

Simone Ashley, fennel, potato & gruyère gratin with charcuterie and a negroni



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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for another episode of Dish. Today, a movie star...

ANGELA HARTNETT: [*laughs*] We like our movie stars.

NICK GRIMSHAW: Joins us around this table.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: We have Simone Ashley joining us today. You will know Simone Ashley as the star of Bridgerton.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And has a brand new film called Picture This-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -so we'll get her in soon. She was also in Sex Education as well. She's been in some big hits.

ANGELA HARTNETT: She's been in loads of stuff, yeah.

NICK GRIMSHAW: Big hits. Do you know where I feel like I know her from?

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Magazine covers.

ANGELA HARTNETT: Oh okay.

NICK GRIMSHAW: And that's how you know she's famous.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I feel like she's always in my newsagent, like...

[*crew laugh*]

ANGELA HARTNETT: Looking at you.

NICK GRIMSHAW: Yeah, always like...

ANGELA HARTNETT: Yeah [*laughs*]

NICK GRIMSHAW: Looking really, you know, fab on a magazine cover.

ANGELA HARTNETT: She always does look fab, doesn't she?

NICK GRIMSHAW: Very fab.

ANGELA HARTNETT: Very stylish.

NICK GRIMSHAW: Yeah. So, she's going to be here very soon. I wanted to ask you, 'cause you've just been away.

ANGELA HARTNETT: I have.

NICK GRIMSHAW: You were on a work trip away.

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: I went away with my mum. And I was saying, like, before we started, it was nice to go on a holiday in the winter.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Lucky to go on a holiday in the winter.

ANGELA HARTNETT: Very lucky, yeah.

NICK GRIMSHAW: But the shock of daylight.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I couldn't handle it.

[laughs]

NICK GRIMSHAW: I forgot. I was like tripping, I was taking pictures of flowers and leaves, and... Look at my phone, it's just like vegetables and bushes.

NICK GRIMSHAW: Like I couldn't get over it. But I really really got excited for...

ANGELA HARTNETT: The summer, or spring, really.

NICK GRIMSHAW: The summer and spring, look.

ANGELA HARTNETT: What are all these self-portrait pictures, what are these?

NICK GRIMSHAW: Self-portraits?

[crew laugh]

ANGELA HARTNETT: All these ones, what are these? What are these?

NICK GRIMSHAW: Selfies.

[crew laugh]

ANGELA HARTNETT: Well, you know what I mean.

NICK GRIMSHAW: Self-portraits.

ANGELA HARTNETT: There's lots of them there. You know what I mean.

NICK GRIMSHAW: Yeah? Just-

ANGELA HARTNETT: What's that one?

NICK GRIMSHAW: Well, just having a little look at what I look like.

[*laughs*]

NICK GRIMSHAW: Do you know what- if I'm honest, do you know what I do a selfie for, sometimes? To see if I've got a bogey.

ANGELA HARTNETT: Oh, okay. Interesting.

NICK GRIMSHAW: Sometimes, just to check.

ANGELA HARTNETT: There's quite a lot of them then [*laughing*] that you're checking.

NICK GRIMSHAW: Well, I'm very conscious. Look. But a blue sky does a wonder.

ANGELA HARTNETT: Blue skies, I know.

NICK GRIMSHAW: It was almost hurt the eyeballs to see daylight. Where were you?

ANGELA HARTNETT: We were in the Maldives.

NICK GRIMSHAW: And you went and did like a work recce?

ANGELA HARTNETT: It was a work recce yeah, so we may end up doing something there, who knows, who knows. It was amazing, and we had this beautiful room, and we swam, I literally got off the plane, we got onto a boat to go to the island, and then they said 'Oh, do you want to go to your room, have some lunch?' and I got in the room, I just stripped off, put my swimming co... and just jumped in the sea.

NICK GRIMSHAW: Oh nice.

ANGELA HARTNETT: It was just amazing, yeah.

NICK GRIMSHAW: I didn't go in the sea once.

ANGELA HARTNETT: Swam every day. Did you not?

NICK GRIMSHAW: It was freezing.

ANGELA HARTNETT: Oh, God. Oh, no, I love the sea.

NICK GRIMSHAW: Well, I did get into an ankle level.

[*crew laugh*]

ANGELA HARTNETT: Yeah, ank- [*laughs*]

NICK GRIMSHAW: But it was like the Atlantic, it was freezing.

ANGELA HARTNETT: It's good for you, though.

NICK GRIMSHAW: People like to say that. Is it?

NICK GRIMSHAW: We have a listener...

ANGELA HARTNETT: We- what, one?

[*crew laugh*]

ANGELA HARTNETT: I thought we had a few more.

NICK GRIMSHAW: We have one listener. We have a listener who's been in touch, Lou, who has been on from Worcester, who actually says that the Waitrose in Worcester is the best one.

ANGELA HARTNETT: Oh, interesting.

NICK GRIMSHAW: You ever visited?

ANGELA HARTNETT: I have not, I have to say.

NICK GRIMSHAW: No, I've not visited. Well, congratulations, Lou, on living next to the best Waitrose, she says, 'Hello, just listening to the podcast with the incredibly talented Keeley Hawes, and I was just chuckling to myself when she was saying about how much she enjoys it when one of her shows is at peak popularity, and people are screaming things at her from white vans in the street. Could you imagine what was being shouted after the risqué episode of the Bodyguard where she appears in the doorway?' Oh, yeah, 'Anyway, my question. We all know about Nick and his dislike of food admin. Does Angela have a similar thing? I mean, can she be arsed to do a...' what's a quenelle?'

ANGELA HARTNETT: Quenelle is when you make a shape like a sort of oval egg shape, with a spoon. You do it, you see it in ice creams, lots of people do quenelles of ice cream.

NICK GRIMSHAW: Oh, right, yeah.

ANGELA HARTNETT: It's like a rocher, is another term.

NICK GRIMSHAW: She says, 'I mean, can she be arsed to do a quenelle when she's at home? Thank you and love the show, watching on YouTube is a game changer for following the recipes by the way.'

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: I bet.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: Do you have anything that you... dislike, yeah, 'cause I'm not into when, if you get like a paella and it's got a prawn.

ANGELA HARTNETT: You don't like taking any shells, do you?

NICK GRIMSHAW: I don't mind a clean shell, but a saucy shell.

ANGELA HARTNETT: Saucy shell.

NICK GRIMSHAW: I'm not into 'em, like-

ANGELA HARTNETT: So you'd like a pint of prawns, you could deal with.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Pint of prawns.

NICK GRIMSHAW: That I could do.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But you know, it's like in the sauce, I'm like, I don't want my fingers in the sauce.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: I'm like, nuh.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Do you have anything you don't-

ANGELA HARTNETT: I don't have anything, that doesn't bother me. I don't necessarily quenele at home, to be fair.

NICK GRIMSHAW: No.

ANGELA HARTNETT: And I don't actually, if I'm really lazy, or- to avoid, it's not as much food admin, it's avoiding having to do something if I can get away with someone else doing it, is when I've had people round for supper, and I made a very nice tart and then I was like, oh God, ice cream, cream. And I literally went to our local restaurant, St. JOHN Bread and Wine, and Farrokh who's the head chef there, who's a dear friend and used to work for me, I said, 'Farrokh, you got any vanilla ice cream in the freezer I could have?' and he goes, 'How much do you want?' I said, 'Oh, thank you very much.' So I took that back home and then I put it in an ice container. And I did actually say I had stolen it from St. JOHN, I didn't claim that I'd made that vanilla ice cream.

NICK GRIMSHAW: Yeah, that's all right. That's just efficiency.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You're not into a foamy thing though.

