

Katherine Ryan, baked trout with chilli and ginger & a martini



NICK GRIMSHAW: Oh hello from the London Podcast Festival. We are here because we're about to record our very first Dish Live at Kings Place in London. The show is being streamed for those of you who can't make it in person and you'll be available to watch until the 29th September. You can purchase a viewing pass at <https://www.kingsplace.co.uk/kplayer/>

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, we are back for series six.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Of Dish.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: Are you excited as you were for series five?

ANGELA HARTNETT: Very excited, yes, very excited. Do you know how many people are in this room? Fifteen.

NICK GRIMSHAW: I know.

ANGELA HARTNETT: Plus you and I.

NICK GRIMSHAW: When you were counting I thought it was part of a recipe.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But it wasn't.

ANGELA HARTNETT: Well, I could put them all in a big pot.

NICK GRIMSHAW: Yeah. And boil 'em.

ANGELA HARTNETT: Boil 'em.

NICK GRIMSHAW: So we ended series five, what? July?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: With Josh Homme.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Have I seen you since then?

ANGELA HARTNETT: Uh, we've spoken. I don't think we've seen each other, we haven't.

NICK GRIMSHAW: I don't think we've seen each other in real life.

ANGELA HARTNETT: No, not in real life.

NICK GRIMSHAW: Did you love Josh Homme?

ANGELA HARTNETT: I did, yes, I did. Apparently it was quite obvious I did as well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I had lots of friends going, 'You were blushing, you were flirting.'

NICK GRIMSHAW: Yeah, I had that as well.

ANGELA HARTNETT: Uh, and obviously Neil hasn't watched it because he would have commented.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I think he's still upset with the fact that it was Josh Homme and I hadn't told him, and he loves him and the band and all the rest of it. And so I think that shocked him, never mind if he actually watches it and realises I'm going, 'Ooh, Josh, Josh.'

[*Laughter*]

NICK GRIMSHAW: I think you kept a lid on it. And did he try and come to your restaurant?

ANGELA HARTNETT: Yes. So the next day we got a phone call saying, 'Oh, there's two of them,' I thought, okay, two, I can fit in. And then it goes, 'Actually, no, there's fourteen of them.' I said, 'Okay, have you actually seen the size of Murano?' And so I think I got, I ended up getting the table at Richard Corrigan's. I was ringing everyone I knew, everyone's private room was full, lots of vis- and even when I said the name they were like, 'It's still full. Well, what can we do?'

NICK GRIMSHAW: Oh my god, so it had gone from him wanting to go to your restaurant.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: To you actually-

ANGELA HARTNETT: Me trying to find him a booking in London.

NICK GRIMSHAW: -working for Josh Homme.

ANGELA HARTNETT: Yeah, exactly. As we said at the beginning of the podcast.

NICK GRIMSHAW: Wow. Yeah.

ANGELA HARTNETT: Yeah, thanks Josh. Well, I'm putting my bill in later. Yes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Wow, you really give a service on this, don't you?

ANGELA HARTNETT: Yeah, very good, aren't I?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But you do that a bit. 'Can you get me a table?'

NICK GRIMSHAW: Yeah, but I feel like, not for fourteen.

ANGELA HARTNETT: No, I know.

NICK GRIMSHAW: Well god knows-

ANGELA HARTNETT: No idea these people.

NICK GRIMSHAW: No idea.

ANGELA HARTNETT: No idea.

NICK GRIMSHAW: Well, today we have Katherine Ryan. So you may be working for her by the end of the day. Katherine Ryan is on because she has, she got a reality show. She's got her comedy specials, she's done, uh, her own TV show, The Duchess, for Netflix, and she's going now on a mammoth tour, which started, uh, I think 5th of September and runs right through to mid 2025.

ANGELA HARTNETT: Yeah. Huge tour.

NICK GRIMSHAW: You forget comics graft.

ANGELA HARTNETT: Mm, really graft.

NICK GRIMSHAW: They've really got to get out there every goddamn night.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Have you met her before?

ANGELA HARTNETT: Never, but I'm a big fan. I really like her.

NICK GRIMSHAW: She's funny.

ANGELA HARTNETT: Cause she gives her opinion.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: She doesn't care what she says and she is very funny. I love The Duchess. I thought it was brilliant.

NICK GRIMSHAW: Same.

ANGELA HARTNETT: And, uh, and then she did that great interview as well, like a sort of documentary with Louis Theroux. So she's amazing.

NICK GRIMSHAW: Yeah. She's smart. She's quick.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's good. Um, before we get Katherine Ryan in, I thought we could hear from one of our Dish listeners.

ANGELA HARTNETT: Lovely Dish listeners.

NICK GRIMSHAW: If you ever want to contact us, by the way, you can, dish@waitrose.co.uk Ange has done it today. Not you.

ANGELA HARTNETT: Not me. Sent myself a question.

NICK GRIMSHAW: No, different Ange. 'Dear Angela and Nick, I love your podcast and look forward to the new episodes every week. Your chats and all the food talk help me pass the time I was breastfeeding. If I may, I would love to ask you each a question.'

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: We'd allow that.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: We'll allow that. 'Angela, I'm really tired of regularly spending lots of money for a new frying pan. Can you share any tips on finding

a good, lasting, and affordable frying pan? What should I look for in a great pan?’

ANGELA HARTNETT: Oof.

NICK GRIMSHAW: Cause you're in the pan shop, loads of pans. How do you know if it's a good pan?

ANGELA HARTNETT: That is very- well, to be fair, I think with pans, a bit like shoes, I would say, and olive oil, the more expensive-

NICK GRIMSHAW: Put your feet in them.

ANGELA HARTNETT: Yeah [*laughs*] Yeah, put your feet in the pan.

NICK GRIMSHAW: Put your feet in.

ANGELA HARTNETT: Cover them with olive oil. You'll be fine. I think the more expensive, you don't have to go for the really top, top of the range, but don't go for the cheapest because there's a reason it's the cheapest, but an affordable one that's maybe a bit above your price range would probably last better. It's hard to know because I don't like too heavy pans, but- and, and too light a pan is, it's, it's just not going to last.

NICK GRIMSHAW: My dad used to say, buy cheap, buy twice.

ANGELA HARTNETT: There you go. He's right, you see, that's with shoes, you know, my mum always said, buy the best you can afford with your shoes. The most- more expensive, the better.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah. They'll last longer.

NICK GRIMSHAW: They'll last longer.

ANGELA HARTNETT: That's the thing, same with pans. Right. What was your question?

