



Sandi Toksvig, roast duck legs with grapes and a non-alcoholic beer

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: I'm Angela Hartnett.

NICK GRIMSHAW: And you can hear in the background a sizzle of a potato-

ANGELA HARTNETT: Potato.

NICK GRIMSHAW: -which is what I want to hear, if I'm honest, when starting a podcast.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: It's almost as soothing as rain, that, on a window.

ANGELA HARTNETT: Oh, lovely, lovely.

NICK GRIMSHAW: Mm, potatoes in fat.

ANGELA HARTNETT: Yes, it is.

NICK GRIMSHAW: Mm. How are you-

ANGELA HARTNETT: Duck fat.

NICK GRIMSHAW: Duck fat?

ANGELA HARTNETT: [*In Nick's accent*] Duck fat?

NICK GRIMSHAW: The best fat.

ANGELA HARTNETT: I'm very well, thanks. How are you?

NICK GRIMSHAW: I'm all right. I'm okay.

ANGELA HARTNETT: Feeling okay?

NICK GRIMSHAW: I've got a bit of a sore throat today. Bit of a-

ANGELA HARTNETT: Yeah, shouting too much.

NICK GRIMSHAW: Yeah, I've shouted and so I've sort of got no, no voice. It is my Achilles heel. I always lose my voice.

ANGELA HARTNETT: Yeah, because you're talking, chatting and everything.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm trying to talk low.

ANGELA HARTNETT: Low, low.

NICK GRIMSHAW: And slow.

ANGELA HARTNETT: You want to do a Danny Dyer. [*In deep voice*]
'Hellooo.'

NICK GRIMSHAW: Low and slow, like that. Um, hey, what I wanted to talk to you about was how much fun Dish Live was.

ANGELA HARTNETT: Oh, yes.

NICK GRIMSHAW: I loved that.

ANGELA HARTNETT: It was with Sophie, it was brilliant.

NICK GRIMSHAW: It was so fun. So, it's not- we basically did a live episode of Dish.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Which you couldn't hear as part of this series. It was just, if you were there, you were there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, and we, we announced it on Dish. It wasn't a secret. And you could get tickets and come and watch us, and it was, we basically took this room where we do Dish to a, a theatre.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How many people came? Four hundred? Four hundred people?

ANGELA HARTNETT: It did not feel like four hundred.

NICK GRIMSHAW: No.

ANGELA HARTNETT: It felt much less.

NICK GRIMSHAW: Same. I feel like we just now go arena.

ANGELA HARTNETT: Oh, jeepers.

[*Laughter*]

NICK GRIMSHAW: I'm not joking. But I really loved it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I thought it was really fun, did you love it.

ANGELA HARTNETT: You were very good, actually, you were good. Yeah, I did.

NICK GRIMSHAW: Don't sound surprised.

ANGELA HARTNETT: No, no, no, but it's different, you know, here we're talking. I know we always mock, or I always mock the crew here, but you know,

there are a few people here, but that's quite a lot, you know, that's doing, that's Graham Norton territory, you were doing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Are you aiming for that job? Is that your new one?

NICK GRIMSHAW: Yeah, big time.

[*Laughter*]

NICK GRIMSHAW: Big time.

ANGELA HARTNETT: You'll be very good, we'll tell him.

NICK GRIMSHAW: Yeah, so Sophie Willan joined us-

ANGELA HARTNETT: Was brilliant.

NICK GRIMSHAW: -um, who's amazing writer and actor and she wrote Alma's Not Normal, won two BAFTAs for it.

ANGELA HARTNETT: Yeah, yeah. New series coming out soon, BBC.

NICK GRIMSHAW: I can't wait.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because I loved her and she's just like the dream guest. We need to get her on an actual episode-

ANGELA HARTNETT: I think so, yeah.

NICK GRIMSHAW: -so that the other people not in the four hundred can actually hear her.

ANGELA HARTNETT: And also because, as you said, you didn't need to look at cards, you know, or worry about, you know,

NICK GRIMSHAW: No, you just let her go, innit.

ANGELA HARTNETT: -and she just chatted away about everything.

NICK GRIMSHAW: She gets it. We need to get her on for sure. Um, any problems your end?

ANGELA HARTNETT: What? You mean the fact that I dropped something? Is that what you're referring to?

[*Laughter*]

NICK GRIMSHAW: Yeah, go on, tell everyone what happened, come on.

ANGELA HARTNETT: What, do you really want me to tell everyone what I dropped?

NICK GRIMSHAW: Yeah, come on.

ANGELA HARTNETT: I dropped the steak on the floor.

[*Laughter*]

ANGELA HARTNETT: And I picked it up and served it to you.

NICK GRIMSHAW: That's alright.

[*Laughter*]

ANGELA HARTNETT: Thirty second rule- or five second rule.

NICK GRIMSHAW: Not thirty second!

ANGELA HARTNETT: Five seconds.

NICK GRIMSHAW: Why I've got a sore throat today.

ANGELA HARTNETT: To be fair, there were so many of them, the one I used fell on top of the others, so you were safe on that sense, I will say.

NICK GRIMSHAW: I was safe, I don't mind that.

ANGELA HARTNETT: You're fine.

NICK GRIMSHAW: I'll be alright with that.

ANGELA HARTNETT: You'll be alright. No, no. I mean, there was nothing else I could do. What can I do? Suddenly go, 'You know what, you' -

NICK GRIMSHAW: It was live.

ANGELA HARTNETT: Yeah, it was live, yeah.

NICK GRIMSHAW: It was live. Do you know what I mean?

ANGELA HARTNETT: We-

NICK GRIMSHAW: Ian McKellen fell off the stage. You dropped a steak on the stage.

ANGELA HARTNETT: Yeah, exactly, exactly.

NICK GRIMSHAW: You keep on going. It's showbiz.

ANGELA HARTNETT: It's fine.

NICK GRIMSHAW: It's showbiz.

ANGELA HARTNETT: It's what we realised we maybe laid a little table rather than balancing six steaks on a bin next time.

NICK GRIMSHAW: Exactly.

ANGELA HARTNETT: It's probably would help, yeah, maybe.

NICK GRIMSHAW: That's what might help, yeah. When we do the arena tour-

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: -we'll have a big kitchen for you for you Ange.

ANGELA HARTNETT: We'll have our own coo- kitchen, make a kitchen, it'll be fine, yeah.

NICK GRIMSHAW: I went for dinner last night and people were asking me about it and saying, 'Are you going to do it? Are you going to do a tour?' I was like, I will, and will Ange? That's the question. Imagine us on tour on a tour bus.

ANGELA HARTNETT: Oh, gosh.

NICK GRIMSHAW: All of us lot.

[*Laughter*]

NICK GRIMSHAW: All of us lot on tour.

ANGELA HARTNETT: My first rider would be my own tour bus, by myself.

[*Laughter*]

NICK GRIMSHAW: Oh, of course. Of course. And she's not joking. That's not a joke.