ANGELA HARTNETT: No, no, I don't like foams and nonsense like that. It's got to taste delicious. It's got to be a reason to be on a plate.

NICK GRIMSHAW: Yeah. Mm-hm.

ANGELA HARTNETT: Giorgio Locatelli said that, he goes, don't put anything on the plate that you don't want to eat that's not delicious. Don't over exaggerate food, yeah. Keep it simple.

NICK GRIMSHAW: Well, there we go, Lou.

ANGELA HARTNETT: There we go. Hope that helps, Lou.

NICK GRIMSHAW: Right, shall we get our guest Simone Ashley in?

ANGELA HARTNETT: Yes.

[theme music]

NICK GRIMSHAW: On Dish today, please make some noise, everybody, for the wonderful Simone Ashley!

[applause]

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Welcome!

SIMONE ASHLEY: Thank you.

ANGELA HARTNETT: Welcome, Simone, welcome.

NICK GRIMSHAW: Thank you for coming to see us. How are you?

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: I'm great.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: I'm really, really excited to be here.

ANGELA HARTNETT: Oh, fantastic.

SIMONE ASHLEY: So yeah, thanks for having me.

NICK GRIMSHAW: Oh, we're very excited you're here.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you guys were just chatting when I was making the drink about [*in American accent*] Los Angeles.

ANGELA HARTNETT: [*in American accent*] Los Angeles.

SIMONE ASHLEY: [*in American accent*] Los Angeles.

NICK GRIMSHAW: Are you, are you in between the two or do you live here now?

SIMONE ASHLEY: No, I live in London now.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: I have family in Ojai, California, which is like northwest, so I went there quite a lot as a kid. Lived in L.A. for a bit on and off. And then I moved back in 2021.

ANGELA HARTNETT: Okay.

SIMONE ASHLEY: It's good to be back.

NICK GRIMSHAW: Have you ever been to L.A. for a stint Ange?

ANGELA HARTNETT: No, but I've got a great friend over there at the moment who's working, so that is a trip this year, so I will tap you up for restaurants.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: But it's, I worry about L.A. for this weird reason that everyone drives everywhere, don't they?

SIMONE ASHLEY: They do.

ANGELA HARTNETT: No one seems to walk anywhere.

SIMONE ASHLEY: No.

ANGELA HARTNETT: And I quite like a little walk, but I think it would take me hours to get anywhere [*laughs*]

SIMONE ASHLEY: Yeah, well...

NICK GRIMSHAW: I always thought it was quite funny driving to go for a walk.

SIMONE ASHLEY: Yeah. For a hike.

ANGELA HARTNETT: Yes!

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: So funny like as a concept.

SIMONE ASHLEY: That is an amazing thing about Europe.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: You can just walk everywhere.

ANGELA HARTNETT: Because, you know, I love that sort of European lifestyle that, you know, is small, whereas L.A. feels so enormous.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: And, you know, you see all the freeway and I think, oh, I'll be this little person with a little bike, trying to [*laughs*]

[*laughter*]

NICK GRIMSHAW: I'd love you with a little helmet on and your backpack.

SIMONE ASHLEY: Oh no, no

ANGELA HARTNETT: 'Nick said the restaurant was here, Neil, it's like, days away.'

NICK GRIMSHAW: No, you need to drive there, Ange.

SIMONE ASHLEY: Yeah no.

NICK GRIMSHAW: You need to drive for sure.

SIMONE ASHLEY: You need to get in a car.

NICK GRIMSHAW: We're having a negroni because we heard you like a negroni.

SIMONE ASHLEY: I do like negroni.

NICK GRIMSHAW: We got here, we got told you love a gin and tonic, a margarita, and a negroni. 'I'll have most things,' was the quote.

ANGELA HARTNETT: [*laughs*]

SIMONE ASHLEY: I'm easy.

NICK GRIMSHAW: Yeah, I'm easy.

ANGELA HARTNETT: You're our perfect guest, we love that.

NICK GRIMSHAW: So we're going for a negroni. Very chic choice, I feel.

ANGELA HARTNETT: Yes.

SIMONE ASHLEY: Thank you.

NICK GRIMSHAW: Don't you think?

ANGELA HARTNETT: Yes.

SIMONE ASHLEY: Thank you very much, yeah.

ANGELA HARTNETT: Very good choice, it's, I like a negroni, that's my favourite cocktail to go to.

SIMONE ASHLEY: Is it like an adult Aperol Spritz?

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: Like an *adult*.

ANGELA HARTNETT: A very adult.

NICK GRIMSHAW: Adult. Yeah, as opposed to the Aperol spritz for toddlers.

[laughter]

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: It's definitely an acquired taste.

ANGELA HARTNETT: Cheers.

SIMONE ASHLEY: Cheers.

NICK GRIMSHAW: Cheers, yeah.

ANGELA HARTNETT: Very nicely made, Nick.

SIMONE ASHLEY: Mm-mh.

NICK GRIMSHAW: Mm.

SIMONE ASHLEY: Mine is so strong [laughs] It's great.

[cocktail making sounds]

NICK GRIMSHAW: So, we wanted to talk to you about your likes and dislikes.

SIMONE ASHLEY: Okay.

NICK GRIMSHAW: The palate of Simone Ashley.

ANGELA HARTNETT: Ooh.

SIMONE ASHLEY: Ooh, okay.

NICK GRIMSHAW: So, here's what you shared with us. You said, 'I'm pleased to say that ice-cream is one of my favourite things ever. Soft serve ice-cream is my favourite, but any ice-cream is always my favourite.' So you're a huge dairy fan.

ANGELA HARTNETT: [*laughs*]

SIMONE ASHLEY: Yeah... I love whipped cream, I love ice cream. Specifically, soft serve, Mr. Whippy in the ice cream van, ice cream.

ANGELA HARTNETT: Do you have a flake?

SIMONE ASHLEY: Flake, sprinkles, strawberry sauce, the whole thing.

ANGELA HARTNETT: Perfect, yeah, yeah.

NICK GRIMSHAW: Do you have a place where you go to for an ice cream when you're in London?

SIMONE ASHLEY: I will find a Mr. Whippy van.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: In the park.

NICK GRIMSHAW: Oh, you like it like that.

ANGELA HARTNETT: Okay, yeah.

SIMONE ASHLEY: Yeah, like, just that £1.99 flake kind of vibe.

NICK GRIMSHAW: Have you been to the Dreamery?

SIMONE ASHLEY: No.

NICK GRIMSHAW: Which, have you been to that?

ANGELA HARTNETT: No.

NICK GRIMSHAW: I've not been either. And I've seen it on Instagram, but it's in, like, I think it's like Dalston, like, so East London. And it's like a, yeah, ice cream and wine concept place.

ANGELA HARTNETT: Oh, okay.

SIMONE ASHLEY: Wow.

NICK GRIMSHAW: So you go and you pair wine to ice-cream. Never done that before in my life.

ANGELA HARTNETT: No.

SIMONE ASHLEY: I didn't even know you could.

NICK GRIMSHAW: But willing to try.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: Always up for anything.

NICK GRIMSHAW: And they're always like quite interesting flavours.

SIMONE ASHLEY: Like dessert wines? Or...

NICK GRIMSHAW: I don't know.

SIMONE ASHLEY: What would go with-

ANGELA HARTNETT: That would be quite odd-

SIMONE ASHLEY: I know this is a cocktail but...

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: With a negroni.

NICK GRIMSHAW: I mean, I'm down for booze plus ice cream. For sure.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: We've got here that you love chicken, beef, 'savoury wise I will literally eat anything.'

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: You're the dream guest.

SIMONE ASHLEY: Aw.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Dream guest.

