

## Matthew MacFadyen, Porchetta with salsa verde & crackling and a Primitivo



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

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

**ANGELA HARTNETT:** And I'm Angela Hartnett.

**NICK GRIMSHAW:** And we are here for another episode of Dish. Today, a biggie. Matthew MacFadyen is gonna be with us.

**ANGELA HARTNETT:** Big, big, biggie.

**NICK GRIMSHAW:** I feel like you're freaking out for today.

**ANGELA HARTNETT:** Why?

**NICK GRIMSHAW:** Because I feel like you really like our guest today.

**ANGELA HARTNETT:** I'm a super fan.

**NICK GRIMSHAW:** You are a super fan.

**ANGELA HARTNETT:** I have to say.

**NICK GRIMSHAW:** Yes, yes, yes.

**ANGELA HARTNETT:** And loved everything this person's been in.

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** There's only one thing on that list that I've not watched-

**NICK GRIMSHAW:** That you've disliked.

**ANGELA HARTNETT:** No, I've not watched.

**NICK GRIMSHAW:** What was that?

**ANGELA HARTNETT:** That was this one.

**NICK GRIMSHAW:** Deadpool.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Not for you.

**ANGELA HARTNETT:** Well, I've just not watched it.

**NICK GRIMSHAW:** [*laughs*] It is not for you.

**ANGELA HARTNETT:** Didn't say it wasn't for me-

**NICK GRIMSHAW:** No.

**ANGELA HARTNETT:** -I just said I hadn't watched it.

**NICK GRIMSHAW:** No, I know but I don't think that is for you. The rest, so for you.

**ANGELA HARTNETT:** Yep, all of them.

**NICK GRIMSHAW:** Succession, Spooks, Frost/Nixon. You may have seen him in all those things. You may have seen him in the Waitrose Christmas advert.

**ANGELA HARTNETT:** Yes, yes.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** His biggest role to date.

**NICK GRIMSHAW:** Biggest role to date. There is Oscar buzz.

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** For the advert. Oh, I know what I want to ask you, you did um, a truffle night at Murano?

**ANGELA HARTNETT:** We did a dinner, a truffle dinner.

**NICK GRIMSHAW:** Truffle dinner.

**ANGELA HARTNETT:** Because it, 'tis the season of truffles.

**NICK GRIMSHAW:** When is truffle season?

**ANGELA HARTNETT:** You can get black truffles most of the year, but white truffles, really, November to end of December.

**NICK GRIMSHAW:** Okay.

**ANGELA HARTNETT:** Six weeks.

**NICK GRIMSHAW:** What the hell is it?

**ANGELA HARTNETT:** It's basically a mushroom. It's part of the mushroom family, but you need truffle dogs, or dogs that know how to get truffles.

**NICK GRIMSHAW:** Or pigs.

**ANGELA HARTNETT:** Or pigs, yeah, but mainly dogs and they'll hunt them out.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** They're underground. And the white ones are the ones that are the prized possession. It's probably one of the few things left in this world that you can't really cultivate.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** It is really seasonal, you can never find them in August, a white truffle or, you know, I don't know, May or something...

**NICK GRIMSHAW:** And it just grows in the ground.

**ANGELA HARTNETT:** It- they're partly in the ground.

**NICK GRIMSHAW:** But no one plants them, they're just wild.

**ANGELA HARTNETT:** No, they're just sort of wild, yeah, they come.

**NICK GRIMSHAW:** Wait.

**ANGELA HARTNETT:** Yeah. I know, it's slightly bonkers.

**NICK GRIMSHAW:** It is, innit? Who first thought-

**ANGELA HARTNETT:** But yeah, but hold on, a mushroom grows in the ground, no one plants them, they come up, don't they, wild mushrooms, you know.

**NICK GRIMSHAW:** That's true, yeah. A mushroom looks more like, 'Pick me.'

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** 'Put me in an omelette.'

**ANGELA HARTNETT:** You look like that [*laughs*]

**NICK GRIMSHAW:** A truffle is like its own sort of, it's like someone's like knuckle or something, isn't it?

**ANGELA HARTNETT:** Yeah, but it's the smell and the aroma.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** It's not actually in a weird way, it's the taste. It's the smell and it's this perfume smell. But when you have, you know, truffle oil which doesn't have that smell, it's a bit more artificial. But a natural truffle is pretty amazing.

**NICK GRIMSHAW:** And where do they grow truffles? Everywhere?

**ANGELA HARTNETT:** No, mainly in Italy.

**NICK GRIMSHAW:** Oh, grow, exist.

**ANGELA HARTNETT:** They exist.

**NICK GRIMSHAW:** Do they grow or just exist?

**ANGELA HARTNETT:** I'd say, exist I think is a better way of putting it.

**NICK GRIMSHAW:** The earth, sort of....

**ANGELA HARTNETT:** The earth. Have you had truffles? White ones.

**NICK GRIMSHAW:** I have, with you. Who did, who did, you got a truffle delivery in the car park.

**ANGELA HARTNETT:** Oh yes, last year, yes.

**NICK GRIMSHAW:** Yeah, who was that for? Can't remember.

**ANGELA HARTNETT:** I think I was going down to a food festival-

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** -so I did it down there, yeah.

**NICK GRIMSHAW:** And a lady turned up in a car.

**ANGELA HARTNETT:** Oh, Meera, yeah.

**NICK GRIMSHAW:** Meera, and she is your truffle dealer.

**ANGELA HARTNETT:** She's like, yeah, she's my dealer.

**NICK GRIMSHAW:** And she came, I'm not joking, she came and she had like plastic boxes.

**ANGELA HARTNETT:** Boxes of truffles.

**NICK GRIMSHAW:** With truffles in.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** And yeah, you sort of knew what to look for.

**ANGELA HARTNETT:** Yeah, yeah, it's the smell and the feel of them, yeah.

**NICK GRIMSHAW:** Yeah, you knew.

**ANGELA HARTNETT:** I knew.

**NICK GRIMSHAW:** So you had like a truffle party?

**ANGELA HARTNETT:** So we had a truffle party, so, you know, private dinner, inv- not invited guests, people paid to come, and matched it with wines. Yeah, it was great. Meera was there chatting about her truffles.

**NICK GRIMSHAW:** So she has like a mad time now.

**ANGELA HARTNETT:** Yeah. And ironically, she's not a truffle fan.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** Weird.

**NICK GRIMSHAW:** What?

**ANGELA HARTNETT:** You know, she likes selling them and she's very good at that.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** But yeah, this time of year is a crazy time of year for her.

**NICK GRIMSHAW:** So what did you do for truffle dinner?

**ANGELA HARTNETT:** White truffle risotto.

**NICK GRIMSHAW:** Yes yum.

**ANGELA HARTNETT:** We did guinea fowl with white truffle.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Um, Vacherin cheese, do you know Vacherin cheese? It's like this baked cheese that goes really runny when it's warmed up, Vacherin Mont d'Or with white truffle, and then, um, apple tarte tatin.