ANGELA HARTNETT: I'll have Betty, I'll have the TV, you know, my own little, yeah, that'll be fine.

NICK GRIMSHAW: Some popstars do do that.

ANGELA HARTNETT: I'll be marvellous, I love that.

NICK GRIMSHAW: Today smells especially good, I feel.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Don't you think?

ANGELA HARTNETT: Christmas-y it smells.

NICK GRIMSHAW: Yeah, it smells really good. So today we are having a roast duck leg, with Sandi Toksvig.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Great sentence.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Have you met Sandi Toksvig before?

ANGELA HARTNETT: Couple of times, yeah. I think I've met her maybe when we were on Woman's Hour or something like that together. And when it was lockdown, you know, you were allowed your weekly exercise, we'd open one of the cafes as a takeaway. And she happened to cycle past a couple of days, so that's when I chatted to her and stuff, and she's been in the cafe a few times, you know, eating there which is good.

NICK GRIMSHAW: Yeah, I like her.

ANGELA HARTNETT: She's fantastic.

NICK GRIMSHAW: Yeah, I think people love Sandi Toksvig. I feel like you can trust her.

ANGELA HARTNETT: Very trusted, very confident in herself, but not cocky or anything, and just a lovely person. I think she's the type of person that would stop and help anyone on the street.

NICK GRIMSHAW: 100%.

ANGELA HARTNETT: She is...

NICK GRIMSHAW: Well, Sandi is here to promote her new book. She's written like twenty-five.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The new one is called Friends of Dorothy, which you can get now. She's also hosted The Great British Bake Off, of course, QI, Radio 4, The News Quiz. It's... I feel like super smart.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Super interesting.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We're going to have to pull it out the bag a bit today with Sandi.

ANGELA HARTNETT: Yeah, I know. Get our facts right.

NICK GRIMSHAW: Yeah, I- get our facts right. Get our facts right.

ANGELA HARTNETT: No talking rubbish.

NICK GRIMSHAW: To balance it out, to give us a bit of, um...

ANGELA HARTNETT: Kudos.

NICK GRIMSHAW: A bit of expertise and a bit of kudos. We've got some help from the actual QI Elves.

ANGELA HARTNETT: Yes. Fabulous.

NICK GRIMSHAW: So the people that, you know, the Elves from QI.

ANGELA HARTNETT: They've given us info, haven't they?

NICK GRIMSHAW: So we have some like facts about food and stuff we're going to be eating and drinking today.

ANGELA HARTNETT: Okay, yeah.

NICK GRIMSHAW: So hopefully Sandi Toksvig won't leave being like, 'Oh my god, I loved what Angela cooked. And the other guy was fine.' Um, here's one to start, which is quite interesting.

ANGELA HARTNETT: Oh, go on.

NICK GRIMSHAW: I could hear these by the way, forever, forever, just a fact. Um, so the QI Elves have told me about wine, that wine drinkers pour twelve percent more wine into a glass they're holding than one on the table. I wonder why? Wait. You must pour it and be like, that's not enough. Yeah, you'll get more of a fill.

ANGELA HARTNETT: Yeah. Yeah.

NICK GRIMSHAW: if the glass is in your hand.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: If you're listening to this and you have a problem with alcohol, always...

ANGELA HARTNETT: Keep it on the table.

NICK GRIMSHAW: Keep it on the table, please. Don't raise the glass. Please don't raise the glass. Alright, let's get the wonderful Sandi Toksvig in.

ANGELA HARTNETT: Yes.

[Theme music]

NICK GRIMSHAW: Our guest for the day, a writer, a broadcaster, comedian and political activist. She loves to do stand-up, but also knows the values of a good sit down as well. Uh, the wonderful Sandi Toksvig, everybody!

[Applause]

NICK GRIMSHAW: Hi Sandi.

ANGELA HARTNETT: Hi Sandi.

NICK GRIMSHAW: Welcome to Dish.

SANDI TOKSVIG: I suddenly feel really shy.

NICK GRIMSHAW: No!

SANDI TOKSVIG: You just think, oh, I'm going to disappoint now.

ANGELA HARTNETT: No, never.

NICK GRIMSHAW: No, you could never. You could never. Um, how are you? How is life?

SANDI TOKSVIG: Do you know, I'm all right, actually.

NICK GRIMSHAW: Yes.

SANDI TOKSVIG: Uh, I'm kind of excited because I've got three grandchildren, which is fabulous. But I've got another one, uh, due any, any day.

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Oh, wow.

SANDI TOKSVIG: And, oh, and it's just, uh, it makes you kind of, uh, tingly.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: It's very exciting. It's one of the best things ever.

NICK GRIMSHAW: Oh my God, that's exciting. Very exciting.

ANGELA HARTNETT: And what are the ages of the grandchildren?

SANDI TOKSVIG: So they're seven, four, and fifteen months at the moment.

NICK GRIMSHAW: Oh, wow.

SANDI TOKSVIG: And I feel very bad for the fifteen-month-old because we he likes to eat and we call him Fat Baby and that's not nice, is it? Uh, so, but there's nothing I like better than putting Fat Baby on my lap, because then when there's things to be done in the kitchen, I'm busy because I've got-

ANGELA HARTNETT: Yes.

SANDI TOKSVIG: I've got Fat Baby.

NICK GRIMSHAW: Fat Baby. I love a fat baby. Do you know what I mean? You don't want a skinny baby.

ANGELA HARTNETT: No.

ANGELA HARTNETT: No. That means they're loving their food.

SANDI TOKSVIG: Oh, so I did a very bad thing.

ANGELA HARTNETT: Is he sort of eating himself?

SANDI TOKSVIG: He loves to eat, he loves to eat.

ANGELA HARTNETT: Fabulous.

SANDI TOKSVIG: And, so he was whingeing a bit and his mum was in the other room and she said to me, 'Can you settle him?' And I just put my finger in the jam and put it straight in his mouth.

[Laughter]

SANDI TOKSVIG: And she said, and she came in and he was smiling, she said, 'How did you do that?' I said, 'He just loves his grandmother, that's...'

ANGELA HARTNETT: Just a little tick, I can't sort of teach you that. It's just the know-how of what you do.

SANDI TOKSVIG: It's just the calming effect I have.

NICK GRIMSHAW: That's it. Gran power. Well, if there's any lulls in recording today, Ange.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Get the jam.

ANGELA HARTNETT: Yeah, get the jam. Ready to go, right in the mouth.

SANDI TOKSVIG: Finger full of jam.

NICK GRIMSHAW: Right in the mouth. Well that's very exciting. When's the, is it like, due...

SANDI TOKSVIG: It's soon.

NICK GRIMSHAW: Oh, wow.

SANDI TOKSVIG: It's very soon.

NICK GRIMSHAW: It could be today.

SANDI TOKSVIG: Yeah, so I'm just excited.

NICK GRIMSHAW: Oh my god. So excited. And do you like, love having the whole family around? Do you love having...?

SANDI TOKSVIG: It's a huge thing for us. So Sunday lunch is quite often anywhere between twelve and twenty people.