NICK GRIMSHAW: My question was, ‘Nick, you are such- you are such a relaxed and natural conversa- conver-

ANGELA HARTNETT: Conversationalist.

NICK GRIMSHAW: Conversationalist.

[*Laughter*]

NICK GRIMSHAW: So natural.

ANGELA HARTNETT: Not at that moment.

NICK GRIMSHAW: So natural. 'In your opinion, what could one do to become a better communicator?'

ANGELA HARTNETT: Ooh, that's a good question.

NICK GRIMSHAW: Mm. Truly no idea.

ANGELA HARTNETT: I think where you're very good-

NICK GRIMSHAW: Be- I'm intrinsically nosy, I think.

ANGELA HARTNETT: There's that, but also you're a very good listener. You know-

NICK GRIMSHAW: What was that?

[*Laughter*]

ANGELA HARTNETT: You know when someone's interested, they'll follow up with a question after you've had, you know, they'll carry on the conversation, where sometimes you could talk to people and they're like overlooking there and they're not interested.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's like, 'Yeah, yeah, yeah.'

NICK GRIMSHAW: I don't think you want to overthink eye contact.

ANGELA HARTNETT: No, true.

NICK GRIMSHAW: Cause you know, sometimes you talk to people and, and you think, I can tell they've been told to give you eye contact.

ANGELA HARTNETT: Oh right.

NICK GRIMSHAW: And it's really intense like this. And I'm like, it's too-

ANGELA HARTNETT: Too much.

NICK GRIMSHAW: Creepy.

ANGELA HARTNETT: Look away.

NICK GRIMSHAW: Do you know when people are like, look like they're like, learnt-

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: They're like, 'How are you?' I'm like...

ANGELA HARTNETT: Casual, casual.

NICK GRIMSHAW: Don't overthink it Ange. Ask what you want to know, I'd say.

ANGELA HARTNETT: Yeah, exactly. Questions.

NICK GRIMSHAW: Yeah. Talk about pans.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Always a great, as you just heard, a great conversation starter. If you want to get in touch with us with a question, you can always email us, dish@waitrose.co.uk. It can be about cooking, it can be about anything. But mainly about cooking. We're called Dish. Hey, if you would like to watch this by the way, which, usually when we post something from Dish, all the people say, 'Wish you could watch it. Why can't you watch it?' You can watch it. You might be watching it. You can watch it on YouTube.

ANGELA HARTNETT: And is that every single one so far?

NICK GRIMSHAW: Last series and a few other guests yes. Shall we get Katherine Ryan in?

ANGELA HARTNETT: Yes, let's.

NICK GRIMSHAW: Okay, time to welcome our first guest of the series. She's a comedian, she's a writer, she's an author, podcaster, actress-er, presenter. Everything.

ANGELA HARTNETT: Does everything.

NICK GRIMSHAW: Sharper than one of your knives, I feel, is our guest today.

ANGELA HARTNETT: Oh yes, yes.

NICK GRIMSHAW: A round of applause for Katherine Ryan, everybody!

[Applause]

KATHERINE RYAN Hi guys.

NICK GRIMSHAW: Hi Katherine Ryan.

KATHERINE RYAN: Hi Nick.

NICK GRIMSHAW: Welcome to Dish.

KATHERINE RYAN: You look the curliest I've ever seen you.

NICK GRIMSHAW: Yeah, it's curly.

KATHERINE RYAN: Your eyelashes are curling more.

NICK GRIMSHAW: Yes, the hair's curling.

KATHERINE RYAN: Everything about you is like...a doll.

NICK GRIMSHAW: On the curve.

KATHERINE RYAN: No, a doll.

NICK GRIMSHAW: A doll.

KATHERINE RYAN: Yeah.

NICK GRIMSHAW: I aim to be a doll.

KATHERINE RYAN: You just look so beautiful.

NICK GRIMSHAW: Oh, thank you, Katherine.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: How are ya?

KATHERINE RYAN: I'm very well, thank you.

NICK GRIMSHAW: Yeah? Thanks for coming to see us.

KATHERINE RYAN: Thank you for saying that I'm sharp in the introduction, but I haven't slept in three years, so I think I'm...

[Laughter]

KATHERINE RYAN: Dulling.

NICK GRIMSHAW: We're- it's blunting. It's blunting.

ANGELA HARTNETT: We need to sharpen you up.

NICK GRIMSHAW: I don't believe that. I really, really don't. I really don't. We're starting with a cocktail. We're going for an elderflower mint martini, which feels, if I was to guess what to drink, you'd, if someone was like, 'Katherine Ryan,' I'd be like, 'Martini.'

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: You're like a martini.

ANGELA HARTNETT: It's very elegant. Classy.

NICK GRIMSHAW: Elegant, sharp as well.

ANGELA HARTNETT: Yeah, sharp.

NICK GRIMSHAW: Chic.

KATHERINE RYAN: It's cold.

NICK GRIMSHAW: Yeah, cold-hearted.

KATHERINE RYAN: It's straight to the point.

NICK GRIMSHAW: Yes, direct.

KATHERINE RYAN: You know-

ANGELA HARTNETT: It's very strong.

NICK GRIMSHAW: F**** you up.

ANGELA HARTNETT: Yes.

[*Laughter*]

KATHERINE RYAN: Let's get straight to the buzz.

NICK GRIMSHAW: Yes. Straight to it, straight to it. Every time I see you on something or say that you're coming on, I always- and this is just because of your social media handles, do want to refer to you as Kathbum.

KATHERINE RYAN: Thank you.

NICK GRIMSHAW: Does that happen in real life? Are people like, 'Kathbum!' Cause I get called Grimmers.

KATHERINE RYAN: Grimmers?

NICK GRIMSHAW: Which is not my name, I just thought that was my login.

ANGELA HARTNETT: Right, okay.

NICK GRIMSHAW: And then I didn't realise it was my name. But do you get called that in the street?

KATHERINE RYAN: I do, and I have been gifted jackets that say Kathbum.

ANGELA HARTNETT: Oh.

KATHERINE RYAN: And, like Grimms, you know, it's maybe not an intentional marketing thing, we just didn't understand social media when it started, and we were the early birds.

NICK GRIMSHAW: We didn't know.

KATHERINE RYAN: I was like, 'My mom calls me Kathbum.'

NICK GRIMSHAW: And is that what, is that where it comes from?

KATHERINE RYAN: Yeah.

NICK GRIMSHAW: Oh wow.

KATHERINE RYAN: My mum just called me that from the time that I was little, and then I made it my socials and I made it my email address long ago, when we all had hotmail. And um, I didn't really think that I would become like, known. I didn't think Kathbum would have a million followers.