**NICK GRIMSHAW:** With truffle?

**ANGELA HARTNETT:** With truffle.

[*theme music*]

**NICK GRIMSHAW:** Let's welcome our guest for today, a multi-award winning actor. And I always think a good actor is someone that makes great choices.

**ANGELA HARTNETT:** Oh, okay, yeah, yeah.

**NICK GRIMSHAW:** You know what I mean? He's picked some excellent choices.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Including being here today.

[*laughter*]

**NICK GRIMSHAW:** It's the role of his life. Um, can we have a round of applause for our guest, Matthew Macfadyen!

[*applause*]

**NICK GRIMSHAW:** Welcome!

**ANGELA HARTNETT:** Welcome, Matthew.

**MATTHEW MCFADYEN:** Very nice to be here.

**NICK GRIMSHAW:** Oh my god, thank you for being here.

**ANGELA HARTNETT:** Thank you.

**NICK GRIMSHAW:** We have, before you came, just read your CV out and were like, bloody hell, that was good as well!

**ANGELA HARTNETT:** Yes. You see.

**MATTHEW MCFADYEN:** Thirty years it's been, almost.

**NICK GRIMSHAW:** Wow.

**MATTHEW MCFADYEN:** I know.

**NICK GRIMSHAW:** When you were younger and you were like, do you know what, I am going to do this. This is going to be my job. What was the family reaction? Were they like, 'Please tread the boards!'

**MATTHEW MCFADYEN:** I was quite shy when I was a little boy. And so-

**ANGELA HARTNETT:** Cause you lived abroad, didn't you?

**MATTHEW MCFADYEN:** We did, when I- we left for Jakarta in Indonesia when I was about eight.

**ANGELA HARTNETT:** Right.

**MATTHEW MCFADYEN:** Eight or nine. But before then I'd done plays at school and I sort of thought, oh, I feel relaxed. I feel happy. I would get terribly, terribly nervous before birthday parties or any kind of... I don't know why because it's quite happy sunny little chap, but um, so I found this, this was a sort of liberating place to be and it was great. So I thought, if I can do this for a living, if I can get away with doing this in my life, that would be great.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** I think you've done okay.

**NICK GRIMSHAW:** Yeah you've done alright. Done alright.

**MATTHEW MCFADYEN:** Can I have a little sip of my...



**NICK GRIMSHAW:** Oh my god, please get involved, yeah. We're having a glass of water to cele-

[laughter]

**NICK GRIMSHAW:** -to celebrate the festive period. We're gonna have a wine in a second. But you are having um, tonic and bitters.

**MATTHEW MCFADYEN:** Tonic and bitters, yeah.

**NICK GRIMSHAW:** Tonic and bitters, is that your go-to?

**MATTHEW MCFADYEN:** That's my go-to, yeah.

**NICK GRIMSHAW:** You said a good slug, you- it's mainly, it's bitters with tonic.

**MATTHEW MCFADYEN:** Yeah, that's good.

**NICK GRIMSHAW:** Really a glass of bitters.

**MATTHEW MCFADYEN:** Yeah, it is a bit... yeah.

**NICK GRIMSHAW:** Uh-huh.

**MATTHEW MCFADYEN:** The mistake is putting it in before because then it all bubbles up.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** Right.

**MATTHEW MCFADYEN:** After, yeah.

**NICK GRIMSHAW:** Well, enjoy. And we've also done you a Marmite snack because obviously, famously, mentioned once or twice...

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** People love it or hate it.

**ANGELA HARTNETT:** They do.

**NICK GRIMSHAW:** But you are in the firm love, so we-

**MATTHEW MCFADYEN:** Very comforting.

**NICK GRIMSHAW:** Yeah. Do you ever cook with it at the restaurant?

**ANGELA HARTNETT:** Marmite, we do Marmite mushrooms.

**MATTHEW MCFADYEN:** Do you?

**ANGELA HARTNETT:** For a breakfast thing, so where, the hotel we run out in the New Forest, Limewood, one of the breakfast things is Marmite mushrooms on toast.

**MATTHEW MCFADYEN:** Do you sauté the mushrooms in Marmite?

**ANGELA HARTNETT:** Yeah so big portobello mushrooms in some butter, like, like, bit of seasoning, and then you just add the Marmite in, and then sort of the juices from the mushrooms, you know, amalgamate with that and then on buttered toast.

**MATTHEW MCFADYEN:** Delicious. Didn't Nigella do like a Marmite spaghetti, which I've never tried.

**ANGELA HARTNETT:** Yes, I saw that recently.

**MATTHEW MCFADYEN:** I've never tried it, but-

**NICK GRIMSHAW:** Ooh wow.

**MATTHEW MCFADYEN:** -makes sense in my head.

**NICK GRIMSHAW:** That sounds like something I'd make when I get in.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** No offense.

[laughter]

**ANGELA HARTNETT:** At three in the morning.

**NICK GRIMSHAW:** Pasta. Marmite.

**MATTHEW MCFADYEN:** [*laughs*] Yeah, yeah...

**NICK GRIMSHAW:** I'm sure it was delicious, Nigella.

**MATTHEW MCFADYEN:** I used to do that with fish fingers and rice.

**NICK GRIMSHAW:** Oh.

**MATTHEW MCFADYEN:** In my drunken days.

**ANGELA HARTNETT:** Really?

**MATTHEW MCFADYEN:** Yeah. In a big wok.

[*laughter*]

**NICK GRIMSHAW:** Oh yeah, fish finger rice.

**MATTHEW MCFADYEN:** Delicious. A bit of tomato purée.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** It worked.

**NICK GRIMSHAW:** That's actually what we're having today, fish fingers-

**MATTHEW MCFADYEN:** Oh really? Yeah.

**ANGELA HARTNETT:** [*laughs*]

**NICK GRIMSHAW:** -tomato purée and rice.

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** Yeah. And hey, you just celebrated a milestone birthday.

**MATTHEW MCFADYEN:** Yeah, I'm fifty.

**NICK GRIMSHAW:** Are we out of happy birthday-ness?

**ANGELA HARTNETT:** Congratulations.

**MATTHEW MCFADYEN:** Thank you very much.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** I really like being fifty.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Nice.

**MATTHEW MCFADYEN:** I liked being forty. I liked my twenties. I did not like my thirties much.

**NICK GRIMSHAW:** Why not?

**MATTHEW MCFADYEN:** W- I just didn't, it was like a sort of bleh...

**NICK GRIMSHAW:** Meh.

**MATTHEW MCFADYEN:** Decade of, what is this?

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Like, am I old? Am I young?