NICK GRIMSHAW: Wow.

SANDI TOKSVIG: And, uh, That's the lovely thing about being older, if twenty people turn up for lunch, it doesn't scare me in the slightest. I just think, oh that's fine, we just sort that out. We keep, you know, we've got two ovens going and, uh, I love it.

ANGELA HARTNETT: And you do all the cooking? Or you share it?

SANDI TOKSVIG: Uh, no, we share it. We share it and it's a big, noisy family thing. And, uh, a young man had just joined the family and, uh, my wife said to him, 'Good luck getting a word in.' And that was her advice.

[*Laughter*]

SANDI TOKSVIG: That was her-

NICK GRIMSHAW: That was it.

SANDI TOKSVIG: That was the only advice.

NICK GRIMSHAW: That was it. Good luck with that.

ANGELA HARTNETT: You sit in the corner and you be quiet, and when we tell you to do something, you're allowed to.

NICK GRIMSHAW: Isn't it? And have you always had like big family lunches like that? Did you grow up in a house where you always had...

SANDI TOKSVIG: Uh, no. So, uh, we travelled all over the world so I grew up a lot in hotels.

NICK GRIMSHAW: Mm.

SANDI TOKSVIG: So I remember as a child going to see my English grandmother and my brother said to her, um, 'What are we having for lunch?' And she said, 'Oh, we're having roast lamb,' and he said, 'What else have you got?' Because we were so used to room service and menus-

[*Laughter*]

SANDI TOKSVIG: -that it seemed bizarre that there wouldn't be some kind of choice.

ANGELA HARTNETT: Just one course?

NICK GRIMSHAW: Club sandwich? No? No?

SANDI TOKSVIG: So, so no, a lot of hotels and a lot of, you know, I mean, ridiculous food for a child. Baked Alaska, that kind of thing, you know, sort of absurd food.

ANGELA HARTNETT: Yeah, yeah.

SANDI TOKSVIG: But, um, my dad believed - he was a foreign correspondent - and he believed there was a better education on the road than there was in school. So we went to a lot of very strange events.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you remember any that you still think, wow, that, that was strange to be at?

SANDI TOKSVIG: Well, I mean, I think it's fairly well known. I was there when Apollo 11, which is the one that went to the moon, when it took off, we saw it take off, and I was standing in Mission Control holding Neil Armstrong's secretary's hand when he stepped out onto the moon. So that's quite weird. It is quite weird. Um... so I'm standing next to this woman and we're all waiting for this big moment, first man on the moon is going to step out, and, uh, I was, I was eleven. And this woman was, and I said- I had an American accent in those days 'cause I grew up in New York, and I said, 'Are you okay?' She said, 'Well, I'm a little nervous 'cause my boss is going to step out onto the moon.' And I said, 'Oh, don't worry, I'll hold your hand.' So...

ANGELA HARTNETT: Oh, wow!

NICK GRIMSHAW: Ahhh Sandi!

SANDI TOKSVIG: So that's, that's why I was standing there holding her hand.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: That's amazing.

NICK GRIMSHAW: Don't worry. I got you.

ANGELA HARTNETT: I'll get you some food.

NICK GRIMSHAW: I was in a, uh-

SANDI TOKSVIG: I feel like I should be helping because I can't really be in a kitchen and not- you, uh, do you need some help?

ANGELA HARTNETT: No, I'm, I'm all good, Sandi. I'm just going to plate up.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But thank you. You're the first guest that's offered.

NICK GRIMSHAW: Do you know what, you really are.

ANGELA HARTNETT: And that actually includes Nick Grimshaw, as well.

[*Laughter*]

ANGELA HARTNETT: Who in our-

NICK GRIMSHAW: I am strictly told to remain in my chair.

ANGELA HARTNETT: What are we now, series six?

NICK GRIMSHAW: You are actually Sandi, in six series.

SANDI TOKSVIG: Really?

NICK GRIMSHAW: The first time someone said, 'Do you need a hand?'

SANDI TOKSVIG: Yes! Well, it's just polite, isn't it?

NICK GRIMSHAW: It is polite, yes.

SANDI TOKSVIG: Do you know, it's the thing, right? So, you must find this Angela because you're a brilliant and extraordinary chef, that everybody thinks, 'Oh, well, she'll make the dinner.'

NICK GRIMSHAW: Mm.

SANDI TOKSVIG: Do you know what I mean?

ANGELA HARTNETT: Yeah, yeah.

SANDI TOKSVIG: It's like when I go to a thing, people go, 'Oh, we could do with a speech. Up you get.'

NICK GRIMSHAW: Up you get. Go on.

SANDI TOKSVIG: Do you know?

ANGELA HARTNETT: I think people do, actually, yeah. They want you to be the funny one and making all the jokes and stuff. Yeah, that's a lot of pressure.

SANDI TOKSVIG: Well, this weekend, without naming any names, I'm going to a wedding, and I thought, well, that'll be nice. Uh, it's quite a famous person getting married. Um, and, uh, then they phoned me and said, 'Would you officiate?' And I thought, I, but, I don't-

ANGELA HARTNETT: Cheeky.

SANDI TOKSVIG: But I don't know anything about it. I don't know anything about it. It won't stick if it's me doing it. I don't think it's a very good idea at all. But somehow, for some reason, because you speak for a living, you could probably say...

NICK GRIMSHAW: They think, oh, you could probably... yeah.

SANDI TOKSVIG: Yeah, you could be that. So we'll, well we'll see, I am doing it. I am doing it, so we'll...

NICK GRIMSHAW: And you'll do it, you said yes?

SANDI TOKSVIG: I am doing it.

NICK GRIMSHAW: Okay wow.

SANDI TOKSVIG: I bought an excellent outfit.

NICK GRIMSHAW: Oh really, what have you got?

SANDI TOKSVIG: Yes, I found a website called Catholic Liturgy Online.

[Laughter]

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh god!

SANDI TOKSVIG: It's quite bold, what I've chosen.

NICK GRIMSHAW: Oh, wow.

[Laughter]

NICK GRIMSHAW: I can't wait for that. I love you initially being reluctant and then being like, actually...

SANDI TOKSVIG: Gotta dress for it, Nick. Gotta dress for it.

NICK GRIMSHAW: I'm on this Catholic website, I'm going to do it.

[Chopping sounds]

NICK GRIMSHAW: Now when we asked you, um, what you would like. Sometimes people are quite vague, they're quite like, 'Meat.' You said your favourite food is, 'Roast duck, caramelised potatoes and red cabbage.'

SANDI TOKSVIG: Yes.

NICK GRIMSHAW: We love the specifics of that. Oh by the way, we're not gonna have a drink today, but I thought we could have a non-alcoholic beer.

SANDI TOKSVIG: Yes.

NICK GRIMSHAW: Do you fancy that? I think it looks quite good.

SANDI TOKSVIG: I like- do you know what, I think the non-alcoholic beers have really come on.

