was going, 'Yeah, I'm Neil's wife, lovely to meet you, I really like Line of Duty.'

[Salt grinder sounds]

**NICK GRIMSHAW:** Therese has been on. She says, 'Guys, love the podcast. My question is, my brown bread always has a very hard crust. I need tips, please, on how not to have a very hard crust on my brown bread.'

**RICHARD CORRIGAN:** A tea towel, a damp tea towel. When you take it out of the oven, wrap it in a tea towel and just leave it in an aerated place, not warm, and you'll always end up nice. No problem at all.

**NICK GRIMSHAW:** Straight off the top there.

**ANGELA HARTNETT:** There you go, yeah.

**NICK GRIMSHAW:** Ready to go. Next up, we've had Shio, who's been on, who listens to the podcast from Tokyo, who says, 'In the Ruby Wax episode, Angela, you mentioned that you enjoyed a trip here to Japan. What was inspiring to eat during your visit?'

**ANGELA HARTNETT:** Well, one of the things I loved, and you'll love this, it's an odd thing, but it's a chef thing, but these will appreciate it, is I went to a tempura bar, which is all the deep fried, so vegetables and everything in the lightest of batters. And the chef must've been in his seventies. He was an old guy with a beard, grey hair and everything. And we were towards the end, so at the end of service, he's cleaning down. And I know that every little kid who's cooking that now will just take the batter, take the flour, just lob it in the bin. And he took his sieve, and he sieved the flour, and he sieved his breadcrumbs, no waste, put his batter in and, you know, just everything.

**RICHARD CORRIGAN:** True professionalism.

**ANGELA HARTNETT:** And I was like that with Neil. I said, look, I said, those little s\*\*\*\* at Murano, I bet they just throw it in the bin, you know. But, because it's just that, and that's what Japanese food has, is that-

**VALENTINE WARNER:** There's consideration in everything.

**RICHARD CORRIGAN:** But you have that in France as well, and in all professional operations. Philippe Conticini, I spent a few- you know, a week or so, years and years ago, and after making all the pastries and all that, everything was brushed,

brushed very carefully off the marble, and sieved and sieved and sieved, and passed out. And good professional food operations, including your own household, you should look at it professionally and have no waste. You should look at your fridge. You know, sometimes I cook supper at home with the kids around, I call it fridge clearances. I can make something beautiful by just looking in there. How many jars do we need in a fridge? How many things do we need in a fridge?

**VALENTINE WARNER:** One thing I would like to say to Shio is that, I went to eat with my friend Masaki Sugisaki, who owns Dinings, and I said, can you just do me a favour? I cannot get natto into my mouth. I have tried. I eat absolutely everything-

**NICK GRIMSHAW:** What's natto?

**VALENTINE WARNER:** I'm completely un-squeamish-

**ANGELA HARTNETT:** Yeah, what is natto?

**VALENTINE WARNER:** It's fermented soybeans, but by the time, they're kind of salivary, like alien-y kind of thing.

**NICK GRIMSHAW:** Wow.

**VALENTINE WARNER:** And he said, I'll give it to you in a very simple way. So I ate it last week. I just can't get it in. So he rolled it up in some sushi, but Shio, I'm afraid to say it tastes like a kind of funky bitter coffee.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** Oh.

**VALENTINE WARNER:** And I just can't do it. I hate actually having to admit it, there are things that I can't eat.

**ANGELA HARTNETT:** Is there something else you can't eat as well?

**NICK GRIMSHAW:** Sorry?

**ANGELA HARTNETT:** Andouillette.

**VALENTINE WARNER:** Andouillette.

**ANGELA HARTNETT:** Yeah, I can't eat that either.

**VALENTINE WARNER:** It's basically bum sausage.

**RICHARD CORRIGAN:** I have the best story where my kids and andouillette. In France, in a French home, sitting at a table, and they brought out andouillette, put it on the table, and I was going, 'Oh, my kids, come on, we'll eat this.' And I looked around the table, and the kids were quite small, and they were going, 'Mm, lovely, Dad.' And then I found the dog sucking my toe at the end of dinner. And the kids were throwing the andouillette under the table to the dog. And here I was thinking I had done a good job.