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** [*laughs*]

**MATTHEW MCFADYEN:** I'm getting fatter. I have to stop smoking.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Mm-hm.

**MATTHEW MCFADYEN:** Which doesn't make sense, because I had babies and got married and all, so it was very lovely, but I just thought, what I-

[laughter]

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** There was a ni-

**NICK GRIMSHAW:** But no fags. Can't have a fag.

**MATTHEW MCFADYEN:** There were nice things that happened.

**NICK GRIMSHAW:** Yeah, yeah.

**MATTHEW MCFADYEN:** But when I hit forty, I just thought it was a relief.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** I just thought, oh, it's okay.

**ANGELA HARTNETT:** Now you know where you are.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** You hitting that, yeah.

**NICK GRIMSHAW:** That's nice you saying a relief. Cause I was forty this year.

**MATTHEW MCFADYEN:** Okay.

**NICK GRIMSHAW:** And people were like, 'Ooh, how'd you feel about it?' I was like, 'It's not like I'm a hundred and forty!'

**ANGELA HARTNETT:** [laughs]

**MATTHEW MCFADYEN:** No!

**NICK GRIMSHAW:** I was like....

**MATTHEW MCFADYEN:** Forty, I know.

**ANGELA HARTNETT:** Which actually would be very impressive, if you were a hundred and forty.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** I'm feel like, feel good about it.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** I was like, I feel about forty.

**MATTHEW MCFADYEN:** Yeah. It's, well, it's as it should be.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** For sure, yeah. Did you have a big birthday party?

**MATTHEW MCFADYEN:** No.

**NICK GRIMSHAW:** No.

**MATTHEW MCFADYEN:** My idea of hell yeah.

**ANGELA HARTNETT:** Oh really?

**NICK GRIMSHAW:** Right.

**MATTHEW MCFADYEN:** I went to see my Mrs, she's working in Athens, or she's just finished, so I went to see her.

**ANGELA HARTNETT:** With the kids or just...

**MATTHEW MCFADYEN:** No, they don't really want to be with us anymore.

**ANGELA HARTNETT:** Oh- oh, they're at that age now, is it sort of teenager years?

**MATTHEW MCFADYEN:** Yeah. We're gonna go away after Christmas for a bit of sun and they, we asked them if they wanted to come and they said no.

**ANGELA HARTNETT:** Oh.

**MATTHEW MCFADYEN:** Yeah, they were, they said, 'Really, you and mummy should go and we're fine.'

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** How old are they now?

**MATTHEW MCFADYEN:** Like eighteen-

**NICK GRIMSHAW:** Oh.

**MATTHEW MCFADYEN:** -and twenty, nearly twenty.

**NICK GRIMSHAW:** Oh, okay.

**MATTHEW MCFADYEN:** So they're, you know...

**ANGELA HARTNETT:** Yeah, they're capable of...

**MATTHEW MCFADYEN:** They're not like six and eight.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah. They're all... yeah.

**MATTHEW MCFADYEN:** They were like-

**NICK GRIMSHAW:** 'They're toddlers.'

**MATTHEW MCFADYEN:** Yeah, yeah, yeah, yeah, yeah, yeah, 'You and mummy go.'

**ANGELA HARTNETT:** That's why your thirties, you just keep leaving the kids.

**MATTHEW MCFADYEN:** Yeah, I know.

**ANGELA HARTNETT:** That was the stress of going, 'What am I missing?'

**MATTHEW MCFADYEN:** It was a really stressful decade.

**NICK GRIMSHAW:** Yeah, eighteen, you're like, oh no.

**ANGELA HARTNETT:** That's it.

**NICK GRIMSHAW:** No. They'll come back round.

**ANGELA HARTNETT:** They'll come back round though.

**MATTHEW MCFADYEN:** They will.

**NICK GRIMSHAW:** They'll come back round.

**ANGELA HARTNETT:** We all did that. Eighteen you didn't want to do any of those family holidays and then sort of come mid-twenties and late thirties, late twenties you do-

**NICK GRIMSHAW:** You're like, actually they were nice.

**ANGELA HARTNETT:** -you'd go on holiday with the family. Now we all go away now, we're in our fifties and we're going away on holiday with my mum.

**NICK GRIMSHAW:** Kids go free, so that's why Ange likes to go.

**ANGELA HARTNETT:** Yeah, kids go free, yeah.

**NICK GRIMSHAW:** Yeah, Ange is that free child, yeah.

[laughter]

**NICK GRIMSHAW:** Ange on a water slide like...

[laughter]



**NICK GRIMSHAW:** ‘Mum!’

[*dinner table sounds*]

**NICK GRIMSHAW:** Um, I want to talk to you about sambal.

**MATTHEW MCFADYEN:** Yes.

**NICK GRIMSHAW:** I'd never heard of sambal-

**MATTHEW MCFADYEN:** Sambal, yeah.

**NICK GRIMSHAW:** -until I did my Matthew Mcfadyen research. You moved to Asia when you were younger?

**MATTHEW MCFADYEN:** Yes, eight.

**NICK GRIMSHAW:** And did that sort of instil a love of-

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** -more interesting flavours than your average...

**MATTHEW MCFADYEN:** Those flavours and smells, they're just very comforting.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** Because they- I sort of, like you listen to a song or something and it takes you back to a certain time.

**NICK GRIMSHAW:** And do you have any now that you have lived on that you will make for your kids.

**MATTHEW MCFADYEN:** Rendang I make.

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** Right, okay.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** What- how do you make yours then?

**MATTHEW MCFADYEN:** I just cook it for- it's like six hours and let it almost, it's sort of, then you fry the sauce right at the end.

**ANGELA HARTNETT:** Right.

**MATTHEW MCFADYEN:** And then leave it overnight. Just have it with, and it's delicious. And it's sort of hot and spicy and coconutty and, yeah.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Is that just where you were?

**ANGELA HARTNETT:** We were in Malaysia, but last year-

**NICK GRIMSHAW:** Malaysia.

**ANGELA HARTNETT:** -we went to Indonesia.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Okay.

**ANGELA HARTNETT:** We, we got on a boat and we toured around the island, but-

**MATTHEW MCFADYEN:** Oh, did you?

**ANGELA HARTNETT:** -you know, there was a team cooking, and it was amazing because every meal it was so fresh.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** Even though you think it's in a way fried in a way, and its woks and curries, it actually felt really light.

**MATTHEW MCFADYEN:** Yes.

**ANGELA HARTNETT:** There was never a meal like [*makes 'full' noise*]

**MATTHEW MCFADYEN:** You're not sort of sweating, no, no, no, no.

**ANGELA HARTNETT:** No.

**MATTHEW MCFADYEN:** No.

**ANGELA HARTNETT:** And also, I thought, oh, is it going to be really hot? Some things were, some weren't.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** But it's also the quality of the produce.