NICK GRIMSHAW: They really have, they used to be disgusting.

SANDI TOKSVIG: They were disgusting.

NICK GRIMSHAW: It was like, not beer.

SANDI TOKSVIG: No, I used to get a terrible headache, like a hangover headache, which was sort of silly.

NICK GRIMSHAW: Yes.

SANDI TOKSVIG: So I do, uh, I do drink, uh, just not when I'm working, um, but I do drink.

ANGELA HARTNETT: Yes, yeah of course.

SANDI TOKSVIG: But in Scandinavia, what you do, so I'll pick up my glass.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: And because I picked it up, I'm going to look you in the eye, and then we both look like this, and then we take a sip. And that way we get drunk at exactly the same rate.

ANGELA HARTNETT: Ohh.

[*Laughter*]

ANGELA HARTNETT: See in our family we all just drink.

SANDI TOKSVIG: Oh right.

ANGELA HARTNETT: We don't actually do it as methodical as that. I might introduce that this year. 'Jonas? This is how we've got to do it.'

SANDI TOKSVIG: Got to look each other in the eyes. Very important.

ANGELA HARTNETT: He does that, he brings his big stout. You know, he makes this sort of beer as well, mixes this beer with something, so there's jugs of that, there's the different schnapps. And I love the fact that every now and again you get one of my aunts or my mum going, 'The Queen of Denmark has this schnapps, you know?'

[*Laughter*]

ANGELA HARTNETT: And it's like, okay, does she? Well, we'll try it then if the Queen of Denmark does it.

SANDI TOKSVIG: I had the good fortune to sit next to the Queen of Denmark at a, at a dinner, where obviously I was having to make a speech.

NICK GRIMSHAW: Obviously.

SANDI TOKSVIG: Uh, and, uh, so at the time I had a house in Denmark, I had a house there for, for three- for thirty years. And the Queen prides herself on being available to all subjects if there's something that they need.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: So she actually has an open house, and if you haven't been able to sort a problem out, you can just go and see the Queen.

ANGELA HARTNETT: That's amazing.

SANDI TOKSVIG: And she will help you. So I stood up and I said, 'Very glad she's here, because I cannot work out if I paid my council tax bills.'

[*Laughter*]

SANDI TOKSVIG: And I took the bill out, and I handed it to her, she got her glasses out, she went, 'Oh no, it's fine, it's all so...'

[*Laughter*]

ANGELA HARTNETT: Brilliant.

[Dinner table sounds]

NICK GRIMSHAW: Okay, here we go Ange. What have we got? I can see it's a duck.

ANGELA HARTNETT: So we got roasted duck leg with grapes, um, confit garlic and shallots.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And I've also used some of the duck fat and done some- made some sauteed potatoes on the side, the duck fat with a bit of salt and rosemary.

SANDI TOKSVIG: Mm. Oh, duck fat. Mmm.

NICK GRIMSHAW: We love. Get that on the rider.

SANDI TOKSVIG: Mmm.

ANGELA HARTNETT: Get that on the rider.

SANDI TOKSVIG: Oh, I should just have, 'Meat.'

NICK GRIMSHAW: Meat.

ANGELA HARTNETT: Meat.

SANDI TOKSVIG: 'Duck fat.'

NICK GRIMSHAW: Duck fat.

SANDI TOKSVIG: Yeah. Absolutely.

NICK GRIMSHAW: And well, enjoy, Sandi, and thank you, Angela.

ANGELA HARTNETT: Bon appétit, yeah.

NICK GRIMSHAW: This looks sensational.

SANDI TOKSVIG: So, when I was a child, we used to have, um, uh, what they call night food, is just a sandwich at night.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: Um, and, um, yeah, fed mad med knaphuller is, um, is, is a terrible thing. It must be so bad for you. Rye bread with duck fat, and then, uh, rough salt, 'groft salt,' um, and we call it, um, uh, 'fatty food with buttonholes,' because the salt kind of melts into the fat, and it makes it look like it's got little buttonholes on it. There cannot be anything that's worse for you, I would imagine, than a lard sandwich with salt.

[*Laughter*]

NICK GRIMSHAW: A lard sandwich with extra salt.

SANDI TOKSVIG: It's delicious.

NICK GRIMSHAW: Oh, I bet, I mean, there's three fantastic ingredients there. My dad used to have a lard butty, a dripping butty he'd call it.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: And you'd make them sometimes, you know, if my mum was out for the night.

ANGELA HARTNETT: Oh, yes.

NICK GRIMSHAW: That's what we'd make for our tea, which would be a lard sandwich.

ANGELA HARTNETT: Cause you weren't allowed to eat them normal.

NICK GRIMSHAW: The grapes, Ange. Is there a preferred grape? Is there grape prep? How do we do a grape with a duck?

ANGELA HARTNETT: Grape- well, duck is great because it's a fatty meat. It really lends itself to anything sweet. So figs work really well. Peaches work well with it. Anything that's sweet, the- pears would work. But these grapes, the great thing about them, is that they'll, their juices will come out, so that's forming part of the sauce in there.

SANDI TOKSVIG: Mm.

ANGELA HARTNETT: And you literally have no- all you need to do is snip them into little bunches, add them when you're cooking the duck and all their- and they'll just slightly shrivel was basically, they'll become like a raisin if you left them for so long.

NICK GRIMSHAW: And for the same time you're cooking the duck?

ANGELA HARTNETT: You put them in about half an hour after you started cooking.

NICK GRIMSHAW: A little bit after, okay.

ANGELA HARTNETT: But it- fruit and duck works really well together.

NICK GRIMSHAW: Works perfect.

ANGELA HARTNETT: Perfectly.

NICK GRIMSHAW: Really good, mm.

SANDI TOKSVIG: Honestly, isn't it wonderful?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So I need to give credit to my friend Lucas Hollweg, who, it's his recipe on waitrose.com etc, but it is a fantastic recipe.

SANDI TOKSVIG: Mm.

ANGELA HARTNETT: And I love it with the grapes, and what he, what he does is he, you know, you roast off your duck and then you add your shallots, add your grapes in, little bit of red wine vinegar, red wine in there, touch of sugar, so you get all that sweetness that cuts through the fattiness of the duck. So it's absolute- it is really delicious, actually.

NICK GRIMSHAW: It's so good.

SANDI TOKSVIG: So when we do duck in Denmark, we, we, stab it with a fork all over.

NICK GRIMSHAW: Yes, yeah.

NICK GRIMSHAW: And then cook it upside down for-

ANGELA HARTNETT: Are you doing whole duck?

SANDI TOKSVIG: Whole duck, yeah. Upside down for the first twenty minutes?

ANGELA HARTNETT: Yeah, I do it like that.

SANDI TOKSVIG: Yeah, to get the maximum amount of fat to come out.

ANGELA HARTNETT: Now I've actually learned how to cook it, Sandi. I must confess, I did it one Christmas and made it. And when the family sit there and go, should we go to the garage to get the duck sauce and some pancakes, because it was so dry and crisp.