NICK GRIMSHAW: Yeah, it's bad.

ANGELA HARTNETT: It's pretty impressive.

NICK GRIMSHAW: It's bad.

ANGELA HARTNETT: I think you've got your mum to thank for that.

KATHERINE RYAN: I do, but it also attracts attention to my bum which used to be far more impressive.

NICK GRIMSHAW: We are having a martini, but we did our Katherine Ryan food and drink research, and we found out your favourite drink was water. Your favourite?

KATHERINE RYAN: Well, yes, because if you could only have one, forever...

NICK GRIMSHAW: Mm.

KATHERINE RYAN: You'd max out on martinis.

ANGELA HARTNETT: Very-yeah.

NICK GRIMSHAW: You would. You'd die.

KATHERINE RYAN: Eventually.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You'd drop dead, immediately, yeah.

ANGELA HARTNETT: Just still, or sparkling?

KATHERINE RYAN: Still water. Always still water. I read this book about how to stop drinking and real, um, in a sexist way, there's one for women and one for men, how to stop drinking, because we have different goals and lives.

And, um, it, one of the things- not that I was ever drinking too much, I just think I got into a pattern of like, a few wines a night that was just making me feel like a bit slow, and I thought, oh, this will be interesting to read. And one of the things it said was after a run, which I'm not familiar with, but after like, um, if you're really thirsty or if you've done something, that craving that you get for hydration, you think about water, but you don't really think like that about white wine, for example, which I do so I was confused, but I...

[Laughter]

KATHERINE RYAN: I, um... I do. I love water.

NICK GRIMSHAW: Yeah, I love a water. My dad used to, like, couldn't get over that. He thought it was like quite London that I liked water.

ANGELA HARTNETT: But I think that's a generation thing. My mum hates water. Remember when Mary Berry came on, she was like, 'Why am I drinking

water?' No- I think it's a younger thing that we all think we can purify and cleansing ourselves. Whereas my mum goes, I'd rather have a cup of tea.

NICK GRIMSHAW: Yeah, my mum says that.

ANGELA HARTNETT: You know, exactly.

NICK GRIMSHAW: I'm like, are you, have you drunk any water- she'll be like, 'I've got a bit of a headache,' I'm like, 'Have you drunk any water?' She's like, 'Yeah, I've had four cups of tea.'

ANGELA HARTNETT: Yeah, exactly. With ten sugars.

NICK GRIMSHAW: Not, not hydrating.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Not hydrating. It's not hydrating. Food wise, we have done drinks, so food wise you told us that you love eastern flavours, like lemongrass, garlic, ginger, green chillies, curry powder, soy sauce, tamari. This is good, because some people are like, 'I don't know.'

ANGELA HARTNETT: Not Katherine, she's very...

NICK GRIMSHAW: It said that you love Thai food and fish sauce, that kind of thing, but you don't like, and this is, this is where my problems lie. Because this is my cupboards: Pies, donuts, bread, pizza, pasta, pastry.

KATHERINE RYAN: I hate it all.

NICK GRIMSHAW: That's all the yummys.

KATHERINE RYAN: No. But I feel that bread is in the way of food. I don't think that it even counts as food. We are advised not to give it to ducks, it's like quack cocaine now. It's bad for them.

ANGELA HARTNETT: True.

KATHERINE RYAN: And people, uh, I will have my children at the pond chucking bread to ducks and it's very right wing apparently to give ducks bread. Yeah...

ANGELA HARTNETT: Oh really?

NICK GRIMSHAW: Is it?

KATHERINE RYAN: And all the lefties in my, uh, comments will be like, 'You must give them seeds,' 'They really enjoy sweet corn,' and I'm like, you, you eat bread, you eat bread yourself. And they go, 'It swells in their tummies.' I'm like, and yours, Susan.

[*Laughter*]

NICK GRIMSHAW: Yeah.

KATHERINE RYAN: Look in the mirror, like, I hate it.

NICK GRIMSHAW: See, I love that. There was always bread panic in our house when I was growing up, like that was the main topic of conversation was like how much bread we've got, have we run out of bread, we're nearly out of bread, did someone get some bread? So much bread chat.

ANGELA HARTNETT: They love it. But is all that carb sort of base, is that since you've come to England?

KATHERINE RYAN: Oh my whole life.

ANGELA HARTNETT: Or you've always been like that, even back in Canada?

KATHERINE RYAN: Yeah, we are also quite celiac because my dad's from Cork and I think it runs in Celtic families, and my sister was very severely celiac, so I think we just had a pathological avoidance of wheat, barley, rye, oats, in our house. So that meant that I didn't even see bread or pasta or pizza or like anything related to that for most of my life until I went to a birthday party, like age eleven.

ANGELA HARTNETT: Mm.

KATHERINE RYAN: I was like, why are you eating the packaging of that meat?

[*Laughter*]

ANGELA HARTNETT: So random - and your kids, you don't feed it to them or no?

KATHERINE RYAN: Do you know what?

ANGELA HARTNETT: Oh.

KATHERINE RYAN: Angela...

ANGELA HARTNETT: Here's a story, here's a story.

KATHERINE RYAN: I have taken a husband, and I'm not sure why most days, but he...

[*Laughter*]

KATHERINE RYAN: I love him so much, but I mean it, I just don't think it's wise to, to have a man full-time in your home, you know, they're quite- they're liabilities. Like men are one stupid mistake away from imploding their whole lives all the time.

ANGELA HARTNETT: I'd actually agree with that.

NICK GRIMSHAW: Okay, me, me, me included. Yeah.

KATHERINE RYAN: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Oh.

KATHERINE RYAN: Not the ones on *this* team.

ANGELA HARTNETT: Oh, there you go, you see.

NICK GRIMSHAW: Oh, yeah. They're okay.

KATHERINE RYAN: But he loves bread, and he doesn't believe in the gut microbiome.

ANGELA HARTNETT: Right.

KATHERINE RYAN: And he's a hillbilly, and he calls loo roll s*** tickets and he gives my kids bread.

[*Laughter*]

NICK GRIMSHAW: Not s*** tickets.

KATHERINE RYAN: Yeah.

NICK GRIMSHAW: And now, on my card here is something that is never ever said before: Angela Cam. Can we talk about Angela Cam? Are you aware of Angela Cam? On this series, people are always listening, like, 'Oh, can we watch it, can we watch it?' We put a clip on Instagram, and they're like, 'Can we watch it on YouTube?' So we've been putting them on YouTube, and then now people are like, hang on, we can't see Angela cooking the food, it's a food podcast. So there is Angela Cam. Where is Angela Cam?