SIMONE ASHLEY: I have to say, specifically, I am a chicken nugget.

ANGELA HARTNETT: Oh right.

[*crew laugh*]

SIMONE ASHLEY: I love chicken nuggets.

ANGELA HARTNETT: Wow, it's all coming out.

SIMONE ASHLEY: When I go to hotels and I order from the kids menu, I'll be like, 'Can I have the chicken tenders?' when actually they're like, 'Oh, so the chicken nuggets?' And I'm like, 'Yeah, the chicken tenders...'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: ‘The chicken fillets, please.’

SIMONE ASHLEY: Make me feel a bit more sophisticated.

NICK GRIMSHAW: The chicken nuggets, yeah. ‘Slightly obsessed with butter on anything.’

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which is great.

SIMONE ASHLEY: When I was a kid I had a debate with my brother, who's older than me, so I was the little sister and I was like, ‘Butter goes with everything,’ and he was like, ‘No it doesn't.’ And he would catch me out and be like, ‘What about a pear?’ and I'd be like, ‘Poached pears?’

ANGELA HARTNETT: Yeah, of course, yeah.

SIMONE ASHLEY: Melted butter.

ANGELA HARTNETT: Yeah, a little butter syrup.

NICK GRIMSHAW: It works with everything.

ANGELA HARTNETT: It does.

SIMONE ASHLEY: Mm-hm.

NICK GRIMSHAW: It works with everything. Uh, you also love cheese a lot. ‘Swiss German food, Swiss cheeses and meats. But staying in Indian cuisine, I love again, literally anything.’

SIMONE ASHLEY: *[laughs]* I'm so

NICK GRIMSHAW: We are the same, though.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: We are the same in that.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: We are not a fussy-

ANGELA HARTNETT: Eater, no. No fuss.

NICK GRIMSHAW: -a fussy situation here at all. What is it that you love particularly about the cheese and the ham?

SIMONE ASHLEY: So in Switzerland, there's like a German region, I guess it's the German region of Switzerland, there's a place I used to go to called Lenzerheide, which I used to get Gruyère Swiss cheese. Me and this cheese... we had our own relationship going on.

[laughter]

SIMONE ASHLEY: Like Christmas time, I don't ski, okay.

ANGELA HARTNETT: Yeah, yeah.

SIMONE ASHLEY: I'm sporty, but I don't ski.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: I go to sit by the fire and become cheese. To the point where I'd be reading a book, and I'd be like really into my book and just-

ANGELA HARTNETT: Cheese.

SIMONE ASHLEY: Eat the cheese straight down, yeah.

NICK GRIMSHAW: Eat the cheese, yeah.

SIMONE ASHLEY: Sometimes a bit of honey on it.

ANGELA HARTNETT: Yeah, nice.

NICK GRIMSHAW: Yeah. There's definitely an addictive quality to it.

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Don't you think-

SIMONE ASHLEY: If it's good cheese.

NICK GRIMSHAW: -like when you eat it, it's very dangerously moreish.

ANGELA HARTNETT: Yeah, it is dangerously moreish.

SIMONE ASHLEY: Crumbly, sharp, yeah.

ANGELA HARTNETT: And it's also the sharpness and the saltiness, I think, you know.

SIMONE ASHLEY: Yes, exactly.

ANGELA HARTNETT: And it all evokes everything though, as you say, it's like sitting by that fire, what were you drinking? Glass of wine? Cocktail?

SIMONE ASHLEY: I actually make a really good hot chocolate.

ANGELA HARTNETT: There you go.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: So you've got all those elements.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: Of course.

SIMONE ASHLEY: Exactly.

ANGELA HARTNETT: That's perfect.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Cause your restaurant in... the Alps?

ANGELA HARTNETT: Yeah, in Courchevel.

NICK GRIMSHAW: In Courchevel, do you do a cheesy....

ANGELA HARTNETT: Well, we do the raclette and we do a fondue, but they also do this thing, tartiflette.

NICK GRIMSHAW: I know her!

ANGELA HARTNETT: For the life of me...

[laughter]

ANGELA HARTNETT: Lovely lady. Um, which is with all the things you're talking about, so it's cheese, potatoes...

NICK GRIMSHAW: Oh.

SIMONE ASHLEY: Oh my gosh.

ANGELA HARTNETT: Onions, ham.

SIMONE ASHLEY: Yum.

ANGELA HARTNETT: Or bacon, and then, you know, and it's bubbly and everything. But it's really hearty.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: You know, some people order one for themselves, I'm like, how on earth can they even get up a mountain afterwards?

SIMONE ASHLEY: That sounds like a long walk.

ANGELA HARTNETT: Yes, yeah.

SIMONE ASHLEY: At the end of the walk, you sit down-

NICK GRIMSHAW: Back to England.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: *[laughs]*

SIMONE ASHLEY: Back to England, yeah.

NICK GRIMSHAW: Trekking back. I remember the only time I went skiing I went with my friend Colette, and she told me, which I believed because I trust her, she said, ‘Oh you don't need a skiing lesson.’

[laughter]

NICK GRIMSHAW: ‘I'll just show you.’

[laughter]

NICK GRIMSHAW: You do need-

SIMONE ASHLEY: Here, have a negroni.

NICK GRIMSHAW: You need a skiing lesson.

ANGELA HARTNETT: I think you need more than one actually.

NICK GRIMSHAW: She was like, it'll be alright.

[laughter]

NICK GRIMSHAW: I was not alright. I was not alright.

SIMONE ASHLEY: Wow.

NICK GRIMSHAW: Yeah, so I only did it one day, because I obviously injured myself immediately. And she's really good, she's like, *[in funny voice]* ‘Oh, I do this a lot, it's a con having a lesson, so just go like that.’

[laughter]

NICK GRIMSHAW: And... it didn't work. But we went to this restaurant where we got served, like, you know, like, like fondue.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: But with like a roast potato.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Mmm.

NICK GRIMSHAW: I co- and it was just, it was the most perfect, it was like, it was like eleven years ago and I can still vividly remember how...

SIMONE ASHLEY: Oh yeah.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: Delicious that was.

ANGELA HARTNETT: Talking of cheese.

NICK GRIMSHAW: Yes.

SIMONE ASHLEY: Oh.

ANGELA HARTNETT: Let's go get you some cheese.

NICK GRIMSHAW: Okay, I can smell it.

SIMONE ASHLEY: Smell's great.

NICK GRIMSHAW: The smell is fantastic.

SIMONE ASHLEY: Is that what it is?

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: Oh my goodness.

NICK GRIMSHAW: Like a gratin moment, yeah.

SIMONE ASHLEY: Mmm.

NICK GRIMSHAW: We've got here as well, Simone, that your solitary dislike was food that was too spicy.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: What becomes too spicy for you, Simone?

SIMONE ASHLEY: I think when you just start losing the flavour of the actual meat, or whatever it's on, and all you can taste and all you can experience is sweat.

NICK GRIMSHAW: Mm-mh.

SIMONE ASHLEY: Or like you're coughing.

NICK GRIMSHAW: Yes.

SIMONE ASHLEY: I would say, um, I don't know how to describe, I would say out of ten maybe I could handle a four, five?

NICK GRIMSHAW: Right, okay.

SIMONE ASHLEY: Yeah. Maybe a six.

NICK GRIMSHAW: Cause I think if it's spicy, but with like a depth, it's all right-

SIMONE ASHLEY: Exactly.

NICK GRIMSHAW: -but when it's just like, but when it's like ugh... you just need a tap.

SIMONE ASHLEY: But when it's like, oh my gosh, I need some ice water.

NICK GRIMSHAW: Yeah, yeah, yeah.