SANDI TOKSVIG: Oh!

[Laughter]

NICK GRIMSHAW: It was that bad.

ANGELA HARTNETT: My mum sat there going, 'I think next year we should have chicken, Angela.'

[Laughter]

NICK GRIMSHAW: Thanks, mum.

ANGELA HARTNETT: But I'd never, I just had in my head, you cook it like a turkey and left it in for like hours.

SANDI TOKSVIG: Oh, no, no, no, no.

ANGELA HARTNETT: And it was as dry as anything.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Anyway.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: So now I do it the correct way, turn it upside down.

SANDI TOKSVIG: Turn it upside down.

NICK GRIMSHAW: Now you know.

ANGELA HARTNETT: Properly, yeah.

NICK GRIMSHAW: So you did, you did do that today?

ANGELA HARTNETT: No, well this is-

NICK GRIMSHAW: Because these are all, like, joints.

ANGELA HARTNETT: Yeah, these are, yeah, the legs so they, you know, it's the working part of the animal so it takes long and slow. And generally you confit duck legs because, you know, cook them in lots of fat and then store them in the fat. But for this recipe, they've been roasted, but what- uh, high in the oven, then you turn it down, you add your stock, your wine, etc. But what we did the night before was salt them, so you've seasoned them and started to tenderise them the night before.

NICK GRIMSHAW: Ooh.

SANDI TOKSVIG: Yeah.

ANGELA HARTNETT: And actually you can salt them for a long time, you think you shouldn't-

SANDI TOKSVIG: Oh no no no-

ANGELA HARTNETT: But you can.

SANDI TOKSVIG: -there's a thing called seventy-two hour duck.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: Where it's been kept in salty brine.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: For the seventy-two hours before cooking.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: Fabulous.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: Absolutely- almost tastes like ham actually, by the time it's...

ANGELA HARTNETT: Yeah it's a great, you know, duck's very versatile like that.

SANDI TOKSVIG: I once made Danish Christmas dinner for Prue Leith, and she came over and, uh, I was, I was very pleased, and I was carving the duck, and she said, 'Darling, what are you doing?' And of course, because she's had lots of restaurants, there wasn't... there was nothing left by the time she'd finished carving. It was like, it was like some animal had eaten at the bones.

[Laughter]

SANDI TOKSVIG: I've never- she said, 'Every bit on that duck is worth money, just get it-'

ANGELA HARTNETT: Yes!

SANDI TOKSVIG: She said, 'Get it all off.'

ANGELA HARTNETT: There speaks Prue, the restaurateur.

NICK GRIMSHAW: Love Prue. Love Prue.

ANGELA HARTNETT: I love that, yeah.

NICK GRIMSHAW: We loved Prue when she came here, didn't we?

ANGELA HARTNETT: Oh she was fantastic.

NICK GRIMSHAW: She was so fantastic. How was going to work with Prue? I imagine that's a dream.

SANDI TOKSVIG: She's still one of my very, very dearest friends.

NICK GRIMSHAW: I bet.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: I love her, she's kind.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: Um, but, she came to my house, big effort, right? Made a big Christmas dinner. I went to her house, we had re-heated pasta.

[*Laughter*]

NICK GRIMSHAW: Prue! Very off brand for Prue.

ANGELA HARTNETT: Re-heated pasta?

SANDI TOKSVIG: She'd had an event the night before and there was pasta left over and we had that. I went-

ANGELA HARTNETT: Waste not want not you see.

SANDI TOKSVIG: 'What the hell is this? You're Prue Leith.' What is this rubbish she's serving me?

[*Laughter*]

SANDI TOKSVIG: She's wonderful. Do you know what I love about her?

NICK GRIMSHAW: Please.

SANDI TOKSVIG: There was her and Noel Fielding, and she had more stories about her life than Noel Fielding.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: I can believe that.

NICK GRIMSHAW: Wow.

SANDI TOKSVIG: Yeah, no, she's a naughty naughty girl.

ANGELA HARTNETT: She's had a racy life, Prue.

SANDI TOKSVIG: Oh my word, yeah.

ANGELA HARTNETT: Yeah, very much so. Read her autobiography.

SANDI TOKSVIG: Mm.

NICK GRIMSHAW: Oh my god, I need to know more about Prue's..

SANDI TOKSVIG: Very naughty girl.

NICK GRIMSHAW: ..naughty life. Was she naughty on set, or was she, uh... she kept a lid on it.

SANDI TOKSVIG: I hesitate to say.

[*Laughter*]

NICK GRIMSHAW: You can't say. You can't say.

ANGELA HARTNETT: But that must have been like a joy to do Bake Off, just going into work and just having fun with your best mates.

SANDI TOKSVIG: Oh that bit is fun, yeah.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: Cake, not so much.

[*Laughter*]

NICK GRIMSHAW: Lot of cake on Bake Off. That's the only downside.

ANGELA HARTNETT: I'm with you there.

SANDI TOKSVIG: No.

NICK GRIMSHAW: But we're not cake fans at all, are we?

ANGELA HARTNETT: No.

NICK GRIMSHAW: No.

SANDI TOKSVIG: They had a separate fridge at the back- there's a sort of kitchen at the back where they sort of test things and stuff. And they had a separate fridge which was Sandi's cheese fridge. And when I was completely dying with boredom, having spent five hours watching somebody dry meringue-

[Laughter]

SANDI TOKSVIG: -they'd go and get me a bit of cheese to keep me going.

NICK GRIMSHAW: 'Come on, Sandi'

ANGELA HARTNETT: 'Give me a pickle.'

NICK GRIMSHAW: 'Let's get you a Babybel.'

ANGELA HARTNETT: Exactly, yeah.

NICK GRIMSHAW: 'Here we go, come on.' I do love watching Bake Off-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -or baking programmes.

ANGELA HARTNETT: Oh do you?

NICK GRIMSHAW: The precision, the high stress-

ANGELA HARTNETT: The jeopardy.

NICK GRIMSHAW: -the jeopardy. Love all that.

SANDI TOKSVIG: Yes, but darling, a five hour bake on television takes fifteen minutes. A five hour bake in the tent takes five hours!

[*Laughter*]

NICK GRIMSHAW: So yeah, like, hour three comes knocking, you're like, this is quite boring now. That's two football matches.

SANDI TOKSVIG: And I tried reading at the same time, you know, I would try and have some, a book on the go.

NICK GRIMSHAW: On camera.

SANDI TOKSVIG: Well, they keep making you do things. They keep making you-

[*Laughter*]

SANDI TOKSVIG: 'Could you go and talk to so and so?' No, I'm reading! What is wrong with you all?

NICK GRIMSHAW: So Ange, if anyone wants to try this recipe.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: [Waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), if you want to try the roast duck legs with grapes, the recipe by Lucas, uh, with a side of potatoes. There is also a wine pairing.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, it's a Sorcova Pinot Noir. Lively, fresh, red plums and strawberry notes. So perfect with the sort of gaminess of the um, duck.