ANGELA HARTNETT: Hello!

KATHERINE RYAN: Wow.

NICK GRIMSHAW: Oh wow, Angela Cam!

ANGELA HARTNETT: I quite like my name on it. Come on, if it's going to be my camera.

NICK GRIMSHAW: Yeah we'll make it happen, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So it's kind of like a real - I'm like, season six - a real live cookery thing, this.

ANGELA HARTNETT: Oh my god.

NICK GRIMSHAW: Do you feel like you're on Saturday Kitchen?

ANGELA HARTNETT: Yes, yes, Saturday Kitchen, Sunday Brunch, all of them, yes.

NICK GRIMSHAW: So what's going on over there please?

ANGELA HARTNETT: So we're doing the lovely potatoes. You like potatoes, I know that one.

KATHERINE RYAN: I love potatoes.

ANGELA HARTNETT: And you love a bit of spice, so we've got some peanuts with them, we've got this lovely fish sauce with them, coriander, shallots, and loads of chilli, and a little sweetness there, and I'm gonna mix them all together. And they've been flattened out so they're these smashed potatoes, so they've got all these crispy edges. And we've got some fantastic trout.

KATHERINE RYAN: Ooh.

ANGELA HARTNETT: So a whole fish. It's fish, um, maintenance today, Nick, I'm afraid.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: It's a little bit of fish maintenance.

NICK GRIMSHAW: We're alright, we're alright with that.

[Dinner table sounds]

NICK GRIMSHAW: Oh wow, Ange. Here we go then. So tell us what we've got, Angela.

ANGELA HARTNETT: So you've got a baked trout with chilli and ginger, and this is a recipe by Petty Elliot. And to serve alongside it, we've got these fantastic potatoes, which are these Thai style smashed potatoes with chilli dressing.

NICK GRIMSHAW: Oh wow. And this is by Ravinder Bhogal, yeah?

ANGELA HARTNETT: Yeah, they're her potatoes, yeah.

NICK GRIMSHAW: Okay, so I'm gonna get into this trout.

ANGELA HARTNETT: Um, yeah, go for it.

NICK GRIMSHAW: Okay, here we go, Ange. Ugh, my god.

ANGELA HARTNETT: You can just, yeah, you can just sort of take the skin bit off, yeah.

NICK GRIMSHAW: I'm particularly hungry today.

KATHERINE RYAN: I mean the potatoes alone.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: You could just have the trout as a garnish.

NICK GRIMSHAW: Mm.

[*Laughter*]

NICK GRIMSHAW: Just a little trout. Mm. That is good.

KATHERINE RYAN: It's every flavour that I love that should be on every single thing.

NICK GRIMSHAW: Yes.

KATHERINE RYAN: I do feel slightly attacked by the presence of a face.

ANGELA HARTNETT: Oh right, sorry.

KATHERINE RYAN: That's alright.

ANGELA HARTNETT: I think you can handle the face, Katherine.

KATHERINE RYAN: I can handle the face.

ANGELA HARTNETT: Just watch the bone.

NICK GRIMSHAW: My face...he looks like he was sad about something, this trout.

KATHERINE RYAN: What do you think that could be?

[*Laughter*]

NICK GRIMSHAW: Being fried by Angela Hartnett, maybe?

ANGELA HARTNETT: The obvious.

NICK GRIMSHAW: Whereas yours looks quite content.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mines- mine looks like a man called... Ian.

ANGELA HARTNETT: Ian.

NICK GRIMSHAW: Look.

ANGELA HARTNETT: Ian's not happy.

NICK GRIMSHAW: So, Ange, talk me through this. We've gone for trout. Is trout particularly great this time of year? Is there a season for fish?

ANGELA HARTNETT: Well, it's quite sustainable trout, you see.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: You can get it all year round 'cause you farm it. But it's good. It's very much, you treat it like salmon. So it's quite a fatty fish, you know, it's got that sort of taste in your mouth, but, so you can have loads of spice with it. So that's why you're right, Katherine, it works with all the chilli, the garlic, the fish sauce, all those sort of different, ginger, all those different flavours, works really well with it. And because we baked it in the oven and it's on the bone, it's really beautiful and moist, you know, so if you, the best way to cook fish is always cook it on the bone, if you can.

NICK GRIMSHAW: It's always yummy.

ANGELA HARTNETT: And I'm very impressed at how you're actually taking, flaking that fish off.

NICK GRIMSHAW: Do you know who taught me how to do that?

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: My dad in the eighties.

KATHERINE RYAN: Did he?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: Yeah.

KATHERINE RYAN: Was your dad-

NICK GRIMSHAW: And he'd shout at us if we got it wrong, so I've never forgot it.

KATHERINE RYAN: Was he a fisherman? Or did he buy...

NICK GRIMSHAW: No, I don't know. I just don't know why he taught me how to gut a fish.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: We would fish a lot in Canada.

NICK GRIMSHAW: Yeah?

KATHERINE RYAN: Mm-hm. When the boys, like all the good-looking boys wanted to go fishing and you'd be like, 'Okay...'.

NICK GRIMSHAW: So hot, but they stink.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Uh-huh.

NICK GRIMSHAW: So hot, but so smelly. Um, Ange, is there something that's particularly great to stuff a fish with? What, what flavours work particularly well with trout?

ANGELA HARTNETT: Well I think with trout, citrus. So the dressing for the potatoes, you've got garlic, chilli, fish sauce, brown sugar, and the lime juice, which gives it that sort of sweet sourness, which is what you're all loving.

NICK GRIMSHAW: Love fish sauce.

ANGELA HARTNETT: Love fish sauce.

NICK GRIMSHAW: Not the smell.

ANGELA HARTNETT: Not the smell. And then with the trout, we've got soy sauce, sesame oil, chillies and lime juice. So it is that sort of, you know, again, it's that lime-ness, it's the sharpness and everything that really works with sort of that fatty fish, so...

NICK GRIMSHAW: Very good. And then the pak choi.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How have you made this so good? Because sometimes when I make it goes a bit sad.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Am I overdoing it?

KATHERINE RYAN: You're not singing to it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Just in a pan for literally like twenty seconds.

KATHERINE RYAN: Mm-hm.

NICK GRIMSHAW: Oh really?

ANGELA HARTNETT: And then I just throw it back in with the fish just to give it a bit of- it's hard to keep hot, pak choi, because it will wilt. So just, you know, throw it in at the end with something.

NICK GRIMSHAW: It's really good. Very, very tasty. Those three things really work well together. Tell me about smashed potatoes, Ange, because I feel like I can't read a menu without seeing a smashed potato at the moment.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Cause there is reason, isn't there? Why you smash it. There's a science behind it.