**MATTHEW MCFADYEN:** Yes.

**ANGELA HARTNETT:** I mean, I couldn't quite, you know...

**MATTHEW MCFADYEN:** And it's in sync with the temperature.

**ANGELA HARTNETT:** Exactly.

**MATTHEW MCFADYEN:** You know, so you're not...

**ANGELA HARTNETT:** I mean, yeah, we were having, like, rice for breakfast with a fried egg on top with a bit of chilli.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** I mean, it was, you know, you were just spoilt.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** It was very boring when I came back to the UK, I was like... [*laughs*]

**NICK GRIMSHAW:** You were like, 'Hang on. Weetabix?' So do you like to cook at home now?

**MATTHEW MCFADYEN:** I do, I- less and less, I'm-

**NICK GRIMSHAW:** Less and less!

**MATTHEW MCFADYEN:** Well, yeah, I'm sort of, I really got into it in my thirties actually.

**NICK GRIMSHAW:** The dark days.

**MATTHEW MCFADYEN:** The dark days.

**ANGELA HARTNETT:** Alot's explaining these thirties now.

**MATTHEW MCFADYEN:** Yeah, yeah. Maybe that's what it was. Partly, it's a combination of greed and I like the kit.

**NICK GRIMSHAW:** Mmm.

**MATTHEW MCFADYEN:** Like the knives and the pans and the, I can lose hours and hours in kitchen shops.

**ANGELA HARTNETT:** Yeah.

Do you have something that you particularly love, like you're quite proud of?

**MATTHEW MCFADYEN:** I've got some Mauviel pans which I'm really fond of-

**ANGELA HARTNETT:** Ooh.

**MATTHEW MCFADYEN:** -I really like.

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

**ANGELA HARTNETT:** It's a brand.

**MATTHEW MCFADYEN:** They're like a lovely-

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** And I get very sort of territorial and kind of horrible really to the rest of my family, 'cause they're washing it in the sink. I'm like, 'What are you doing, what are you doing?!'

**NICK GRIMSHAW:** 'Not the cast iron!'

**MATTHEW MCFADYEN:** 'Not the cast iron,' yeah.

**NICK GRIMSHAW:** Yeah. Get out of here. So you like it less and less. What do you think that is?

**MATTHEW MCFADYEN:** I think it's just the faff. Keeley doesn't really cook.

**NICK GRIMSHAW:** Uh-huh.

**MATTHEW MCFADYEN:** If I'm not at home, she'll just sort of not really eat.

[laughter]

**MATTHEW MCFADYEN:** She'll sort of... there's a lot of Deliveroo action.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** And there's, she'll sort of take a bit of cheese from the fridge, a little bit of coleslaw, and that's it.

**NICK GRIMSHAW:** And what about your kids, 'cause kids can be a cruel critic can't they.

**MATTHEW MCFADYEN:** Maggie, my daughter's brilliant.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** She's really good at cooking but quite critical as well.

**NICK GRIMSHAW:** And do they have faves where they're like, 'Please do that,' and do they have any where they're like, 'Please don't make us have that dad.'?

**MATTHEW MCFADYEN:** Yeah, they have, we have sort of greatest hits probably like every fam- you know, so we have like a sausage pasta, or I try little things and then I, then they're sort of rejected.

**NICK GRIMSHAW:** Okay.

**MATTHEW MCFADYEN:** I bought, I, I bought a Label Anglais chicken once.

**NICK GRIMSHAW:** Ooh.

**MATTHEW MCFADYEN:** Which is sort of, you know, those very posh chickens-

**ANGELA HARTNETT:** Mmm.

**MATTHEW MCFADYEN:** -with duvets from France.

**ANGELA HARTNETT:** Who rejected that?

**MATTHEW MCFADYEN:** I'd read about how amazing they were, they are, and so I just cooked it very simply and the family were like, 'This doesn't taste of anything.'

[laughter]

**MATTHEW MCFADYEN:** Like, 'Have you put, have you put any, is there any garlic or lemon on it?' I was like, 'No, I just wanted to, you know...'

**NICK GRIMSHAW:** Just tastes like-

**MATTHEW MCFADYEN:** It was just really boring.

**NICK GRIMSHAW:** Just chicken and, they're like, 'Oh.'

**MATTHEW MCFADYEN:** And it was distressingly expensive.

**NICK GRIMSHAW:** Yeah. I bet, yeah.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Not happening again.

**MATTHEW MCFADYEN:** Can I ask, do you have, like, favourite kit, or do you care anymore? Or is it all nonsense? Does it all do the same stuff?

**ANGELA HARTNETT:** No, I do have certain knives that I'll use for everything.

**MATTHEW MCFADYEN:** Right.

**ANGELA HARTNETT:** Just because I feel they're comfortable, and they're not the flashiest of knives.

**MATTHEW MCFADYEN:** No, they just feel nice.

**ANGELA HARTNETT:** I love this, these things, microplanes.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Mmm, love.

**ANGELA HARTNETT:** I think they're so good, because you can grate so many things with it. But actually, for a chef, or for two, my husband's a chef as well.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** We have a kitchen that is very low key, like we don't have loads of fancy equipment.

**MATTHEW MCFADYEN:** No.

**ANGELA HARTNETT:** We just have good pans.

**MATTHEW MCFADYEN:** Yes.

**ANGELA HARTNETT:** Like heavy cast iron pans.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** And good knives, and that's it, you know.

**NICK GRIMSHAW:** She eats a lot of frozen food in the air fryer.

**ANGELA HARTNETT:** Shhh!

[laughter]

**MATTHEW MCFADYEN:** Does she?

**ANGELA HARTNETT:** I feel he's now showing off, that's all I'm saying.

**MATTHEW MCFADYEN:** What about non-stick pans?

**ANGELA HARTNETT:** Non-stick, yeah, certain things.

**MATTHEW MCFADYEN:** They just die after a few years.

**ANGELA HARTNETT:** Now I'm going to show off, Stanley Tucci sent me his new pan.

**MATTHEW MCFADYEN:** Did he?

**NICK GRIMSHAW:** Oh!

**ANGELA HARTNETT:** But it's enormous, I need to get a new stove just for his pan, it's so big.

**MATTHEW MCFADYEN:** The pan is enormous?

**ANGELA HARTNETT:** It's literally, I swear to god, it's like this size, it's huge.

**NICK GRIMSHAW:** Wow.

**ANGELA HARTNETT:** But it is non-stick and it's great, and actually perfect for doing like big dishes and pastas and stuff like that.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** So I was very grateful for that. Did you not get one, Nick? Oh, sorry.