ANGELA HARTNETT: And also, from Romania, which we haven't had before, which is a new one for us.

NICK GRIMSHAW: First Romanian...

ANGELA HARTNETT: Wine, yeah.

[*Drink pouring sounds*]

NICK GRIMSHAW: We come to the fast-food quiz. Sandi Toksvig, we just want to know your favourite way to eat eggs?

SANDI TOKSVIG: Uh, egg cake.

NICK GRIMSHAW: Egg cake?

ANGELA HARTNETT: Egg cake?

[*Laughter*]

NICK GRIMSHAW: What's wrong?

ANGELA HARTNETT: I've never heard of egg cake.

[*Laughter*]

NICK GRIMSHAW: Egg Cake.

SANDI TOKSVIG: What's wrong? Aeggekage. Uh, so, it's basically a baked omelette.

ANGELA HARTNETT: Oh.

SANDI TOKSVIG: And, uh, so it's a Danish thing. So, basically, you whip up your eggs- first, maybe put whatever leftovers you've got, put them in the pan, some onions, some bits of peppers or, or vegetables or whatever.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: Um, and then you whip up your eggs and you put in half a cup of milk. We do oat milk because my wife is intolerant to dairy.

ANGELA HARTNETT: Allergic, yeah, okay.

SANDI TOKSVIG: Um, with a teaspoon of corn flour, um, and put all that in together, stick it in the oven, twenty minutes. Absolutely delicious.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh, wow.

SANDI TOKSVIG: Egg cake.

ANGELA HARTNETT: Okay. I'd try that.

NICK GRIMSHAW: Yeah, try egg cake-

SANDI TOKSVIG: Sorry, have I stumped you, I didn't mean to-

ANGELA HARTNETT: You stumped me.

NICK GRIMSHAW: Wow. The quick fire is really slowing down.

[*Laughter*]

ANGELA HARTNETT: We've got another ten of these.

NICK GRIMSHAW: It's quick fire with a recipe.

[*Laughter*]

ANGELA HARTNETT: You can have a recipe. You'll have a cookbook at this rate.

SANDI TOKSVIG: I'm so sorry, that's not what I should have Um, sandwich filling?

SANDI TOKSVIG: Uh, tuna mayonnaise.

NICK GRIMSHAW: Oh, yum. Form of potato?

SANDI TOKSVIG: Baked.

NICK GRIMSHAW: Herb?

SANDI TOKSVIG: Uh, oh, dukkah, is that, doesn't really count, does it?

NICK GRIMSHAW: No-

ANGELA HARTNETT: Yeah, it counts, yeah.

NICK GRIMSHAW: Yeah.

SANDI TOKSVIG: Yeah, I think that's...

NICK GRIMSHAW: Yeah. Crisp?

SANDI TOKSVIG: Crisp?

NICK GRIMSHAW: Mm.

SANDI TOKSVIG: Uh, cheese and onion.

NICK GRIMSHAW: Mm. Um, do you have a favourite bean?

SANDI TOKSVIG: Has been.

[*Laughter*]

ANGELA HARTNETT: Ah, I like that answer..

NICK GRIMSHAW: Yeah, keep has been. Uh, pasta?

SANDI TOKSVIG: I mean, old school spaghetti.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes. And finally, the big one round yours, Sunday roast meat?

SANDI TOKSVIG: Uh, chicken.

NICK GRIMSHAW: Chicken.

ANGELA HARTNETT: We love a chicken.

NICK GRIMSHAW: Angela's favourite.

ANGELA HARTNETT: Love chicken.

SANDI TOKSVIG: You can't go wrong with a chicken.

NICK GRIMSHAW: You actually can't go wrong with a chicken.

SANDI TOKSVIG: No, even the vegetarians go, 'I could just have a little bit.'

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: I could have a little bit.

ANGELA HARTNETT: A crispy bit. A crispy bit.

NICK GRIMSHAW: A little bit of chicken.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A little bit, a little bit.

[Salt grinder sounds]

NICK GRIMSHAW: So Sandi, tell us about your QI live theatre show. It's called For One Night Only, but amazingly, it's actually over two nights.

SANDI TOKSVIG: Yes.

NICK GRIMSHAW: Yeah.

[Laughter]

SANDI TOKSVIG: Partly ticket sales. Partly to do with ticket sales. Um, when you do live theatre, as I'm sure you know, you did, uh, you did fairly recently some classic concerts at the Barbican.

NICK GRIMSHAW: I did.

SANDI TOKSVIG: Yeah, yeah.

NICK GRIMSHAW: Yes, I did, yeah.

SANDI TOKSVIG: I very nearly, I very nearly came.

NICK GRIMSHAW: You have to come next year.

SANDI TOKSVIG: I'll come next year.

NICK GRIMSHAW: Unreal. Unreal.

SANDI TOKSVIG: So there's something special, and every night is different.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: So you can say it is for one night only because actually that night, it's that audience, it's that group of people. And when you're in a live situation, even here, there's a lot of people in this room, when we're all in the room together, almost instantly our heart rates start to synchronise.

ANGELA HARTNETT: Right.

SANDI TOKSVIG: We start to have a sense of being one, and, and you can feel it. And actors will often stand backstage and they're listening to the audience, and they go, 'Oh, they're a bit quiet tonight.' 'Oh, they're up for it tonight.' They can tell just from the general hubbub of what's going on.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: So, yes, it'll be different every night, uh, but, but because the audience is different every night.

ANGELA HARTNETT: Yeah, sure.

SANDI TOKSVIG: And that's the joy of it.

NICK GRIMSHAW: Yeah.

SANDI TOKSVIG: That's the fun of it.

NICK GRIMSHAW: When is this happening?

SANDI TOKSVIG: Yes.

NICK GRIMSHAW: Yes.

SANDI TOKSVIG: It's November.

NICK GRIMSHAW: November, okay. We have to go to that.

SANDI TOKSVIG: I think it's, I think it's the 13th and 14th of November.

NICK GRIMSHAW: Okay.

SANDI TOKSVIG: But don't, don't quote me on that.

NICK GRIMSHAW: No, Google it.

SANDI TOKSVIG: Yes.

NICK GRIMSHAW: If you're listening, give it a Google.

SANDI TOKSVIG: Yes. Because I have, I have people for that, I do.

NICK GRIMSHAW: Yes.

SANDI TOKSVIG: Who tell me what I'm doing.

NICK GRIMSHAW: She will be there.

SANDI TOKSVIG: I will be there.

NICK GRIMSHAW: She just doesn't know when it is. And have you always been interested, cause QI - I mean, I love QI, all my family love QI. My sister, diehard QI fan. Have you always been interested in facts and learning? And you're still excited by it, but was this always the case throughout your life, were you always intrigued?

SANDI TOKSVIG: Yes, I mentioned my father was a foreign correspondent and from the earliest age, we were required to read the first three pages, at least, of the New York Times, so we had something interesting to say at dinner.

ANGELA HARTNETT: Right, yeah.