ANGELA HARTNETT: It's not so much science. It's just you get more surface area to get it really crispy.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's the thing. Whereas if you have a normal potato you'd roast in the oven, it's just the side of it. You smash it, you've got more of a surface to get loads more crispy.

KATHERINE RYAN: What is that if it's not science? Physics?

NICK GRIMSHAW: That's science!

KATHERINE RYAN: Math?

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: It is science.

KATHERINE RYAN: Geography?

[Laughter]

NICK GRIMSHAW: I like it. I like it.

KATHERINE RYAN: I love it.

NICK GRIMSHAW: If you want to try this dish at home, uh, all the ingredients used in today's show are available in your local Waitrose or online, and you can get the recipe at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). They're all on there.

ANGELA HARTNETT: And are you liking the wine, Katherine? Have you tried this?

KATHERINE RYAN: Oh.

NICK GRIMSHAW: Oh I haven't tried the wine, what's the wine?

KATHERINE RYAN: You know I'm familiar with that wine.

NICK GRIMSHAW: You are?

KATHERINE RYAN: Because I do buy it at home, I like it.

ANGELA HARTNETT: It's a South Australian, it's an organic Viognier, and it's from Waitrose. And it's delicious.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You liking that?

NICK GRIMSHAW: Oh, that is delicious, yeah.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: Oh, yeah, loving that.

[Drink pouring sounds]

NICK GRIMSHAW: I wanted to ask about how it all began for you, Katherine, 'cause I genuinely don't know, and I was thinking about, about you over the weekend of, of when-

KATHERINE RYAN: Thank you. I was thinking about you too.

NICK GRIMSHAW: I was just thinking, Katherine Ryan. No, but I was thinking like, when did it become... when you were younger, like we all like to show off or like do a dance in front of our parents. Were you like that as a kid? And were your parents encouraging, and were they like, 'You should be on stage,'?

KATHERINE RYAN: No.

[Laughter]

NICK GRIMSHAW: No.

KATHERINE RYAN: Um, I was definitely a show off. And I liked doing dances and making plays with my sisters. I was like the director from hell where I had little sisters that I would just force to-

ANGELA HARTNETT: Boss.

KATHERINE RYAN: Yeah, boss around. But they liked it. They were really entertained by me, um, and then my, my, my parents liked it. My parents were entertained by me, but they were quite of the generation that they thought you needed to go to university.

ANGELA HARTNETT: Yeah. Get a proper job.

KATHERINE RYAN: And I was, yeah. And my dad worked for an engineering company, and he was quite, you know, Irish, and um... I don't know what I mean by that.

NICK GRIMSHAW: He's quite, you know, Irish. Yeah.

KATHERINE RYAN: And Irish.

NICK GRIMSHAW: Yeah.

KATHERINE RYAN: He worked for Cork County Council for a while, and then he opened his own business with his friend in Canada, and he saw that, you know, engineering was reliable, he thought that I should be a teacher or do something like that, be a doctor. That immigrant parent mindset.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: And then I was quite academic, but I just wanted to do more showing off.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: So, and I also thought for a long time that the best thing that you could be was pretty and soft. Cause my mum is super glamorous.

ANGELA HARTNETT: Right, yeah.

KATHERINE RYAN: Like really hot, really nice body.

KATHERINE RYAN: And I kind of always looked like my dad and I would cry and I'd be like, 'Why couldn't you have fallen in love with an Italian?!'

[Laughter]

KATHERINE RYAN: I'd be like, 'At least then I could get a tan!'

[Laughter]

KATHERINE RYAN: Cause I grew up looking like Ed Sheeran.

[Laughter]

KATHERINE RYAN: And then, um I kind of learned how to be pretty, so I got skin coloured hair and hair coloured skin, through like fake tan and bleach, and then I did cheerleading, and then I moved away for university, which was just a ruse to get me to the big city, which was three hours from where I grew up. So I moved out of home when I was eighteen and I lived in Toronto and right away I worked in TV. I did, um, podium dancing for this TV show.

ANGELA HARTNETT: Ooh.

KATHERINE RYAN: Yeah. And then I got a job at Hooters and, um, I met so many like-minded women there, all like me, women from small towns who had moved to the big city with these dreams, and then they worked at Hooters, and a lot of us were fun and funny, and we'd go out in these big groups, and they'd be like so powerful. and I liked that we had a uniform and, um... they thought I was funny.

NICK GRIMSHAW: Uh-huh.

KATHERINE RYAN: All those girls, whereas in my hometown people thought I was weird, but these girls were like, 'You are very funny,' and I was like-

NICK GRIMSHAW: And did they say go to the comedy club, go do the gig.

KATHERINE RYAN: Yeah, I wanted to exorcise my demons sort of in the comedy club and then go back to Hooters and be a nice girl.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And do you remember your first show? Do you remember how it went?

KATHERINE RYAN: Yes.

NICK GRIMSHAW: Yeah.

KATHERINE RYAN: I wore my Hooters uniform.

NICK GRIMSHAW: Amazing.

KATHERINE RYAN: I thought it was funny. I did like a character and it was really offensive, like way more offensive than I am now, uh, because I liked Sarah Silverman and I understood like I was attracted to shock comedy, but I didn't really get the nuance of what made it funny so I was just like really offensive.

NICK GRIMSHAW: Love that. In the Hooters costume as well is really quite the character.

KATHERINE RYAN: I was always a bit of a paradox.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, 'course.

NICK GRIMSHAW: Wait, I love that they, you eat in Hooters.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I've never, shock horror, but I've never been in a Hooters.

KATHERINE RYAN: You gotta go.

NICK GRIMSHAW: And I didn't know you had food- I love you being like, yeah, you do, yeah, yeah.

ANGELA HARTNETT: You have, I've been in a Hooters.

KATHERINE RYAN: It's good.

NICK GRIMSHAW: You've been in Hooters?

ANGELA HARTNETT: Yes!

KATHERINE RYAN: Do you like Hooters, Angela?

ANGELA HARTNETT: I wouldn't say I like it, but I've been there 'cause it's always a stop. When I've gone to New York, when you get the bus out to the beach, you know, out to Long Island, you basically, it's right outside Hooters. And that's your- so you get off the plane, you get a cab to Hooters, you wait for your bus and you go inside.

[Laughter]

KATHERINE RYAN: What did you order?

ANGELA HARTNETT: I think we probably had burger and chips or something, something like that.

KATHERINE RYAN: Oh.

ANGELA HARTNETT: We were safe, you know, I was with my husband, you know, he was probably wanting something else.