[laughter]



**ANGELA HARTNETT:** So I'm just plating up our pork belly.

**NICK GRIMSHAW:** Do you ever do a pork belly at home? I always feel a bit scared to do it.

**MATTHEW MCFADYEN:** I've done it once or twice, yeah.

**NICK GRIMSHAW:** Don't know why, pressure feels on.

**MATTHEW MCFADYEN:** It was a big palaver, I had cooked it, I let it get cool and I put lots of tins of beans on top of it to press it down overnight.

**NICK GRIMSHAW:** Oh yes.

**ANGELA HARTNETT:** Right.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** And then I fried it, but it wasn't, it was more effort than it was worth.

**NICK GRIMSHAW:** Yeah. Just had beans in the end.

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**ANGELA HARTNETT:** I'm feeling that-

**MATTHEW MCFADYEN:** Just opened a tin of beans.

**ANGELA HARTNETT:** I'm feeling that vibe from you Matthew, more effort than it's worth.

**MATTHEW MCFADYEN:** [*laughing*] Yeah.

**NICK GRIMSHAW:** Is it a lot of effort?

**ANGELA HARTNETT:** It's easy in the sense that you can't really overcook it. It's hard to overcook it.

**MATTHEW MCFADYEN:** Right.

**ANGELA HARTNETT:** Because it, you know, because of all the fat there. So we've got a little bit of salsa verde there with it.

**MATTHEW MCFADYEN:** [*gasps*] Amazing.

**ANGELA HARTNETT:** And there's bone as well, if you'd like that. And then I'm going to serve some sides as well.

**NICK GRIMSHAW:** Wow. Ready for this.

**MATTHEW MCFADYEN:** How lovely.

**NICK GRIMSHAW:** Pork belly is something that I'd always order out because I don't know how to cook it at home.

**MATTHEW MCFADYEN:** Crackling is a mystery.

**NICK GRIMSHAW:** Can never do it. It's always soggy.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Can't get it crispy. Listen to that [*crunch sound*]

**ANGELA HARTNETT:** Well, there's two sort of methods people do, they start the pork on a low oven, like 140, 160, and cook it, say, 'til thirty minutes before it's done, and then turn the heat really high and then the crackling will go.

**MATTHEW MCFADYEN:** At the end.

**ANGELA HARTNETT:** I always do it at the beginning. So I basically put this, this is my friend Valentine Warner.

**MATTHEW MCFADYEN:** Right.

**ANGELA HARTNETT:** This is how he does his recipe. So it's salt, fennel seeds, lemon rind, and a touch of garlic. Really mash it all together, chop it all up.

**MATTHEW MCFADYEN:** Into the fat, yeah.

**ANGELA HARTNETT:** And then you basically chop it up into a fine, um, sort of, you know, sprinkling, then literally put that all over the scored skin, and then I put in a hot oven for about forty-five minutes 'til I see it all bubble up.

**MATTHEW MCFADYEN:** Hot like 200 and something?

**ANGELA HARTNETT:** About, yeah, 220.

**MATTHEW MCFADYEN:** Okay.

**NICK GRIMSHAW:** For how long?

**ANGELA HARTNETT:** So about forty-five minutes, you watch it, if after thirty-five minutes you see it's really starting to come up, then it's um, and then you just turn it down, then you cook it for the rest of the time for another hour or so, depending on the size of the pork, obviously.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** But the- I mean, it sounds stupid and patronising, but it's good pork, you know, not a really wet pork, you know-

**MATTHEW MCFADYEN:** No bit of wet soggy...

**ANGELA HARTNETT:** -from a good farmer.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** That's been reared properly. And we do brilliant pork in this country-

**NICK GRIMSHAW:** Mm-hm.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** -you know, and we've got the pork there, it's just using it, and just, I always think don't mess around with it.

**NICK GRIMSHAW:** Mm. That is so good, that is perfect.

**MATTHEW MCFADYEN:** Amazing.

**NICK GRIMSHAW:** And then how long does the pork need to rest for, Ange, once we've got that pork belly out?

**ANGELA HARTNETT:** Um, probably a good half an hour, I'd say, yeah.

**MATTHEW MCFADYEN:** That's another mystery about resting meats.

**ANGELA HARTNETT:** I think people get nervous and think you can't rest meat a long time, but you actually can.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** That's why I always laugh when I cook with Neil, because I'm always in a hurry and impatient, I'm like, 'Get it out, get it, slice it, get it on the table.' He goes, 'Will you just calm down?'

**NICK GRIMSHAW:** Oh, really, just relax.

**ANGELA HARTNETT:** 'Have a glass of wine, chill out, and let the meat rest.'

**MATTHEW MCFADYEN:** Ok

**ANGELA HARTNETT:** and it's much better.

**MATTHEW MCFADYEN:** Okay.

**ANGELA HARTNETT:** And so this, you'll be lucky actually, 'cause I, this rested in a long time, so it keeps nice and moist, you see.

**MATTHEW MCFADYEN:** Okay.

**NICK GRIMSHAW:** It's fantastic. And you've done it today with a side of baked gnocchi.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** So, with the gnocchi, what have we got in there? We've got some pumpkin.

**ANGELA HARTNETT:** So we've got cavolo nero and pumpkin, which is our perfect season now. It's the right season, it's the one thing that is beautifully

seasonal. There's so many varieties these days now. We all think it's that big French one. You know, that you see on all the doorsteps. But there's so many other smaller ones from the prince pumpkin, the delica pumpkin, they're all amazing, so buy your squashes.

**NICK GRIMSHAW:** I love a squash.

**MATTHEW MCFADYEN:** Mm.

**NICK GRIMSHAW:** Love a squash.

**MATTHEW MCFADYEN:** Terrible waste, you could argue-

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** -that Halloween is of pumpkins.

**NICK GRIMSHAW:** I know.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** Exactly.

**NICK GRIMSHAW:** Well, I got all little mini ones for Halloween and put them in our kitchen on the shelf.

**MATTHEW MCFADYEN:** Okay.

**NICK GRIMSHAW:** And Mesh was like, 'Are you gonna bin them now?' And I said, 'No, we can cook them.' He's like, 'Can't cook them,' I was like...

**ANGELA HARTNETT:** Course you can.

**NICK GRIMSHAW:** 'Of course you can. They're edible.'

**MATTHEW MCFADYEN:** For Halloween. Yeah.

**NICK GRIMSHAW:** Yeah, he was like, 'They've been on a shelf.' I was like, 'They've also been in the back of some like, dirty van, so, that's the least of your worries.'

**MATTHEW MCFADYEN:** Yeah, yeah.

**NICK GRIMSHAW:** So, they'll be alright. You hand made the gnocchi.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Would you advise people to make that? Is it quite easy to do? Is it easier than pasta? Cause you don't need the machine?