SANDI TOKSVIG: Um, so he-

NICK GRIMSHAW: At what age would you be reading the New York Times?

SANDI TOKSVIG: Seven, eight.

NICK GRIMSHAW: Amazing.

SANDI TOKSVIG: Um, and he, he talked to us always as small adults.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: And would explain things in great detail.

NICK GRIMSHAW: Mm-hm.

SANDI TOKSVIG: And I loved it. And I do not understand people who get bored.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: Because there's always something that you go, oh, isn't that interesting? And I wonder how they did that? And, so I'm sitting looking at this table and thinking, well, wood doesn't come like this. How's it been made, they've made it in strips and how have they done that.

ANGELA HARTNETT: Yeah, yeah.

SANDI TOKSVIG: You know, look at the grain and all the... life is interesting.

ANGELA HARTNETT: Curiosity.

SANDI TOKSVIG: Yes, curiosity. And I, and I never cease to be fascinated.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

[Drink pouring sounds]

NICK GRIMSHAW: I thought we could, uh, give you - 'cause we love a fact - give you some QI facts about the duck that we've just eat- not this literal duck, but about ducks, we've had ducks.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: One of the largest birds of all time, lived fifteen million years ago, a giant goose ancestor nicknamed the Demon Duck of Doom. Solid name.

SANDI TOKSVIG: I mean, do you not want that on your pond? You want that.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: ‘What's that?’

SANDI TOKSVIG: ‘That's the Demon Duck of Doom.’

NICK GRIMSHAW: ‘The Demon Duck of Doom.’

ANGELA HARTNETT: Don't go near the pond.

SANDI TOKSVIG: [*Singing*] Bum bum bum.

NICK GRIMSHAW: And Sandy, you tried, I loved the um, duck wine story. Tell us about the duck wine experience.

SANDI TOKSVIG: So there's a vineyard in South Africa, uh, where they use ducks, they have an army of ducks, there are about a thousand of them, that eat the pests.

ANGELA HARTNETT: Okay.

SANDI TOKSVIG: So they waddle up and down. It's so cute.

NICK GRIMSHAW: I love this idea.

SANDI TOKSVIG: They waddle up and down eating all the pests. And then of course comes the moment you want to pick all the grapes. You don't want all the ducks in the way.

ANGELA HARTNETT: Of course.

SANDI TOKSVIG: So they go on holiday to a lake.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: Oh, sweet.

SANDI TOKSVIG: I don't know if they go in a coach. I've no idea if they all just get onto the coach, have a sit down, have some snacks.

ANGELA HARTNETT: Read the paper.

SANDI TOKSVIG: Yeah, have a book.

NICK GRIMSHAW: Oh wow. So they're in there working and then off they go.

ANGELA HARTNETT: They go on a little holiday.

NICK GRIMSHAW: And it's called duck wine?

SANDI TOKSVIG: Yeah, it's cute, isn't it?

NICK GRIMSHAW: Yeah, really cute.

ANGELA HARTNETT: I've never heard of duck wine. I'll have to try that.

NICK GRIMSHAW: And they just spend their days, you know, walking around, eating slugs, eating snails.

SANDI TOKSVIG: Nice life.

NICK GRIMSHAW: My neighbour actually suggested that when I was saying about all the slugs and snails. She was like, 'A duck.'

SANDI TOKSVIG: Get a duck.

ANGELA HARTNETT: Ah, there you go.

NICK GRIMSHAW: I was like, I can't have a bloody duck in my house.

SANDI TOKSVIG: But they do, um, they do poo everywhere, I'm telling you.

NICK GRIMSHAW: They do.

SANDI TOKSVIG: There's a lot of...

NICK GRIMSHAW: A lot of...

SANDI TOKSVIG: Excess.

NICK GRIMSHAW: Yes. A lot of excess.

SANDI TOKSVIG: Trying to be polite.

[Dinner table sounds]

NICK GRIMSHAW: Can we talk about your wonderful new book, Friends of Dorothy?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Talk us through how a project like this begins. Talk us through the working, writing life.

SANDI TOKSVIG: So it's sort of ridiculous. I decided to sit down and write an atlas of how women are doing around the world.

NICK GRIMSHAW: Uh-huh.

SANDI TOKSVIG: That was my plan. Um, I've got this ongoing thing about Wikipedia which upsets me, and I decided to try and do something about it. So Wikipedia is- and it seems an odd way to get to a novel, but it is what happened. Uh, Wikipedia is, uh, the largest collection of knowledge in humanity's history, but it is 85 percent by and about white men.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: Which is good, we have all that marvellous information about white men, no offence to them. Um, uh, but, uh, maybe the odd word about women would be helpful.

ANGELA HARTNETT: Yes. Occasionally.

NICK GRIMSHAW: Yeah, why not?

SANDI TOKSVIG: Uh, or, uh, minority groups. So I sat down to write an, uh, an atlas of women and I was commissioned to write 80,000 words and when I got to 220,000, I realised this probably wasn't a book.

ANGELA HARTNETT: Yeah. An Encyclopaedia.

SANDI TOKSVIG: It was something bigger than that. So that has then gone off into another big, uh, project. So then I thought, well, I was going to write a book anyway, wouldn't it be great to write a book that required no research whatsoever?

[*Laughter*]

SANDI TOKSVIG: Wouldn't it be marvellous to write a book that was just funny? So I sat down to write *Friends of Dorothy*. It's a story that's been in my head for ages, um, it's the story of a young lesbian couple who buy their first house, they're very, very excited. They don't ever meet the person they're, they're, they're buying it from. And on the day they move in, they discover that the person they have, in fact, purchased it from, Dorothy, who's seventy-nine years old and foul-mouthed, and, uh, and full of beans, still drives a minicab, and, you know, she's quite something, uh, she's failed to move out. Now, here's how the British law works. If the person is not causing criminal damage, it's very difficult to get rid of somebody.

ANGELA HARTNETT: Oh yeah, squatters rights and stuff, yeah.

SANDI TOKSVIG: Yeah. So, uh, so comedy ensues.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh my gosh.

SANDI TOKSVIG: As they discover that they now have this foul-mouthed woman living with them.

NICK GRIMSHAW: Love.

ANGELA HARTNETT: So she's taken the money.

SANDI TOKSVIG: Yeah.

ANGELA HARTNETT: She won't move out.

NICK GRIMSHAW: She won't go.

SANDI TOKSVIG: She won't tell them what she's done with the money.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: Um, and I think it's funny because a friend of mine was, she phoned me up, she said, 'I was reading your book on the train,' I said, 'Yes,' she said, 'Could you ask the publishers to put a volume control on the front? Because I laughed so much, I had to leave the carriage.'

[*Laughter*]

SANDI TOKSVIG: So, so weirdly, I've written this book because I didn't write an atlas of how women are doing.

[*Laughter*]

ANGELA HARTNETT: But that's coming next year.

SANDI TOKSVIG: Well, I am working on-

NICK GRIMSHAW: Needed the relief.