KATHERINE RYAN: He was getting numbers.

[Laughter]

[Sounds of plates on a table]

NICK GRIMSHAW: Who's the decision maker in your household? Is it you or is it Chef Bobby?

KATHERINE RYAN: When it comes to food, it's absolutely Chef Bobby.

NICK GRIMSHAW: Mm-hm.

KATHERINE RYAN: And especially now that I'm on tour.

NICK GRIMSHAW: Yes.

KATHERINE RYAN: I'm gone at like 3pm every day. I tour like a mom, I don't tour like a dad. So the boys in my industry, they just disappear for like ten months, and uh, I have to go back and forth and zigzag, and I still sleep with the children.

ANGELA HARTNETT: Oh my god.

KATHERINE RYAN: I know, because they wake up in the night and I just kind of don't feel like an infant should be unattended ever.

ANGELA HARTNETT: But does that not exhaust you?

KATHERINE RYAN: Yep.

ANGELA HARTNETT: I mean, if you're, you know, somewhere up in Edinburgh and you're coming back after the tour, that's crazy.

NICK GRIMSHAW: Yes. Yes, it does.

ANGELA HARTNETT: That's why she hasn't slept at all, ever.

KATHERINE RYAN: Yeah, north of Leeds, I'll sleep over.

ANGELA HARTNETT: Okay, I was gonna say.

KATHERINE RYAN: Um, but anything like within three hours, if I can get home, I get home.

ANGELA HARTNETT: Oh, that's amazing.

KATHERINE RYAN: Yeah. It's fun, but I miss a lot of dinner times.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: So Bobby's totally in charge, and I'm just happy to eat. Like, I'm always hungry.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: And then I'll pack a little takeaway of the dinner the night before and take it on tour and eat in the car.

NICK GRIMSHAW: I love that you're doing the tour and also trying to go home and keep hold of that sort of, that home life.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Do you love that?

NICK GRIMSHAW: I do love that, Katherine. I do love that. Um, what do the kids think? Because they're various ages. Violet's what, like fifteen, so she's probably like I get it all. What about the younger ones?

ANGELA HARTNETT: Well, I haven't-

NICK GRIMSHAW: They're like, where the hell are you going?

KATHERINE RYAN: Yeah.

ANGELA HARTNETT: Yeah. Why are you waking me up at two in the morning just to say goodnight? What's wrong with you?

KATHERINE RYAN: It's tricky because my daughter, Fenna, is a year and a half and she really doesn't like, like she will vomit with rage when I leave a room.

ANGELA HARTNETT: Oh wow.

KATHERINE RYAN: Yeah. Because I'm a professional entertainer and the kids know that.

[*Laughter*]

KATHERINE RYAN: Like, I'm really fun.

ANGELA HARTNETT: They want to get their money's worth, you know.

NICK GRIMSHAW: They sense it, yeah.

ANGELA HARTNETT: That's fair enough.

KATHERINE RYAN: They really prefer me.

NICK GRIMSHAW: Yeah.

KATHERINE RYAN: And they don't deal with me leaving we- very well right now. But I didn't tour for a year and a half after she was born, so it's time. It's just time, and she'll be fine, I think it'll strengthen her independence and her relationship with her sister, and her brother, and her dad, and sh- I've got so many kids now, that they basically form their own society, and I think they'll be fine without me.

[*Laughter*]

NICK GRIMSHAW: Also I feel like it will make them love you even more.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Cause of the money?

[*Laughter*]

NICK GRIMSHAW: The money.

ANGELA HARTNETT: What you can buy for them.

NICK GRIMSHAW: The money. And also they'll be like, they'll miss you a little bit, you know, treat 'em mean.

KATHERINE RYAN: Yeah.

NICK GRIMSHAW: I think that's a parental tip, isn't it? Treat your kids mean, keep them keen?

KATHERINE RYAN: That's it.

[*Laughter*]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But then do you feel that when they come back, that when you come back, there's a bit of cold shoulder? I- oh, she comes back, she wants our affection, well she's gonna have to pay for this.

KATHERINE RYAN: If you sleep away, yes.

ANGELA HARTNETT: Yeah, I bet.

KATHERINE RYAN: But as long as I'm there for the 5am wake up, and I'm willing to play all day and do it again, they don't notice really, they forget.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: And then Violet is fifteen and she's been through it all, and she's kind of having a teenager is like giving birth to your high school bully, you know, like-

[Laughter]

KATHERINE RYAN: She's just like really beautiful and intimidating and she's British and she has rich parents.

[Laughter]

KATHERINE RYAN: She's like all the girls who are mean to me all my life.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: She's Mussolini with a Stanley cup.

[Laughter]

KATHERINE RYAN: She has a forty-five-step skincare routine. And, uh, she comes with me sometimes 'cause she's, like, grown up and I think, um, it's sweet now, that position, that Britney Spears, 'not a girl, not yet a woman' point in life, because we'll let her have a glass of wine now and then with dinner, especially if we're on holiday, but she'll still order dino nuggets off the kid's menu.

[Laughter]

[Drink pouring sounds]

NICK GRIMSHAW: Do you know, I'd like to know, Katherine, what you thought of UK food when you first came over here.

KATHERINE RYAN: I was not impressed.

NICK GRIMSHAW: Were you not? Cause it gets bad rep.

KATHERINE RYAN: It's not- because it's gross.

NICK GRIMSHAW: I think it's good. But I'm from here. Oh.

KATHERINE RYAN: You have many wonderful qualities. I love the UK. I think people are really funny, I think people are really self-deprecating, I think it's a beautiful multicultural landscape. I think you don't even have to go abroad to enjoy a holiday, there are many different climates here, most of them wet. But your food... It's like you guys are panicking and you're just eating as though you- you're hunkered down and there's only scraps left.

[Laughter]

KATHERINE RYAN: You're like, hurry, let's get the bits of the roast to make bubble and squeak.

[Laughter]

KATHERINE RYAN: Let's put bread around meat for some reason and call it a pie. And let's just keep, like, stodging up in case something kicks off.

[Laughter]

KATHERINE RYAN: And like, I don't know what you guys are afraid of.

ANGELA HARTNETT: We're ready for war. It's all happening.

KATHERINE RYAN: Yeah. You have a scarcity mindset.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We do. You know what's funny, we went- this weekend we went up north to Manchester where my family are from. And we went up with my, uh, Mesh, my boyfriend, his sister came, and she'd never been to Manchester. And she was like, 'Ooh, will we have like-' she's from London, so she doesn't talk like that. But she was like, 'Ooh, will we have like, Manchester food?' And I was like, 'Yeah, I guess,' and she was like, 'What is that?' And I was like, 'Chips?'