SIMONE ASHLEY: That's when it's going a little bit too far.

NICK GRIMSHAW: It's not the one.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Well, fear not. We shan't be going there today. What food did you grow up enjoying when you were younger?

SIMONE ASHLEY: Oh my gosh, everything. So, I grew up in England, I did a bit of time in California as well, but, so my mum and dad, they're Indian, they're South Indian. Tamil, specifically. So, my mum, my mum cooked the most amazing Indian food. Lamb curries, chicken curries, all the little like, the thing is with Indian food, there's just so many sides. You know when you go to an Indian restaurant, they serve it on the metal plate, and then there's all these like little metal dishes. So, my mum would make pachadi, which is for her, it was like a carrot, mustard seed, yoghurt kind of side dish, and that was like your cooling cleanser if like, it did get a bit too spicy. Or like lime pickle.

NICK GRIMSHAW: Love lime pickle.

SIMONE ASHLEY: Lime pickle is life.

NICK GRIMSHAW: Yeah, love lime pickle.

SIMONE ASHLEY: Yeah. So, me and my best friend over Christmas, I cooked curry for his family.

NICK GRIMSHAW: Uh-huh.

SIMONE ASHLEY: And we, it was like a family of ten, so we were in the Waitrose just like oh my gosh, like we don't know how many poppadoms we need and we just put like all of the poppadoms. We ended up with so many poppadom leftovers, we were eating poppadoms all day and just like lime pickle on the couch.

NICK GRIMSHAW: So good though.

SIMONE ASHLEY: So good.

NICK GRIMSHAW: It's so good. So have you had any, has your mum passed on any great recipes that you-

SIMONE ASHLEY: Yes.

NICK GRIMSHAW: -like to do?

SIMONE ASHLEY: Yeah, I observed a lot what she was doing.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: She was such a pro, well, she is such a pro that she's just like, a bit of this, a bit of that, there's no like, you know, teaspoon measurements, so, I kind of had lots of trial and error.

NICK GRIMSHAW: Yeah, yeah, yeah. That's a good-

SIMONE ASHLEY: Sometimes I went too hard on the coriander or cumin.

NICK GRIMSHAW: Yeah, yeah, yeah.

SIMONE ASHLEY: Be like...

NICK GRIMSHAW: Yeah. I love Indian food so much.

SIMONE ASHLEY: Me too.

NICK GRIMSHAW: Yeah, I've always loved it. Do you have a favourite restaurant that you go to for Indian food? Or is, is your mum probably the best?

SIMONE ASHLEY: My mum is the best.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: But when I'm in London, Gymkhana.

NICK GRIMSHAW: Mm-hm.

SIMONE ASHLEY: Love you Gymkhana, but I'm a mild gal. I can't, it's too spicy.

NICK GRIMSHAW: It's too spicy.

SIMONE ASHLEY: Sometimes I'm like, whoa, this is a little bit, it's a bit too much.

NICK GRIMSHAW: It is so delicious there.

SIMONE ASHLEY: Oh...

ANGELA HARTNETT: Right.

NICK & SIMONE: Wow.

NICK GRIMSHAW: The food just arrived.

SIMONE ASHLEY: Is this the dish that you were telling us about?

ANGELA HARTNETT: Yes, so it's a recipe by Ed Smith, and it's a fennel potato and Gruyère gratin, and we're serving it with a selection of charcuterie. We've got some pickles, we've got some lovely pickled cauliflower-

SIMONE ASHLEY: Hoh!

[*crew laugh*]

ANGELA HARTNETT: -some roasted tomatoes, and it's hot.

NICK GRIMSHAW: Hot.

[*crew laugh*]

NICK GRIMSHAW: It's definitely hot.

ANGELA HARTNETT: Some of the cheeses.

SIMONE ASHLEY: Oh my gosh, that is delicious.

ANGELA HARTNETT: You okay?

SIMONE ASHLEY: It's hot. Yeah, I got a bit over-excited.

NICK GRIMSHAW: And it's perfect with this salad as well.

ANGELA HARTNETT: Lovely dressing by Mr. Nicholas Grimshaw.

SIMONE ASHLEY: Mm.

NICK GRIMSHAW: What is the difference between a gratin and a dauphinois?

ANGELA HARTNETT: For me, it's the cheese. Dauphinois, you always cook just with cream. Some people do put cheese in, but traditionally it's always with cream. And then when you gratinate things, you're always grilling and it's cheese on top, so it's the form of cooking as well.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: And we made this one with crème fraîche rather than double cream.

SIMONE ASHLEY: Ooh.

NICK GRIMSHAW: Why is that?

ANGELA HARTNETT: Slightly lighter and I always think that crème fraîche-

SIMONE ASHLEY: Sharpness.

ANGELA HARTNETT: Sharpness. Love this, I love Simone, she loves what, she knows her things, yeah.

SIMONE ASHLEY: I think I sometimes make cake with crème fraîche.

ANGELA HARTNETT: Oh do you?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: And then these potatoes, what's the best potato for this?

ANGELA HARTNETT: So with this-

NICK GRIMSHAW: Like, a waxy?

ANGELA HARTNETT: Nice waxy one.

NICK GRIMSHAW: Waxy one, yeah.

ANGELA HARTNETT: Nice waxy one.

NICK GRIMSHAW: Waxy potato, that is...and then why does the Gruyère worked so well. Why a Swiss cheese?

ANGELA HARTNETT: I think it's the nuttiness of the cheese.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: It's got that sharpness.

SIMONE ASHLEY: Mm-hm.

ANGELA HARTNETT: And also it holds well, 'cause you know sometimes when you melt mozzarella, it goes really stringy, whereas actually this just melts nicely and it covers all the potatoes. It's sort of it's a good cheese for melting into sauces like a white sauce.

SIMONE ASHLEY: Mm-hm.

ANGELA HARTNETT: We use Gruyère a lot when we make little arancini balls risotto balls.

SIMONE ASHLEY: Oh, wow.

ANGELA HARTNETT: Because again, it's just makes, it just melts throughout the whole thing really evenly. So it's very good.

NICK GRIMSHAW: And then is this quite a simple recipe, if anyone's listening who wants to do this.

ANGELA HARTNETT: Yeah, we've done a little video of it.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: The key for this is the slicing of the potatoes and the fennel. You have to use a mandolin.

SIMONE ASHLEY: Mmm.

ANGELA HARTNETT: I think. And you know, either have your mandolin glove.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Have you used a mandolin, Simone?

SIMONE ASHLEY: I have, yes.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: And I've also, I've had to save a friend once who-

ANGELA HARTNETT: Oh no.

SIMONE ASHLEY: -who did cut his finger. But he was fine. It's no joke, use a glove.

ANGELA HARTNETT: Yeah, use the glove or use the guard.

SIMONE ASHLEY: But they're so helpful, before you know it...

NICK GRIMSHAW: You've got this.

SIMONE ASHLEY: Exactly.

ANGELA HARTNETT: So, use your mandolin. In fact, we had Sandi Toksvig on, and she went off to use a mandolin. She text me over Christmas saying, 'I've used my mandolin for the first time, my red cabbage.'

NICK GRIMSHAW: Did she use the glove?

ANGELA HARTNETT: And she used the glove, and she loved it.

NICK GRIMSHAW: Do you ever put the mandolin glove on and pretend you're Joan of Arc?

ANGELA HARTNETT: No, I don't Nick,

[crew laugh]

SIMONE ASHLEY: Yeah. Yeah!

NICK GRIMSHAW: Simone knows what I'm on about.