**ANGELA HARTNETT:** No, it's probably equally as hard to pasta.

**NICK GRIMSHAW:** Okay.

**ANGELA HARTNETT:** But you can buy great made gnocchi. And we're doing this because with Waitrose at Christmas this year, we're doing these lovely seasonal dishes that we're serving as a supper club. So if you don't want to prepare for lots of guests.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** We've got a great pork -

**NICK GRIMSHAW:** Oh, Dishpatch.

**ANGELA HARTNETT:** Dishpatch, yeah.

**NICK GRIMSHAW:** If you want what we're having actually, Angela has prepared pork belly for us today. But if you'd like to cook the rolled...

**ANGELA HARTNETT:** Porchetta.

**NICK GRIMSHAW:** Porchetta.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Yes, I'm Italian too. Or baked gnocchi for your Christmas, head to [Waitrose Entertaining](#) and you can pre-order Angela's Dishpatch Christmas menu now. Ange has basically done everything for you, and you whack it in the oven. Yeah?

**ANGELA HARTNETT:** Whack it in the oven and it's done.

**NICK GRIMSHAW:** Whack it in the oven and it's done. I'm- now that's what I'm gonna do.

*[laughter]*

**NICK GRIMSHAW:** I'm not making the gnocchi, I'm gonna just do the Dishpatch. Uh, the wine pairing with this, we've gone for a red Ange, what have we got?

**ANGELA HARTNETT:** We've got a fantastic Primitivo.

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** Lovely wine from Puglia. Best in the world they make, the best Primitivo in the world. 'It's a big, powerful wine. Takes on all the richness of the gnocchi and the intense flavours of blackberry and fig, which partner very well with pork belly.'

*[drink pouring sounds]*

**NICK GRIMSHAW:** We want to do our quickfire food quiz with you, Matthew.

**MATTHEW MCFADYEN:** Okay.

**NICK GRIMSHAW:** So, uh, we will ask you a question, you just give us your quickfire answer. Your favourite way to eat eggs?

**MATTHEW MCFADYEN:** Scrambled.

**ANGELA HARTNETT:** What is your favourite sandwich filling?

**MATTHEW MCFADYEN:** I think... I think-

**ANGELA HARTNETT:** No points for hesitation. Sorry.

*[laughter]*

**MATTHEW MCFADYEN:** Marmite.

**ANGELA HARTNETT:** Oh.

**MATTHEW MCFADYEN:** And peanut butter.

**ANGELA HARTNETT & NICK GRIMSHAW:** Oohh

**MATTHEW MCFADYEN:** Can I return to sandwich filling?

**ANGELA HARTNETT:** Yes.

**MATTHEW MCFADYEN:** To ask you a question about my wife's preferred. We can do that later.

**NICK GRIMSHAW:** No, go on.

**MATTHEW MCFADYEN:** So Keeley's favourite filling of a sandwich, this is just to ask your opinion about this, and advice, like why she likes it. But it's like, cheap white bread, toasted with butter.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Roast chicken.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** Cream cheese. Iceberg lettuce. Branston. Mayo and salt.

**ANGELA HARTNETT:** Texture stuff, she likes the crunch of the crispy?

**MATTHEW MCFADYEN:** Okay.

**NICK GRIMSHAW:** Ooh. I...

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

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Okay.

**ANGELA HARTNETT:** I'm not adverse to a cheap white bread sandwich.



**NICK GRIMSHAW:** No.

**MATTHEW MCFADYEN:** Yeah. Chicken and cream cheese though.

**NICK GRIMSHAW:** Cream cheese.

**ANGELA HARTNETT:** Yeah, the cream cheese is the one, you know...

**NICK GRIMSHAW:** Mmm...

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** I, I'd only do one wet thing.

**ANGELA HARTNETT:** Yes, that's it.

**NICK GRIMSHAW:** So I'd do cream cheese or Branston or mayo.

**MATTHEW MCFADYEN:** Yeah. I just wanted to throw it out there just 'cause it's been worrying me.

**NICK GRIMSHAW:** I think that's-

[laughter]

**MATTHEW MCFADYEN:** It's been a lo... yeah. It's a long time and our marriage is still great.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** And she, but it's her favourite sandwich and...

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Do you have to make it or do you?

**MATTHEW MCFADYEN:** No, I won't make it.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** No. Woah.

**MATTHEW MCFADYEN:** She'll go to a sandwich shop.

**NICK GRIMSHAW:** Yeah, okay. I'm intrigued. I will try the Keeley. Just the Keeley.

**ANGELA HARTNETT:** The Keeley, yes.

**NICK GRIMSHAW:** 'The Keeley please.'

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Favourite form of potato?

**MATTHEW MCFADYEN:** Crikey. I think just a roasty.

**ANGELA HARTNETT:** Your favourite herb?

**MATTHEW MCFADYEN:** Thyme or rosemary. Yeah, I-

**ANGELA HARTNETT:** I love rosemary.

**MATTHEW MCFADYEN:** Rosemary maybe.

**NICK GRIMSHAW:** Do you have a favourite flavour of crisp?

**MATTHEW MCFADYEN:** Salt and vinegar McCoy's, I'd say.

**NICK GRIMSHAW:** Mmm. I like the McCoy's, especially from a garage.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** Why a garage?

**NICK GRIMSHAW:** Don't know.

**MATTHEW MCFADYEN:** Just like a, yeah.

**ANGELA HARTNETT:** Ah.

**MATTHEW MCFADYEN:** Like a Yorkie from a garage is good.

**NICK GRIMSHAW:** Mmm, yeah. It's like, the petrol in the air.

**MATTHEW MCFADYEN:** Raisin Biscuit Yorkie. Yeah, exactly.

**NICK GRIMSHAW:** And a Yorkie.

**ANGELA HARTNETT:** What's your favourite kitchen utensil?

**MATTHEW MCFADYEN:** I've got a really lovely knife, a cook's knife, David Miller.

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

**MATTHEW MCFADYEN:** Yeah, I really like, it's very comfy.

**ANGELA HARTNETT:** Feels good in your hand.

**MATTHEW MCFADYEN:** It does.

**ANGELA HARTNETT:** That's what you want.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Do you have a favourite Sunday roast meat, Matthew?

**MATTHEW MCFADYEN:** I think fillet of beef, which isn't very roasty. I'm less meaty as I get older.

**NICK GRIMSHAW:** Yes, I'm less-

**ANGELA HARTNETT:** Same.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah. Less meaty.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Favourite cocktail?

**MATTHEW MCFADYEN:** Um, this guy?

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** The bitters. Love bitters.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** You do.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Love the bitters.

**ANGELA HARTNETT:** Favourite pasta dish?

**MATTHEW MCFADYEN:** What's the one with the, pasta alla Norma, is that the...

**ANGELA HARTNETT:** Oh, yeah, pasta with the aubergine.

**MATTHEW MCFADYEN:** With the aubergine. If it's good.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** If it's bad, it's awful.