SANDI TOKSVIG: I am working on it, it is now going to be, it is now going to be an app and a website.

NICK GRIMSHAW: Oh wow. And what is your dream writing setup? Because I always have a vision of writers, you know, with a beautiful desk and a window, maybe a single flower?

SANDI TOKSVIG: Nice.

NICK GRIMSHAW: Black typewriter.

SANDI TOKSVIG: Lovely.

NICK GRIMSHAW: That's what I'm imagining.

ANGELA HARTNETT: Dickens time.

NICK GRIMSHAW: Yeah, Dickens style. How does it work best for you, writing Sandi?

SANDI TOKSVIG: Well it's so interesting that you should say that because my first novel, which I wrote when I was forty, I'm sixty-six now, I wrote on an old typewriter. One of those ones that makes a lot of noise and it clanks and it was black and it had lovely keys and everything. And I often say to my wife, 'I really miss that,' because modern keyboards, they just sort of doesn't feel the same. For my last birthday, she sourced a computer keyboard that is the shape, size, and sound of an old typewriter, but plugs into your computer.

ANGELA HARTNETT: Aw, amazing!

NICK GRIMSHAW: [*Gasps*]

ANGELA HARTNETT: Oh how fabulous.

SANDI TOKSVIG: I know! And I sit there, and I love it. I love it so much.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: Oh!

SANDI TOKSVIG: And it's even got the thing, you know, the return, which makes the page go up and down.

ANGELA HARTNETT: Oh yeah, yeah.

SANDI TOKSVIG: The volume control is the little thing at the side. I am obsessed with it. But what's marvellous as well, is if she's outside the door, I can just be typing the letter S over and over again but it-

[*Laughter*]

SANDI TOKSVIG: It sounds like I'm working. It's actually fantastic. Um, but I, it is idyllic. We live in the countryside, my office is up on a little hill under the trees overlooking a lake.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: It is like being in a tree house and, uh, it is my happy place.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And do you write every day, Sandi?

SANDI TOKSVIG: It's hard. I would love to, but I'm... I mean, I am working on a number of other projects at the moment. Um, we're restoring, uh, forty acres of ancient woodland.

ANGELA HARTNETT: Oh, wow.

NICK GRIMSHAW: Oh yeah.

SANDI TOKSVIG: So every Sunday we're out, um, with a local gang, and I've learnt to chainsaw, which I'm very, very good at, it turns out. Who knew? Who knew?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love that you're good at chainsawing.

SANDI TOKSVIG: Um, and I, and I love that, and so very occasionally there's a moment- we're, we're trying to get rid of the holly, which is choking the forest. Only seven percent of our ancient forest is in good condition in this country, and, uh, really it needs doing. But there is, there are moments when you've cut down a swathe of holly and the sunlight comes down for the first time onto the forest floor for perhaps a hundred years.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: And we all stand and cheer.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: We all are so excited. It's good for us. We've, in two years, we've doubled the number of bluebells on the forest floor.

ANGELA HARTNETT: Fantastic.

SANDI TOKSVIG: The deer had baby twins in the meadow this year.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Oh, that's amazing.

SANDI TOKSVIG: So it's, um, that's important.

ANGELA HARTNETT: Yeah, definitely.

NICK GRIMSHAW: I love that. I really do.

SANDI TOKSVIG: All Danes believe in, uh, friluftsliv, um, the idea of being outside. It's good for you.

ANGELA HARTNETT: Mm.

SANDI TOKSVIG: We'd happily have a barbecue at Christmas.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: We just, there's no such thing as bad weather, just bad clothing.

[*Theme music*]

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

SANDI TOKSVIG: Mm.

NICK GRIMSHAW: We have a question for you in this very luxurious gold envelope.

ANGELA HARTNETT: Ooh yeah.

SANDI TOKSVIG: Okay.

NICK GRIMSHAW: And you will answer the question in there. If you answer the question, this Waitrose goodie bag will be yours, as wheeled on by Angela Hartnett.

SANDI TOKSVIG: Ah. It's like Debbie McGee was in the room.

[*Laughter*]

ANGELA HARTNETT: Indeed.

SANDI TOKSVIG: 'Hi, Sandi. Thank you so much for coming on Dish. Du var den perfekte gæst, 'You were the perfect guest.' Less of a question this one, just an idea. Would you ever consider going on TikTok? We just think the handle Sandy TikToks vig is too irresistible.'

[*Laughter*]

ANGELA HARTNETT: Look at Claire.

SANDI TOKSVIG: So this is really bizarre.

ANGELA HARTNETT: Ooh?

SANDI TOKSVIG: Yesterday, about twenty-four hours ago, we launched TikToks vig.

ANGELA HARTNETT: No!

NICK GRIMSHAW: No way! What?

ANGELA HARTNETT: Cause you don't do other social media, do you?

SANDI TOKSVIG: I don't do social media, but I've suddenly discovered how much I love doing this, 'cause they're just little short, sharp things.

ANGELA HARTNETT: Oh wow. Oh, fantastic.

SANDI TOKSVIG: Uh, uh, so yeah, it's, uh, it's, I mean, I don't know if that means I win or not, but-

ANGELA HARTNETT: Yes! Definitely!

NICK GRIMSHAW: You definitely won.

ANGELA HARTNETT: Wow, that's amazing.

NICK GRIMSHAW: Wow!

[Applause]

ANGELA HARTNETT: Can't wait to see it.

NICK GRIMSHAW: Oh my god, great timing. Well, the goodie bag is yours.

SANDI TOKSVIG: Wow, this is so exciting.

NICK GRIMSHAW: And of course we will follow.

ANGELA HARTNETT: Yes.

SANDI TOKSVIG: Wow.

NICK GRIMSHAW: TikToksvig.

SANDI TOKSVIG: TikToksvig.

ANGELA HARTNETT: Yes, indeed.

SANDI TOKSVIG: No, it's good fun.

NICK GRIMSHAW: Solid name. Um, Sandi, thank you so much for joining us.

SANDI TOKSVIG: Oh my goodness.

ANGELA HARTNETT: Oh, it's been fab having you. Fabulous, fabulous.

SANDI TOKSVIG: I'm sorry it's finished.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: No, I know! Um, a round of applause, Sandi Toksvig, everybody.

[Applause]

NICK GRIMSHAW: And that was delish.

ANGELA HARTNETT: Pleasure, pleasure.

NICK GRIMSHAW: Mm-hm.

NICK GRIMSHAW: Coming up next week on Dish, we have Damian Lewis.

NICK GRIMSHAW: Angela that is, I'm gonna say... that's the best thing you've ever made.

ANGELA HARTNETT: No!

DAMIAN LEWIS: Wait a minute.

ANGELA HARTNETT: Wow...

NICK GRIMSHAW: The taste, the texture, the crispy...

ANGELA HARTNETT: You see, you like the crispy.

DAMIAN LEWIS: If you were a neurotic actor, your first thing is, why didn't you like all the other things?

[Laughter]

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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