ANGELA HARTNETT: So, yeah, secret is, nice thinly sliced potatoes and fennel, then you put your crème fraiche with your cheese, lightly heat that up till the cheese melts, and then a touch of garlic, touch of salt and black pepper. And then the layers, excuse me, the layers of potato, fennel, then your cheese liquid, but make sure you press it all down.

NICK GRIMSHAW: Press.

SIMONE ASHLEY: Mm-hm.

ANGELA HARTNETT: Cause then what it happens, it makes sure that every layer is, you know, encompasses by that cheese sauce.

SIMONE ASHLEY: Mmm.

ANGELA HARTNETT: And there you go.

NICK GRIMSHAW: So good.

SIMONE ASHLEY: Delish.

NICK GRIMSHAW: And super healthy...

SIMONE ASHLEY: Yes.

NICK GRIMSHAW: And the weight just drops off.

ANGELA HARTNETT: With your bread.

SIMONE ASHLEY: Good fats, good fats.

NICK GRIMSHAW: Reeaally light [*laughs*]

SIMONE ASHLEY: All that cheese.

NICK GRIMSHAW: Really light meal.

ANGELA HARTNETT: Yeah, it is.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: I actually did convince myself though, whenever I was in Switzerland and it was cold outside, I'd be like, this is good for me.

NICK GRIMSHAW: It is good for you.

SIMONE ASHLEY: Like, this is keeping me healthy.

NICK GRIMSHAW: I think so.

SIMONE ASHLEY: Makes me happy, so it's good for me.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's good for you, exactly, exactly.

[drink pouring sounds]

NICK GRIMSHAW: Talk me through the wine pairing with this.

ANGELA HARTNETT: Oof.

NICK GRIMSHAW: Cheese and wine, best friends.

ANGELA HARTNETT: Cheese and wine. Cheese and wine, best friends.

NICK GRIMSHAW: Best friends.

SIMONE ASHLEY: Oh yeah.

ANGELA HARTNETT: So we have a Sauvignon Blanc.

NICK GRIMSHAW: They're best friends.

ANGELA HARTNETT: And it's a Dourthe RoqueBlanche. It's a very crisp Sauvignon Blanc from Bordeaux. 'Slightly herbaceous notes, black currant and gooseberry. Fresh and crisp.'

SIMONE ASHLEY: Ooh!

NICK GRIMSHAW: That is really nice.

ANGELA HARTNETT: And who was, when we were talking about this, Harriet who does our amazing photography, mentioned, which I didn't realise, the wines made up in the Alps and the mountains are much sharper. They have more acidity to them to cut through the richness of the food, because there's a lot of food with all the cheese in it. So, you probably get that in Switzerland as well.

SIMONE ASHLEY: Well they put schnapps in the cheese, don't they?

ANGELA HARTNETT: No, that's right, yeah.

SIMONE ASHLEY: To cut through, yeah. What's the etiquette with the rind of goat's cheese? You don't eat the goat's cheese rind?

ANGELA HARTNETT: I know-

SIMONE ASHLEY: This I know it's not goat's cheese, but...

ANGELA HARTNETT: I think you can eat any rind of cheese, providing it's not wax.

SIMONE ASHLEY: Okay.

ANGELA HARTNETT: You know, any cheese you can eat. There's more, there's an element, they say, how to cut cheese, but they say never cut the nose off. But I never get that right, I just hack.

NICK GRIMSHAW: Whatever.

ANGELA HARTNETT: It's bad, it's bad.

SIMONE ASHLEY: You just...

ANGELA HARTNETT: Not in the restaurant, but when I'm at home, I'm like, 'Elsie, a bit of cheese? There you go.'

NICK GRIMSHAW: Yeah, there you go. She don't know. Do you like cooking this sort of thing, Ange?

ANGELA HARTNETT: I do, actually.

NICK GRIMSHAW: Like a hearty....

ANGELA HARTNETT: But you know what it reminds me of? We had Steve Coogan on, didn't we? And we gave him a cheese and onion pie. So, it's a variation of it without the pastry.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You know, it had the potato, and it had the cheese in it, had the...

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: So, you know, every nation has their version of a nice potato and cheese pie

NICK GRIMSHAW: If you want to try this recipe or any of the recipes we do on Dish, go on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), and you will find all the recipes.

NICK GRIMSHAW: There's videos as well on YouTube if you want to see how Ange didn't slice her fingers off on a mandolin.

ANGELA HARTNETT: No.

NICK GRIMSHAW: You can see that on YouTube and on Instagram. But yeah, all the recipes we do on there, the wine pairing, everything you need to know.

ANGELA HARTNETT: Whole shebang.

NICK GRIMSHAW: The whole shebang. I'd love it if I went to someone's house and they did this.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: Yeah. It's a good TV meal, I think.

NICK GRIMSHAW: Do you think?

ANGELA HARTNETT: Because you can pick throughout whatever you're watching.

NICK GRIMSHAW: Yes, yeah.

ANGELA HARTNETT: Or a good film movie, talking of films, here we go-

NICK GRIMSHAW: Talking of film, like Picture This?

ANGELA HARTNETT: Like Picture This.

[*crew laugh*]

NICK GRIMSHAW: Like Picture This!

SIMONE ASHLEY: Wow [*laughs*]

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: You're not the only one who knows how to do this linking in.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mr. Radio 6.

[*laughter*]

ANGELA HARTNETT: Right, come on, tell us.

[*laughter*]

NICK GRIMSHAW: Yeah. Tell us!

ANGELA HARTNETT: Tell us everything.

NICK GRIMSHAW: Tell us all about this 'cause this is kind of like the ultimate rom-com. I love a film like this.

SIMONE ASHLEY: So it's just come out.

NICK GRIMSHAW: Mm-hm.

SIMONE ASHLEY: And it's about a girl called Pia, and she lives in Hackney, East London, and she's a struggling photographer. She has inherited her grandma's photography studio and she's trying to make money. It's not working. She can't pay the bills. Life's a bit chaotic. And then her sister's getting married, and she starts getting pressure from her family to maybe start putting herself out there, to find a guy, to maybe get married. And then she gets her fortune read by a guru, who says the next five dates you go on, you will find the love of your life, and then chaos ensues.

NICK GRIMSHAW: Chaos ensues.

ANGELA HARTNETT: Oh, excellent.

NICK GRIMSHAW: London looks so beautiful in this film.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Oh really?

[laughter]

NICK GRIMSHAW: Was it actually shot in London?

SIMONE ASHLEY: Yes.

[laughter]

SIMONE ASHLEY: It was actually shot...

[laughter]

NICK GRIMSHAW: No offence to the city in which I live, but I was like...

SIMONE ASHLEY: No, we did it at Hampstead Heath.

NICK GRIMSHAW: Fake sun?

SIMONE ASHLEY: No.

NICK GRIMSHAW: No. Real?

SIMONE ASHLEY: No.

NICK GRIMSHAW: How?

SIMONE ASHLEY: I think maybe in the studio there were some days, clever lighting.

[laughter]

SIMONE ASHLEY: No, it was real sun.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Real, real light.

ANGELA HARTNETT: But I also love movies that are filmed in London.

NICK GRIMSHAW: Same.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: I know that's a weird thing to say, but I get really excited when there's bits that I know and see, or series-

SIMONE ASHLEY: Totally.

ANGELA HARTNETT: -you know, like Spooks, always lovely, it was in London, you know, that sort of thing.

SIMONE ASHLEY: Yeah. And we filmed in Potter's Bar, actually, in October, and it was really warm outside, weirdly, and it was sunny, and I got stung by a bee on my arse.

NICK GRIMSHAW: Oh! [laughs]

ANGELA HARTNETT: Not nice.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Oh no.

SIMONE ASHLEY: In October, how random.