[*Laughter*]

NICK GRIMSHAW: I was like, I guess that's it. She was like, 'I really want to have like Manchester food, what is it?' And I was like, 'I think chips and gravy.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's the best I could like conjure up. Which I think is one of my favourite meals ever.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Ever. Can't beat it.

KATHERINE RYAN: I do- and same Nick, I love chips and gravy. That's where it ends though. Like there's no need to roll an egg in pastry or a sausage in pastry, or like make a little weird breakfast thing out of blood and...

ANGELA HARTNETT: Oh black pudding.

KATHERINE RYAN: Yeah. And like baked beans. Like you guys are all around a campfire. I don't get what you're doing.

NICK GRIMSHAW: I like the idea that we are worried about something.

ANGELA HARTNETT: Yeah [*laughs*]

NICK GRIMSHAW: I think we are, like, 'We should eat it now. Save it.'

ANGELA HARTNETT: It is.

NICK GRIMSHAW: 'Fry it.'

KATHERINE RYAN: It seemed like people were uncomfortable when I came here, like people were panicking.

NICK GRIMSHAW: Yeah. Do you think it's got better?

ANGELA HARTNETT: Yeah. Or no?

KATHERINE RYAN: No.

NICK GRIMSHAW: What about Canadian food? What was your things that you grew up eating that were distinctly Canadian?

KATHERINE RYAN: Well, because of colonialism, a lot of our food is quite British actually. So we have British food, we have Irish food, we have our version of that. Um, we have American food. I mean, it's not great in Canada either, though now Canada is populated by so many different cultures that we get really good Mexican. And I think we have quite good Chinese and Thai, Indian never hit us though the way it hit here.

NICK GRIMSHAW: Right.

KATHERINE RYAN: So one thing I was completely blown away by when I came here were the curries and like the vindaloo flavours and tandooris. And then when I had Thai food here as well, it was so much more authentic just because of the proximity to like the East. Um, but in Canada, like we, we're very northern. So there are parts of Canada where my ancestors are from, we be like screeched in, which means they slap you with a fish and they give you a shot of whisky.

NICK GRIMSHAW: What?

KATHERINE RYAN: Yeah. And there's a lot of seafood, obviously, near the sea.

ANGELA HARTNETT: Yeah, course.

KATHERINE RYAN: And my ancestors were from Poole, actually. I mean, my dad is from Ireland, like, yesterday, but my mom's ancestors came from Poole, and they were cod fishermen, and then they did fishing in northern Canada, where it was really cold and they would eat salted fish, dried fish, and then potatoes came in, and if we had, you know, if we had, you know, good

crops that year, we would eat a lot of just stodgy food. But we didn't get the sausages, and the spotted dick, and the pies, and we didn't go the full...

NICK GRIMSHAW: You didn't go the full, you didn't go full Brit.

ANGELA HARTNETT: Full, full pastry.

KATHERINE RYAN: We stopped at Manchester.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Let's not go crazy. What's the thing, the famous Canadian thing, poutine?

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Poutine.

NICK GRIMSHAW: And what is that? Poutine?

KATHERINE RYAN: Yeah, that's cheese, chips and gravy. But the cheese is really specific. It's cheese curds.

ANGELA HARTNETT: Right.

KATHERINE RYAN: Which sounds a bit off, but it's kind of like halloumi.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh?

KATHERINE RYAN: You can kind of make cheese curds out of cottage cheese even.

ANGELA HARTNETT: Did they make that spicy? No, it's not, is it? Or it can be.

KATHERINE RYAN: So, So Angela. We have, which if you could be bothered to open in this country would really help me out.

ANGELA HARTNETT: Yeah. Okay. I'll do it for you, Katherine.

KATHERINE RYAN: Thank you. Poutineries.

ANGELA HARTNETT: Oh.

KATHERINE RYAN: Which is like these places where you start with the base of poutine and then you have cheese chips and gravy, fine. But then you can add like hot mustard and Montreal smoked meat on top of that.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Right, okay.

KATHERINE RYAN: Or you can put jalapeños or fried onions and mushrooms on top of that. They have vegan poutine, you can put chicken on it, you can do like a buffalo chicken, you can do a curry chicken. You can do anything you like.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: On this base of traditional poutine.

ANGELA HARTNETT: Of potatoes, yeah.

KATHERINE RYAN: But we put, I would just dump, I would make like a soup and pour white vinegar on top of poutine, and salt.

NICK GRIMSHAW: Ooh yeah, I love salt and vinegar, yeah.

ANGELA HARTNETT: Oh my gosh.

NICK GRIMSHAW: Yeah, I want enough vinegar that it makes you like cough, like, ugh.

KATHERINE RYAN: Yeah.

ANGELA HARTNETT: Your eyes hurt, yeah.

NICK GRIMSHAW: Like when you blow in a dog's face and it goes [*gasp noise*] like that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's what I want with my vinegar.

[*Salt grinder sounds*]

ANGELA HARTNETT: Why Battleaxe. That's the name of the tour, where's that from? Cause it's such an English word I think.

KATHERINE RYAN: Is it?

ANGELA HARTNETT: I feel so.

NICK GRIMSHAW: 'You old Battleaxe.'

ANGELA HARTNETT: And it's quite an old-fashioned word.

KATHERINE RYAN: Yeah.

ANGELA HARTNETT: As well, you know, it's something you don't, I don't use it very often, do you?

NICK GRIMSHAW: Hmm. Not to your face.

[*Laughter*]

ANGELA HARTNETT: Not to my face. I knew that was coming. Boom, boom.

KATHERINE RYAN: Well, it is a negative word to describe women historically who were like disruptive, or outspoken, or masculine, or difficult. And I just like repurposing those words to be a good thing, and I've been called difficult before, I speak out about things that I maybe shouldn't. I have impulse control issues. It gets me into trouble. But I, I'm looking forward to my over forties era, and I love belligerent older women, I really love them. Eccentric, they got too many dogs.

NICK GRIMSHAW: Love.

KATHERINE RYAN: And, you know- yeah, they're just having a good time and I think it's aspirational to me, being a battleaxe, and I'm unapologetic about being difficult.

NICK GRIMSHAW: Mm-hm. Absolutely. As you should be.

KATHERINE RYAN: And I'm also quite easy, like-

NICK GRIMSHAW: Yeah!

KATHERINE RYAN: -ask anyone in my family, who gets to kick back and do whatever they want, while I'm on tour.