**ANGELA HARTNETT:** Yes, watery.

*[sleigh bells]*

**NICK GRIMSHAW:** Hey, we should talk about the fact that you kicked off Christmas for us.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Literally for us, as people that make a podcast by Waitrose.

**ANGELA HARTNETT:** *[laughing]* Yes!

**NICK GRIMSHAW:** And you kicked off the Christmas season with the Waitrose Christmas ad.

**MATTHEW MCFADYEN:** It was good fun, yeah.

**NICK GRIMSHAW:** Was it fun? It looked fun!

**MATTHEW MCFADYEN:** It was so fun.

**NICK GRIMSHAW:** What a cast.

**MATTHEW MCFADYEN:** Oh, the best, the best. I was especially delighted because I worked with Sian Clifford.

**ANGELA HARTNETT:** Mm, yeah.

**MATTHEW MCFADYEN:** Who's brill, in something called Quiz, few years ago, so it was nice to see her again.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** I love when the Christmas adverts begin because you know, it's like the season is upon. This one had a twist, it had a sort of murder mystery.

**MATTHEW MCFADYEN:** Yeah, so it's a nice little irreverent ty- it's not sort of, there's no cheese.

**NICK GRIMSHAW:** There's no like, 'This Christmas.'

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** 'Try a pie.'

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** No, it was like-

**MATTHEW MCFADYEN:** 'Someone stole the pudding.'

**NICK GRIMSHAW:** Yeah, I love it.

**MATTHEW MCFADYEN:** ‘Some greedy swine.’

**NICK GRIMSHAW:** ‘Stole it.’

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Yeah. Did you shoot that crazily, like in Easter?

**MATTHEW MCFADYEN:** I want to say a month ago.

**NICK GRIMSHAW:** Oh, really? Oh, wow. And did they do anything festive on set, in your breaks, were they like, ‘Hey, let's have hot chocolate?’

**MATTHEW MCFADYEN:** You'd sort of walk into this house and it was quite hot, but they'd put fake snow in the garden and, so it was sort of very odd, but quite nice.

*[laughter]*

**MATTHEW MCFADYEN:** Not unpleasant. Yeah, you think, oh, it's Christmas!

**NICK GRIMSHAW:** It's Christmas!

**ANGELA HARTNETT:** Aw.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** What is Christmas like at yours? Is it similar to anything we see in the advert? Is there high crime?

**MATTHEW MCFADYEN:** No, there's not, it's quite, um... I think Keeley and I now, we want to sort of mix it up a bit. I think partly, it's a function of the kids getting older, so I think we want to sort of, maybe not this year, but next year we'll go away and do something different.

**ANGELA HARTNETT:** Right, okay, yeah.

**MATTHEW MCFADYEN:** And it's awful to say, but I felt a bit sort of resentful of the washing up last year.

**ANGELA HARTNETT:** Right.

**MATTHEW MCFADYEN:** I was sort of sweating into gravy making.

**ANGELA HARTNETT:** You were cooking and washing up.

**MATTHEW MCFADYEN:** Yeah, I was just like-

**ANGELA HARTNETT:** That's tough.

**MATTHEW MCFADYEN:** Well, it's just the whole, everyone's sort of ate quite quickly, and the kids sort of left to go and see their girlfriends or boyfriends.

**ANGELA HARTNETT:** I would feel resentful about that.

**MATTHEW MCFADYEN:** Yeah, you would just sort of, yeah. I sound like a terrible Grinch now. But I think it would be nice to sort of go somewhere else or do, you know.

**ANGELA HARTNETT:** This will make you feel better. We've had, we have big family Christmases. I generally cook and, with help and stuff. But one year, it was at my house, there was about twenty of us. And my cousin, who is lovely, but she'd already wound me up 'cause they made the Christmas presents. I mean, who the hell has time to make Christmas presents? But she did.

**MATTHEW MCFADYEN:** Right.

**ANGELA HARTNETT:** So she'd written a book for my nephew.

**MATTHEW MCFADYEN:** [*laughs*]

**ANGELA HARTNETT:** And she made these Florentine biscuits and put them all in these beautiful wrappers and everything.

**MATTHEW MCFADYEN:** Amazing.

**ANGELA HARTNETT:** And I'd just cooked Christmas for twenty, and my mum and my brother were like, Angela, have you tasted these Florentine biscuits? They are delicious.'

**NICK GRIMSHAW:** You're like, 'They're just f\*\*\*\*\* flapjacks.'

**ANGELA HARTNETT:** 'They are delicious. You really need to learn how to make them.' And I'm like, you lo-

**MATTHEW MCFADYEN:** Christmas rage.

**ANGELA HARTNETT:** Are you really taking the piss?

**MATTHEW MCFADYEN:** Did you wo- yeah. I know!

**ANGELA HARTNETT:** I said, 'I just cooked for you.

**MATTHEW MCFADYEN:** Yeah!

**ANGELA HARTNETT:** And they were going, 'Yeah, but these biscuits.'

**NICK GRIMSHAW:** 'These biscuits.'

**ANGELA HARTNETT:** 'These are like better than anything you've made today.'

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** How dare they!

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** How dare they.

**NICK GRIMSHAW:** But you- you had hot Christmas? Have you had Christmas away? Cause I love the idea of what you were saying, Matthew-

**MATTHEW MCFADYEN:** Yeah, on a beach.

**NICK GRIMSHAW:** -but then I'm like-



**MATTHEW MCFADYEN:** Or somewhere-

**NICK GRIMSHAW:** -what if I don't like it when I get there?

**ANGELA HARTNETT:** No, I, I was working in Barbados one year and I had hot Christmas.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** And it, I, I don't mind it, and I've been in Dubai for hot Christmas, it's brilliant.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** It's, it's quite something.

**MATTHEW MCFADYEN:** But again, partly it's a memory of Jakarta, because would be, we'd go and play tennis in the afternoon.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Or you know.

**NICK GRIMSHAW:** Oh yeah, that is quite fun.

**MATTHEW MCFADYEN:** It was sort of great. Yeah. Like thirty degrees outside.

**NICK GRIMSHAW:** Oh, for sure, yeah, sorry kids, see you later.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** We're off.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Well, we are going to have the star of the Christmas advert as dessert today. The No 1 Red Velvet Bauble Dessert for pudding.

**MATTHEW MCFADYEN:** Are we?

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** We are.