ANGELA HARTNETT: Yeah, weird.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Clinging on. Have you ever seen a Guru in real life? Or some sort of spiritual...

SIMONE ASHLEY: Mm-mm.

NICK GRIMSHAW: Meeting?

SIMONE ASHLEY: I nearly did two weeks ago.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Oh.

SIMONE ASHLEY: My best mate, Emily, she was like, come meet this Guru. I think it was in Essex, and she was like, just come, come [*laughs*] And I was like, okay. And then I spoke to my other friend Marco who was like, don't do it, you'll get addicted to it, and like he was like being like the rational logical one.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: And I got freaked out and then I cancelled.

ANGELA HARTNETT: So you didn't go?

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: I've never been, no. Have you? You have.

[*laughter*]

SIMONE ASHLEY: Yeah, yeah.

NICK GRIMSHAW: I did one-

SIMONE ASHLEY: He's like, I am one.

ANGELA HARTNETT: Yeah, yeah, he is [*laughs*]

NICK GRIMSHAW: I actually am one.

ANGELA HARTNETT: He is a Guru, yes.

NICK GRIMSHAW: No, I saw someone, but it was probably not the best environment. It was like, um, someone's album launch, and the album had like something to do with, you know astrology.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Or tarot cards or something. So, there was like a woman going around the bar like doing it. So, it wasn't like, you know, deeply spiritual.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But she did know things.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: So, I was really intrigued. She was like she knew all stuff, and she like knew certain things that she'd nev- I you know.

ANGELA HARTNETT: You didn't think anyone, yeah.

SIMONE ASHLEY: Wow. Very specific stuff?

ANGELA HARTNETT: You do hear that.

NICK GRIMSHAW: Very specific, like nothing really that interesting, but specific.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, like mention something about my brother, and my mum going away, and I was like, and my mum was going away with her sisters that day.

SIMONE ASHLEY: Ahh.

NICK GRIMSHAW: So it was like, things like that, so I'm like, is it? And they're, how, like, I don't know.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Mmm.

NICK GRIMSHAW: Which kind of freaks me out, I don't think you should know.

SIMONE ASHLEY: I don't think you should know. I think-

NICK GRIMSHAW: Like, I don't think you want, because then you might do something differently, and then...

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Do you think your life is written in the stars?

ANGELA HARTNETT: I do. I am quite a fatalist; I believe things happen for...

NICK GRIMSHAW: That's the spirit.

ANGELA HARTNETT: No, no, no. In the sense that I think it's, you know, I think that's it. Fates decided and that's how it is. Yeah, my mum's obsessed about an afterlife.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Whereas I'm not sure that exists, but I would like to think there is. I'd like to think I'm going to meet people again.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: I think afterlife sounds exhausting.

ANGELA HARTNETT: You're like, no [*laughs*]

SIMONE ASHLEY: Really?

NICK GRIMSHAW: What, forever?

SIMONE ASHLEY: You're just like...

NICK GRIMSHAW: Like, girl, let me be dead. What, just hanging out with everyone forever?

ANGELA HARTNETT: No, but you see the people, like, you know, my dad's not-

NICK GRIMSHAW: Forever?

ANGELA HARTNETT: Stop saying forever! Then you can make, don't know what goes on after that! [*laughter*]

NICK GRIMSHAW: If I die and you're there and we're doing this forever.

[*laughter*]

NICK GRIMSHAW: Oh, I've just done this!

ANGELA HARTNETT: This feels like the afterlife!

[*laughter*]

SIMONE ASHLEY: I'm so happy to be here.

[*laughter*]

NICK GRIMSHAW: I don't know about that.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: And then we've got to talk about your mum in the film, who's played by Sindhu Vee.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: We're obsessed with her, she came on Dish, and we had the best time with her.

SIMONE ASHLEY: She's hilarious.

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

SIMONE ASHLEY: So she played my mum in Sex Education as well.

ANGELA HARTNETT: Oh, did she?

NICK GRIMSHAW: Oh of course.

SIMONE ASHLEY: Yeah, so this is the second time. Whenever they yelled cut, the whole crew would just applaud because she was just so funny, so on it.

NICK GRIMSHAW: And would your family ever get involved in your love life like the movie? Would they ever be like, 'Have you got someone? You should see someone?'

SIMONE ASHLEY: Um, no, not really. I think, if I ever had an issue or a problem, Mum's always there.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: But other than that, they're just like, okay, yeah, you kiss people you like, you know... You're still like eight years old in our head.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Cause some people are very like open with their parents and like tell them-

SIMONE ASHLEY: Everything.

NICK GRIMSHAW: Everything, and I'm like, ooh.

SIMONE ASHLEY: Yeah, no.

ANGELA HARTNETT: Too much information.

NICK GRIMSHAW: What about your family, were they like saying, ‘Have you got a boyfriend? What's going on?’ Or would you just keep it stush?

ANGELA HARTNETT: Uh, sometimes. No, my mum would always not want to meet the boyfriends. She'd always go, ‘cause she knows how fickle I can be, she says, ‘This won't last. I don't want to meet them.’ Because we, you know, we're a small community. And we're all in Catholic schools, you always end up going out with a Catholic boy, and then you'd, you always used to go to Mass, and so mum would be like, ‘I don't want to see these people at Mass and meet their mothers, because you've ditched them. So do not let me meet them. I've no interest.’

SIMONE ASHLEY: How many boyfriends did you have?

[laughter]

ANGELA HARTNETT: I didn't have that many!

NICK GRIMSHAW: Four hundred.

ANGELA HARTNETT: I mean it sounds like I was dating after school, but I really wasn't!

SIMONE ASHLEY: Go on girl.

ANGELA HARTNETT: But she was just quite, you know, she said, ‘No, I don't want to meet these people,’ I said, ‘Okay,’ so, she met the ones I wanted her to meet. What about you? Oh, you weren't bringing anyone?

NICK GRIMSHAW: Well, my dad was always like, ‘Have you got a girlfriend?’ I was like...

[laughter]

ANGELA HARTNETT: No. Not this week.

NICK GRIMSHAW: He's like, ‘You're always hanging out with the girls.’

[laughter]

NICK GRIMSHAW: They are fab.... You can see Picture This, right now, available right now on Prime Video, so make sure you go and watch it.

SIMONE ASHLEY: Woohoo, cheers to that!

NICK GRIMSHAW: Cheers to that! Come on.

SIMONE ASHLEY: Cheers to that!

NICK GRIMSHAW: Get it watched.

SIMONE ASHLEY: Woohoo!

NICK GRIMSHAW: We should talk about Bridgerton as well.

SIMONE ASHLEY: Absolutely.

NICK GRIMSHAW: Because you're coming back to Bridgerton.

SIMONE ASHLEY: I am.

NICK GRIMSHAW: Has this been filmed? Has it been done?

SIMONE ASHLEY: I actually, yes, I think my final day is on Monday.

NICK GRIMSHAW: Oh wow!

ANGELA HARTNETT: Oh, wow.

SIMONE ASHLEY: I've been in and out, in and out.

NICK GRIMSHAW: Okay. How is it doing, something like Bridgerton? Because it's like 98 million people watching.

ANGELA HARTNETT: Yes! Incredible.

NICK GRIMSHAW: It's insane! Like it must be like, you know, a game changer when you're in a show as watched as that.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Yeah. It changed my life.

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: You know, I'm so proud to be a part of it, so grateful that it's part of my life. And just, it's just one of the best things that's ever happened to me.

ANGELA HARTNETT: Aw.

SIMONE ASHLEY: So very, very, you know, happy to be continuing with that show.

NICK GRIMSHAW: And you got to work with Jonathan Bailey on that show.