**NICK GRIMSHAW:** Raised them well.

**VALENTINE WARNER:** I've just not had very good ones.

**RICHARD CORRIGAN:** Oh my oh my, I mean it was... By the way, it's hard work, isn't it?

**VALENTINE WARNER:** Are you a fan?

**ANGELA HARTNETT:** No, it's disgusting. If Neil ever has it, I make him sleep downstairs.

**NICK GRIMSHAW:** Do you?

**ANGELA HARTNETT:** It's like, it's intestines isn't it?

**VALENTINE WARNER:** Yeah, but it's right at the exit.

**ANGELA HARTNETT:** It's in a mustard sauce, and the mustard's the only good thing-

**VALENTINE WARNER:** It's a Lyonnaise- Lyon, it's very famous.

**RICHARD CORRIGAN:** I did have dinner with Hixy years ago in St. John's, I'll be honest with you, and we were having a similar sort of- it's a chitterling?

**VALENTINE WARNER:** Chitterling.

**RICHARD CORRIGAN:** Chitterlings.

**ANGELA HARTNETT:** Oh yeah.

**RICHARD CORRIGAN:** Which, you know what I mean, honestly, I'm pretty hardcore and I looked at Mark and he was going yum, yum, yum, yum, yum, yum, yum.

**ANGELA HARTNETT:** Yeah.

**RICHARD CORRIGAN:** And then I was thinking, oh God, I have to go through this. And then I looked again and he was hiding it all under a lettuce leaf.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Tell us about Bentley's, because I've never been and you've been.

**ANGELA HARTNETT:** Lots of times, lots of times.

**NICK GRIMSHAW:** Which is Richard's restaurant.

**RICHARD CORRIGAN:** Yeah. Bentley's was founded in 1916 by an English family called Bentley's, they were oyster farmers in Colchester on the Mersea Island, out in the Mersea, and during the Great War, they found life very difficult and they took the stables off the Piccadilly Hotel, or it was called Piccadilly House then, and they rented the stables at the back, and basically they opened an oyster bar. And it was classed as a tavern, where you could always have a pint of beer and a half dozen oysters. And you have to remember, probably during the 1700s and 1800s, London would have had thousands of oyster bars. And the Great Wipeout, I think it was in the 1880s, the Great Poisoning, they call it, you know what I mean, the Thames and sewage and whatever, caused absolutely havoc, and of course, they all went away. But the Bentleys came in 1916, they opened the Bentley's Oyster Bar. They were there till 1978, they sold it to Boddington's in Manchester. I was employed in 1991 by Boddington's in Manchester to go into Bentleys as head chef, I was there for a couple of years, went off and done my own thing then, and then years later, Gordon Ramsay rang me in Lindsay House to say, Richard, I just looked at Bentley's and I know you worked there, and it's up for sale. I think you should go for it.

**ANGELA HARTNETT:** I didn't know it was Gordon that told you.

**RICHARD CORRIGAN:** It was Gordon Ramsay that put us onto it. It's owned by the Corrigan family. Richie Jr, my son, runs it, Jess, my daughter, kind of keeps the marketing and PR part of it right, Robbie, my youngest son, is in hospitality. So I always felt it's another generational thing, like the Bentley's passed it on- I mean, is it possible for us to pass it on? But Bentley's was always Bentley's, not about Corrigan's, it's about Bentley's. And you do feel you're a bit custodian of it, believe it or not. And you want to keep that tavern thing, you want people to come in, have a pint. Now I must say, it is the most expensive pint in London.

*[Drink pouring sounds]*

**NICK GRIMSHAW:** We're gonna go quick fire for the best sausage sandwich. Sauce: tomato or brown sauce. What we saying?

**VALENTINE WARNER:** I don't like sausage sandwiches. I really like a good hot dog, and in Norway-

**ANGELA HARTNETT:** Oh, here we go.

**VALENTINE WARNER:** -they wrap the hot dog in bacon, and then they put prawn mayonnaise on top, then they put pickled cucumbers on it, and then they put crispy onions on it.

**NICK GRIMSHAW:** Oh!

**VALENTINE WARNER:** And you- you have to dislocate your jaw like a snake, and it's the most delicious thing in the world.

**ANGELA HARTNETT:** Brown or red sauce, Richard?

**RICHARD CORRIGAN:** Brown.

**ANGELA HARTNETT:** Brown.

**NICK GRIMSHAW:** Ange?

**ANGELA HARTNETT:** Brown.

**RICHARD CORRIGAN:** Brown. Spicy brown.

**NICK GRIMSHAW:** Spicy brown. Do we butter the bread?

**ANGELA HARTNETT:** I butter the bread.

**RICHARD CORRIGAN:** Butter the bread.

**NICK GRIMSHAW:** I butter the bread.

**ANGELA HARTNETT:** White bread.

**RICHARD CORRIGAN:** A bloomer. Lots of good salty country butter, sausages, fried preferably, rested, cut in half.

**NICK GRIMSHAW:** Cut in half, that was the next question.

**ANGELA HARTNETT:** Lengthways, yeah.

**RICHARD CORRIGAN:** Yeah, lengthwise, yeah. I have to say HP sauce for me.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah, it's gotta be HP.