[*Laughter*]

NICK GRIMSHAW: They're like, 'Hey, we're three,' you're like, 'You're lazy. You're lazy.' And it's gonna be in Europe as well, so you go and do some dates in Scandinavia. How, how does it-

KATHERINE RYAN: I go down great in Helsinki.

[*Laughter*]

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: There are a lot of expats kind of everywhere.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: And now thanks to streaming services and the availability of British comedy worldwide... it's amazing that when I started on TV in this country in 2012, I could still go back home, even to Canada, and be totally anonymous.

ANGELA HARTNETT: Mm.

KATHERINE RYAN: And then now, every country that you go to they'll know the panel shows and they seek out Taskmaster especially, and they will have seen, I have some specials streaming on different international platforms, and they know, and I don't think a lot- well first of all, Finnish people specifically are very well-educated and they all speak like, English and ten more languages. But my best friend also lives there and my children's godmother, so I go to Helsinki quite a lot.

ANGELA HARTNETT: Aw nice.

KATHERINE RYAN: And maybe it won't translate in certain places. I certainly do smaller venues abroad.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Than I do here in the UK, but that's fine.

[Laughter]

NICK GRIMSHAW: If you want to go see Battleaxe, tickets now, they are available. And very likely there's a show near you if you are listening up north down south or in Helsinki, there are tickets, so go get them. Go see Battleaxe live.

KATHERINE RYAN: There aren't that many tickets left.

NICK GRIMSHAW: No, that made it sound like there was too many left. But I'm just saying, like, there's a lot of shows.

KATHERINE RYAN: Many shows are sold out.

NICK GRIMSHAW: Many shows. Many are sold out, so too late.

KATHERINE RYAN: Don't even try.

NICK GRIMSHAW: Yeah.

[Laughter]

NICK GRIMSHAW: Don't try and get tickets.

KATHERINE RYAN: If you don't have them already, then you're not true fans.

NICK GRIMSHAW: Then you're not coming, yeah.

KATHERINE RYAN: Just enjoy Oasis. I don't care.

[Laughter]

NICK GRIMSHAW: She don't want the stragglers who forgot.

NICK GRIMSHAW: So we come to the end of the show question. Katherine Ryan, a question for you here in this gold envelope. If you choose to answer this question, this Waitrose goodie bag shall be yours.

KATHERINE RYAN: Wow.

NICK GRIMSHAW: Da da da da!

KATHERINE RYAN: 'For your chance to win a Waitrose goodie bag, thank you Katherine for being the first guest on Season 6 of Dish. You were sensational.' How did you know that?

NICK GRIMSHAW: You were sensational. I just knew, I said she'll be sensational.

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: 'How do you make a Yorkshire pudding?' Oh no!

NICK GRIMSHAW: Oh yeah, big question.

KATHERINE RYAN: By being a fool?

[Laughter]

ANGELA HARTNETT: I sort of love that answer to be honest.

KATHERINE RYAN: So...

NICK GRIMSHAW: No I want to know, what do you think?

KATHERINE RYAN: I w- I could get close.

NICK GRIMSHAW: Okay, come on. I mean, I don't know actually.

KATHERINE RYAN: Because it's like, quite risen, I would assume that you need flour and water, and you probably need some salt and some yeast? Do you use yeast in it?

ANGELA HARTNETT: No.

KATHERINE RYAN: Baking powder?

ANGELA HARTNETT: No.

KATHERINE RYAN: Baking powder.

ANGELA HARTNETT: No.

KATHERINE RYAN: What?

[Laughter]

KATHERINE RYAN: Uh, does it have egg in it?

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Really?

ANGELA HARTNETT: Yeah.

KATHERINE RYAN: Oh, so I think that you would just, uh, beat an egg loads to get air in it, and then you would put some flour and water in it, and a bit of oil?

ANGELA HARTNETT: No oil, you don't need oil.

KATHERINE RYAN: Goddammit. And then...

ANGELA HARTNETT: You're only missing one other ingredient.

NICK GRIMSHAW: Salt. No.

ANGELA HARTNETT: Think of eggs and dairy and...

KATHERINE RYAN: Milk?

ANGELA HARTNETT: Milk, there you go.

NICK GRIMSHAW: Milk in a Yorkshire pudding?

ANGELA HARTNETT: Flour, milk, eggs.

KATHERINE RYAN: Flour, milk, not water?

ANGELA HARTNETT: You have a little bit of water, but I prefer, you know.

NICK GRIMSHAW: Wow. Flour, milk, and eggs.

ANGELA HARTNETT: Yeah. Bit of salt.

KATHERINE RYAN: And then why does it just rise on the outside?

ANGELA HARTNETT: Because it's the eggs that make it risen.

KATHERINE RYAN: But why doesn't it rise in the middle, like a soufflé?

ANGELA HARTNETT: Well, it depends which trays you put it in. But also, if you do it the night before, it will rise in the middle much better.

KATHERINE RYAN: So you let it prove?

ANGELA HARTNETT: You let it rest. Cause it's a batter. That's what it is.

KATHERINE RYAN: It should make-

ANGELA HARTNETT: I mean, you're not impressed with them, I can tell.

KATHERINE RYAN: No, I am. I've seen, I've observed-

ANGELA HARTNETT: Witnessed.

KATHERINE RYAN: Really good-looking Yorkshires.

ANGELA HARTNETT: Yeah, we've loved having you on, despite the-

NICK GRIMSHAW: Katherine Ryan we really have, thank you so much. And make sure you go see Battleaxe. Katherine Ryan, everybody!

KATHERINE RYAN: Thank you.

[*Applause*]

ANGELA HARTNETT: No, you won it!

NICK GRIMSHAW: That's yours. That's yours.

ANGELA HARTNETT: Course it's yours.

NICK GRIMSHAW: Come on, that's yours.

ANGELA HARTNETT: You've been so amazing.

NICK GRIMSHAW: That's been so fun, thank you.

KATHERINE RYAN: Thank you.

NICK GRIMSHAW: Next week on Dish, we have actor Richard Armitage.

NICK GRIMSHAW: The sex scenes in that were not like a little bit of sex, it was like really naked. What is it like when your friends and family, or when you know you have a show coming out which is super naked?

RICHARD ARMITAGE: It's Netflix, so my dad's not here anymore, but at the time I was like, he won't be watching that 'cause he doesn't have Netflix. My brother did text me and went, 'Didn't need to watch that one.'

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 em, Angela answers them, dish@waitrose.co.uk

ANGELA HARTNETT: Dish from Waitrose is an S:E Creative Studio Production.

VOICEOVER: Waitrose, food to feel good about