SIMONE ASHLEY: Yes.

NICK GRIMSHAW: And I really loved when you guys were doing press together.

SIMONE ASHLEY: Oh, really? Yeah, what, we just giggled the whole time.

[laughter]

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: You just really loved it, you just like, you had a really nice time together. Did you tattoo him? Or you-

SIMONE ASHLEY: I didn't, no.

NICK GRIMSHAW: No, are you going to tattoo him?

SIMONE ASHLEY: And I'm really honest, I don't think he would ever let me tattoo him.

NICK GRIMSHAW: No?

ANGELA HARTNETT: Oh, right.

SIMONE ASHLEY: He's got some sense.

NICK GRIMSHAW: You wanted to tattoo him?

SIMONE ASHLEY: No, I tattoo a lot. Back in the day, I used to tattoo like, you know, castmates and stuff, 'cause I had a tattoo kit.

ANGELA HARTNETT: Okay.

SIMONE ASHLEY: After I would tattoo myself, I'd be like, 'Hey, your turn!'

NICK GRIMSHAW: You're next.

SIMONE ASHLEY: Yeah, exactly, you're next.

NICK GRIMSHAW: Jonathan was like-

ANGELA HARTNETT: No.

SIMONE ASHLEY: I never asked him.

NICK GRIMSHAW: No, no.

SIMONE ASHLEY: You just know...

NICK GRIMSHAW: You just know, not to ask..

SIMONE ASHLEY: Sometimes...

[laughter]

NICK GRIMSHAW: Yeah. We know not to ask, yeah. I want to talk to you as well about F1 with Brad Pitt.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: This has been being filmed for a little while and you keep seeing pictures everywhere.

SIMONE ASHLEY: Two years.

ANGELA HARTNETT: Two years.

NICK GRIMSHAW: Two years, wow. Tell us all about this because I keep, all I've seen is Brad Pitt in like the...

ANGELA HARTNETT: F1.

NICK GRIMSHAW: Outfit? Costume.

SIMONE ASHLEY: In his racing suit, yeah.

NICK GRIMSHAW: At, you know, at different races. So yeah, it's coming out later this year, right?

SIMONE ASHLEY: Mm-hm. In June.

NICK GRIMSHAW: Tell us all about F1. Well, what you can tell us.

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: What I can tell you, well, they've been filming it for two years, live at the real Grand Prix. I joined the movie last year and we were all over the world, from Silverstone to Abu Dhabi, which was just the most incredible way to wrap it.

ANGELA HARTNETT: And you're filming before the races or after?

SIMONE ASHLEY: During the races.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: During, oh my gosh.

SIMONE ASHLEY: So, you know, traditionally you would do a scene and you've got sometimes all afternoon or an hour or so. You do like eight takes to however many takes. Sometimes Joe Kosinski, our director, would just be like, 'Right, we've got five minutes. We've got like two shots at this.' So once we got into the rhythm of it all, it really caught on and you just had to be on it. And you're in the real Grand Prix, like you hear all the crowds and the engines and it's just chaos, and at the same time we're shooting this movie, but then there's a real race going on with the real racers and all of that. So yeah, the stakes were pretty high.

NICK GRIMSHAW: I bet. How does that affect you at work when you know you've got to do it? Cause sometimes I'm terrible if something's pre-recorded, and I like, know it's not real.

SIMONE ASHLEY: Mm.

NICK GRIMSHAW: And then when it's on, you're just like, get on with it.

SIMONE ASHLEY: Spontaneous, yeah.

NICK GRIMSHAW: Did it make you just like.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Nail it.

SIMONE ASHLEY: Zero f****. Well-

[laughter]

SIMONE ASHLEY: Loads, loads of f****. No ego. Everyone worked as a team. And that's truly, in the least cheesiest way, that's exactly what it was. And Joe Kosinski was just the most amazing director, and he was just so calm, like, really.

NICK GRIMSHAW: And I guess you need that in like a high-pressure environment like that one.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: And did you have to learn any like car terminology?

SIMONE ASHLEY: Yeah! I mean I've always been curious about it, and a lot of my friends and community, they're all petrolheads. [noise] I didn't, sorry, that was the heel on the floor, it sounded like a fart, but I didn't fart.

[laughter]

NICK GRIMSHAW: It wasn't. It was the heel.

SIMONE ASHLEY: Sorry. Anyway. So yeah, from them I learned more about cars. I guess I can say I was in the Arctic. I was in Finland, in like the north of Finland and we were driving on a frozen lake in McLaren's.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh my god.

SIMONE ASHLEY: That was pretty wild. And I, I didn't realise they called it the Arctic experience and I was like, yeah, cool, yeah. And then when we were on the plane, I was like, 'Are we going to the Arctic?'

[laughter]

SIMONE ASHLEY: And my friend was like, 'Uh, yeah.' We were in Lapland, and I was like, God, I'm so glad I packed, like, all my thermals and stuff.

[laughter]

NICK GRIMSHAW: Wait, are we actually going to the Arctic?

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Yes, we are.

SIMONE ASHLEY: And then when we looked at our maps, the amount of screenshots of maps we sent to our, like, WhatsApp groups and friends, like, 'Look how north I am!'

[laughter]

SIMONE ASHLEY: So that was, yeah, I've, I've always really been into it, and racing. I want to see a female Formula 1 one day.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Whatever it's called, if it's Formula whatever.

ANGELA HARTNETT: Yeah. It's amazing though. It's the energy there though, when you see it and-

SIMONE ASHLEY: Oh yeah.

NICK GRIMSHAW: Nuts.

ANGELA HARTNETT: It's the speed of it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And we went there and we saw one of the, you know, and they do the pit stop and they change the tyres.

SIMONE ASHLEY: Mm-hm.

ANGELA HARTNETT: And it's split seconds. I'm amazed that you actually film when it's going on.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: I would think if you've got in the way and ruin, you know that's billions of pounds.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: ..that goes, if you don't, it's frightening.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I would not wanna do that.

NICK GRIMSHAW: I went once and I could not get over it, I loved it.

SIMONE ASHLEY: Yeah, did you go to Silverstone?

NICK GRIMSHAW: Yeah, Silverstone.

ANGELA HARTNETT: Silverstone's good, yeah.

NICK GRIMSHAW: And it was insane.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Really insane. I mean, you've had incredible success. You've been in some of the most, you know, talked about and loved shows, Bridgerton, Sex Education. Your family and friends must be used to you, you know, having great success, but it must level up a bit when you call someone and you're like, oh, I'm in the new Brad Pitt film.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Aw.

NICK GRIMSHAW: You know, Brad Pitt's like a, a Coca-Cola-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -of acting. Do you know what I mean? He's like a brand.

SIMONE ASHLEY: Yeah, yeah.

NICK GRIMSHAW: So how do your family react when you're like, oh, I can't make that lunch. I'm filming with Brad.

ANGELA HARTNETT: I'm with Brad.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: There's a difference between my friends and family there.

[laughter]

SIMONE ASHLEY: So my friends were all like, f*** yeah, this is so cool.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: We all went out for drinks.

ANGELA HARTNETT: Can we come to the set?

SIMONE ASHLEY: Exactly. They were all so thrilled and just amazing. Love my friends. My family... anytime I'm with a famous person, like Coca-Cola level famous person.

ANGELA HARTNETT: Yeah, yeah.

SIMONE ASHLEY: My mum once was like, she's posing with a cardboard cutout.

[laughter]

SIMONE ASHLEY: I'm not even joking. Not even joking. And I'd be like, Mum, it's the real person!

[laughter]

NICK GRIMSHAW: That's Brad Pitt!