**RICHARD CORRIGAN:** Yeah, has to be.

**NICK GRIMSHAW:** There we go. If you're gonna make a sausage sandwich, do it that way. That is the way to do it. Right, we come to the end of the show question. If you get this question correct, you win a Waitrose Goodie Bag.

**VALENTINE WARNER:** Right, okay. 'To win the Goodie Bag, we need to hear a culinary confession from each of you. When has it all gone horribly wrong?' Oh, I know, '-and it can involve cakes.' Hold on. This is loaded 'Everyone messes up cakes from time to time.'

I got very excited and promised a cake to be delivered to the Kensington Palace based on Tintin's Destination Moon and I was saying you can have an angelica launch pad, meringue smoke, the rocket can even actually slightly be taking off. And they went, brilliant, jobs yours. Anyway, my Australian chef for our catering company who could literally make an otter out of cake and you wouldn't know it wasn't a real otter, got unbelievably pissed and didn't turn up. And she said, oh girlfriend, whenever you come into the kitchen you make me really nervous. So I said, okay. What was meant to be a rocket cake ended up with her crying and smoking, me going to Waitrose, plugging two Swiss rolls together with a chopstick, putting an ice cream cone on the top and cutting out some bits of a cardboard box and wrapping them in tin foil, opened the door for the meringues and just smoke came out, and then I was like, this is a really s\*\*\* rocket. And then we rolled it up in red icing, and it was quite big as well, and we stopped in a haberdasher shop, and I bought some white ribbon. Go down, you know, Millionaire's Row, over the bumps, and I'm just trying to stop it bouncing around and then we go- I put- I'm so embarrassed by it that, I put my coat over the top and we go through security and the police go, 'Excuse me sir, but could you show us what's in the box please?' And I said, 'Yeah I'd really rather not,' and they went no, 'Sorry sir, we have to see. And what is it?' And so I said, 'It's a rocket cake for Kensington Palace.' Anyway, they looked at it and he goes, 'Oi, Sid, come and look at this,' and they're both laughing their heads off. Anyway, the family, who remain nameless, were on the door jumping up and down going, 'The cake the cake!' and I said, 'I need a very special place to put this,' so I'm shown into the drawing room and I said, 'I'm just going to set up here, don't ruin the surprise, go away.' And anyway, we take out the ribbon to kind of make it swirly, and, and then I, we got the fins, and I said, can I have the fins? And she goes, and she gives me one, and I go, where are the others? And she goes, oh god, I think they've fallen out of the bag. So, there's this kind of, this disaster on the thing. And then I, I wind the ribbon round it, and I can't remember why we tied it in that place, but she's so nervous that when she pulls the knot to secure the- she garottes the cake in half and it falls off into a polar bear rug. And so, when we picked it up, it was kind of- and I just said, run. And we ran and we were on Kensington High Street and I went mad, because I'm very polite to people who work for me, but I just went mad. And then she starts singing, 'I'm a rocket man!' I kind of wet my trousers at that point. Oh my good God.

**NICK GRIMSHAW:** Wow, wow.

**ANGELA HARTNETT:** Oh my God, that is brilliant.

**NICK GRIMSHAW:** Wow.

**RICHARD CORRIGAN:** Were you asked to make any more cakes?

**VALENTINE WARNER:** No, and I had to send her a kind of 250 quid bunch of tulips and an apology letter.

**ANGELA HARTNETT:** Oh God.

**NICK GRIMSHAW:** Wow. Guys, thank you so much for coming round.

**ANGELA HARTNETT:** Thank you.

**VALENTINE WARNER:** Thank you so much, thank you.

**ANGELA HARTNETT:** You've been brilliant.

**NICK GRIMSHAW:** Richard Corrigan and Valentine Warner, everybody.

[Applause]

**NICK GRIMSHAW:** Thank you, guys.

**ANGELA HARTNETT:** Thank you, thank you.

**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.

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

**ANGELA HARTNETT:** Dish is a SE Creative Studio production.

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