SIMONE ASHLEY: Yeah. So, yeah. But no, they were very happy for me.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh. That's what you want though, like your family not that.

SIMONE ASHLEY: No they keep me grounded.

NICK GRIMSHAW: Yeah, that's what you want.

[drink pouring sounds]

NICK GRIMSHAW: Okay, we're having a dessert.

SIMONE ASHLEY: What is this?

NICK GRIMSHAW: Which is a rarity. But Angela, you've done a dessert today because of Simone's love of-

ANGELA HARTNETT: Ice-cream.

NICK GRIMSHAW: Ice-cream.

SIMONE ASHLEY: Love ice-cream, wow.

NICK GRIMSHAW: So what have we got here Ange?

ANGELA HARTNETT: So I've made a chocolate and vanilla semifreddo.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: So semifreddo means semi frozen. So it's layers of vanilla ice cream, layer of chocolate ice cream, and underneath a little layer of amaretti-

SIMONE ASHLEY: Oh.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -biscuits with some amaretto-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: -liqueur.

NICK GRIMSHAW: Ange, tell us how to make this?

ANGELA HARTNETT: So, you whip your egg yolks with your sugar, make a little sabayon out of those. Whip your cream separately and your egg whites separately. Mix them all together so you have a vanilla sort of parfait flavour, and then melt your chocolate separately, and then take half the mixture for vanilla and then add your chocolate into the other half. And then you set your amaretti biscuits at the base, pour on the chocolate which is more dense, and then pour the vanilla on top and freeze.

NICK GRIMSHAW: It looks really fab as well.

SIMONE ASHLEY: Wow. It does.

NICK GRIMSHAW: It like it looks chic.

ANGELA HARTNETT: Mm.

SIMONE ASHLEY: So chic.

NICK GRIMSHAW: I feel like if you serve this at your house, people will be like, wow.

ANGELA HARTNETT: It's my Auntie Maria's recipe. This is her recipe. My brother was reminiscing recently about it, he goes, 'Do you remember that dish, auntie...' I said, 'Yeah, chocolate semifreddo.' And then he said, 'Oh, another recipe you ripped off and put in your cookery book.'

NICK GRIMSHAW: Eh?

[laughter]

NICK GRIMSHAW: Not ripped off, inspired.

SIMONE ASHLEY: Inspired!

ANGELA HARTNETT: Inspired!

NICK GRIMSHAW: Inspired.

ANGELA HARTNETT: Inspired. Yes, yeah.

[cutlery sounds]

NICK GRIMSHAW: Simone, it is time for the fast-food quiz.

SIMONE ASHLEY: Okay.

NICK GRIMSHAW: Favourite way to have an egg?

SIMONE ASHLEY: Scrambled, lots of butter, salt and pepper.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Favourite form of potato?

SIMONE ASHLEY: Triple cooked chips, like thick pub, gastropub chips.

ANGELA HARTNETT: Okay, yeah.

NICK GRIMSHAW: What is your favourite sandwich filling?

SIMONE ASHLEY: Ooh, peanut butter and jam.

NICK GRIMSHAW: Mmm.

SIMONE ASHLEY: With ready salted crisps.

[*crew laugh*]

NICK GRIMSHAW: In the sandwich? Wow, yet to try.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah.

SIMONE ASHLEY: Crisps in a sandwich?

NICK GRIMSHAW: I've had crisps in a sandwich, not with jam. \

SIMONE ASHLEY: It's great.

ANGELA HARTNETT: Peanut butter, jam.

SIMONE ASHLEY: it's great. It's like brie and jam.

NICK GRIMSHAW: Oh, yeah. Oh, yeah, yeah, yeah.

SIMONE ASHLEY: It's like savoury and sweet.

NICK GRIMSHAW: Yeah, yeah. Yeah, we'll try. We'll try.

SIMONE ASHLEY: But when I was a kid, I used to sit on the sandwich, in a sandwich bag, because it made it.

NICK GRIMSHAW: Flattens it.

ANGELA HARTNETT: Yeah.

SIMONE ASHLEY: Yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Okay, alright.

NICK GRIMSHAW: Interesting cooking method there.

[laughter]

SIMONE ASHLEY: Sit on the sandwich.

NICK GRIMSHAW: Once you've made the semifreddo...

NICK & SIMONE: You sit on it.

NICK GRIMSHAW: Squash it down.

ANGELA HARTNETT: What's your favourite herb?

SIMONE ASHLEY: I love parsley.

NICK GRIMSHAW: Mmm. Do you have a favourite Sunday roast?

SIMONE ASHLEY: Ooh, I'm gonna say... lamb. Is that r- yeah, lamb, yeah.

ANGELA HARTNETT: Lamb's a great one.

SIMONE ASHLEY: Someone was like, oh my gosh, mint and lamb, what are you guys thinking? But I think mint and lamb goes well together.

ANGELA HARTNETT: Yeah, mint and lamb's fabulous.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Who's saying that? That's

SIMONE ASHLEY: They're German, so they don't understand.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Lose them. Honestly.

[laughter]

[theme music]

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

SIMONE ASHLEY: Ooh!

NICK GRIMSHAW: This is for you to open.

SIMONE ASHLEY: Okay. ‘Simone, you can have the Waitrose goodie bag, but only if you answer this question. In 2019, you starred in Casualty. Do you remember your character's name? And what was her storyline?’ Her name was Shay, and she was in, like, a three-way relationship. She was, like, a part of an explosion.

NICK GRIMSHAW: Ooh.

SIMONE ASHLEY: Goes to hospital and finds out she's pregnant. And then she freaks out when she has the pregnancy scan, and then the boys come and they're like, ‘We're gonna take care of this baby,’ and she's like, ‘Thanks,’ and then that's it.

NICK GRIMSHAW: That sounds like quite the day for your character.

SIMONE ASHLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, congratulations.

ANGELA HARTNETT: You've won it.

NICK GRIMSHAW: The goodie bag is yours, Simone.

[*applause*]

SIMONE ASHLEY: Thank you, thank you so much. Wow. Can I look at it now?

NICK GRIMSHAW: Please, get in there, get in there.

ANGELA HARTNETT: Yes, of course.

SIMONE ASHLEY: Oh my god, it's heavy.

NICK GRIMSHAW: Love, yeah.

ANGELA HARTNETT: It's heavy.

SIMONE ASHLEY: Oh!

NICK GRIMSHAW: It's stacked. Simone, thank you for coming to see us.

ANGELA HARTNETT: Thank you very much.

SIMONE ASHLEY: Thank you for having me.

NICK GRIMSHAW: Congratulations on the new movie.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You can see Picture This right now on Prime Video. A round of applause. Simone Ashley, everybody.

ANGELA HARTNETT: Yee!

[applause]

SIMONE ASHLEY: Thank you.

NICK GRIMSHAW: Thank you, Simone.

SIMONE ASHLEY: Thank you.

NICK GRIMSHAW: Thank you, Ange, that was delish.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: Next week, we are going to be joined by Sue Perkins.

SUE PERKINS: 'Black Forest gateau, nothing better in the universe.' Correct. Apparently, I said I like a perky quiche?

[laughter]

SUE PERKINS: ‘Goat's cheese,’ right, I could speak for fifteen minutes on goat's cheese. Makes me wanna gip. It tastes like melted bin liner, and I won't hear-

[*laughter*]

SUE PERKINS: It does.

ANGELA HARTNETT: If you would like to recreate any of the meals I make on Dish, you can find the ingredients and the method on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

NICK GRIMSHAW: We love hearing from you, so please come on, send us a question, I read them, Angela answers them. If you want to do it, dish@waitrose.co.uk.

ANGELA HARTNETT: Dish is an S:E Creative Studio Production

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