**MATTHEW MCFADYEN:** I didn't have any on the day.

**NICK GRIMSHAW:** What?

**ANGELA HARTNETT:** Did you not?

**MATTHEW MCFADYEN:** No.

**NICK GRIMSHAW:** Today is the day. So there was a lot of theories in the advert. It was like a two parter.

**MATTHEW MCFADYEN:** Yes.

**NICK GRIMSHAW:** In that they set off that someone has stolen the dessert. You had to figure out...

**MATTHEW MCFADYEN:** But they're all full of resentment, actually. It's kind of darker than it might seem, I'd say.

**NICK GRIMSHAW:** Yeah, it is, yeah.

**MATTHEW MCFADYEN:** Yeah, yeah, yeah. They're all furious, yeah.

**ANGELA HARTNETT:** Yeah, they didn't feel like a happy family at one stage.

**NICK GRIMSHAW:** No.

**MATTHEW MCFADYEN:** No, it was all really, yeah.

**NICK GRIMSHAW:** But you would be fuming if that happened.

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

**NICK GRIMSHAW:** My Auntie Carmel had, sort of, the real, kind of more dramatic version of that in that her dog got up and ate the turkey. Like a big massive labrador.

[*laughter*]

**NICK GRIMSHAW:** Like and it genuinely ate the turkey.

**MATTHEW MCFADYEN:** On the quiet?

**NICK GRIMSHAW:** On the quiet, so they went in and like, the Christmas dinner's gone.

[*laughter*]

**NICK GRIMSHAW:** So you've been talking about it for like four months.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Or whatever.

**MATTHEW MCFADYEN:** Someone's got up at six to sort the turkey out.

**NICK GRIMSHAW:** Yeah, like, they've been out and bought it, and it ate everything. So they just had, like, some carrots.

**MATTHEW MCFADYEN:** Nice.

**NICK GRIMSHAW:** On Christmas Day, and obviously everywhere's closed.

**MATTHEW MCFADYEN:** And some Frazzles.

**NICK GRIMSHAW:** So it was quite triggering for Auntie Carmel.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Yeah, she was like, oh...

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** Taking her back to 1999, she's like, I've been there.

**MATTHEW MCFADYEN:** PTSD.

[laughter]

**MATTHEW MCFADYEN:** And the dog.

**NICK GRIMSHAW:** But that actually really did happen.

**MATTHEW MCFADYEN:** That's amazing.

**ANGELA HARTNETT:** Oh my god.

**MATTHEW MCFADYEN:** That's amazing.

**NICK GRIMSHAW:** What was your theory? Because I think I had a really good theory and it was completely wrong.

**ANGELA HARTNETT:** My theory, well I did say the cat because our dog has eaten stuff off our table.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Like we had a treacle pudding once and he just jumped up and knocked it and ate the whole lot, you know.

**NICK GRIMSHAW:** Yeah. Pig ate a full duck and pancakes once from the Chinese.

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

**NICK GRIMSHAW:** I thought it was the uncle who brought it.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** And I thought what he'll have done is, something that my mum would have done was get it out of the packaging, put it on like a windowsill to get to room temperature maybe.

**ANGELA HARTNETT:** Oh.

**NICK GRIMSHAW:** Put the packaging in the fridge, which my mum has done. I'm like, 'Why is the packet in the fridge?'

**ANGELA HARTNETT:** *[laughs]* Nothing there.

**NICK GRIMSHAW:** Like, 'It says refrigerate,' 'Yeah, but not the box. The dessert.'

*[laughter]*

**MATTHEW MCFADYEN:** Stop. Stop.

**NICK GRIMSHAW:** Hundred percent. So I thought, oh I bet that's, um...

*[laughter]*

**NICK GRIMSHAW:** I bet that's what's happened.

**MATTHEW MCFADYEN:** Chilling the package?

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah, I was like, 'I don't think you need to put the package in it. It's the dessert.'

*[laughter]*

**MATTHEW MCFADYEN:** I love that.

**NICK GRIMSHAW:** So I thought it was that, but we were wrong.

**MATTHEW MCFADYEN:** It was Steve, yeah. Again, the stress of cooking the whole thing, which he did.

**ANGELA HARTNETT:** Yep. There you go.

**NICK GRIMSHAW:** It was the stress.

**MATTHEW MCFADYEN:** It was like, f\*\*\* it, I'm gonna go and eat the pudding.

**NICK GRIMSHAW:** He started to resent them.

**MATTHEW MCFADYEN:** He did.

**NICK GRIMSHAW:** And he was like, you know what, I'm gonna eat this in a shed.

**MATTHEW MCFADYEN:** It's all about rage.

**NICK GRIMSHAW:** Yeah.

[laughter]

**MATTHEW MCFADYEN:** Really, it's anger and rage.

**NICK GRIMSHAW:** It's very dark.

**MATTHEW MCFADYEN:** It is.

**NICK GRIMSHAW:** Dark opera.

**ANGELA HARTNETT:** I did like the fact though he hid it under the gingerbread.

**MATTHEW MCFADYEN:** Yeah. It's very clever.

**NICK GRIMSHAW:** Very clever.

**MATTHEW MCFADYEN:** Yeah. But we had a brilliant director, Lucy Forbes, um, a friend of mine texted me and said, 'This is just what we need.'

**NICK GRIMSHAW:** It's festive. It's drama.

**MATTHEW MCFADYEN:** Strap in, everybody.

**NICK GRIMSHAW:** We need it. We need it. Okay, so dessert we have, the infamous, from the Christmas advert, No. 1 Red Velvet Bauble Dessert for...

**MATTHEW MCFADYEN:** There's a bit of crunch to it.

**NICK GRIMSHAW:** It's got a bit of crunch. Oh, it has got a bit of crunch to it.

**ANGELA HARTNETT:** Mmm.

**NICK GRIMSHAW:** Mmm. Wow, Ange. So talk me through the recipe, Ange?

*[laughter]*

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** Well, I think it's a red velvet sponge underneath.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** It feels like a cheesy cake texture.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** Nice.

**NICK GRIMSHAW:** I like the crunch. I'm gonna try a bauble.

**MATTHEW MCFADYEN:** It's cheesecake-y, isn't it?

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Mm.

**MATTHEW MCFADYEN:** Yeah.

**ANGELA HARTNETT:** You know what is nice, it's not too sweet.

**MATTHEW MCFADYEN:** Stealable.

**NICK GRIMSHAW:** Best enjoyed in a shed with some tools.

**ANGELA HARTNETT:** Mmm.

*[salt grinder sounds]*

**NICK GRIMSHAW:** Now, we want to talk about Succession.

**MATTHEW MCFADYEN:** Yes.

**NICK GRIMSHAW:** Um, surprise!

[laughter]

**NICK GRIMSHAW:** Um, we do. I actually wrote in my notes, 'Holy s\*\*\*.'

**MATTHEW MCFADYEN:** [laughs]

**NICK GRIMSHAW:** Because we were so excited to talk about Succession.

**MATTHEW MCFADYEN:** Aw.

**NICK GRIMSHAW:** And before you came in, we were saying, you know, can't remember sort of a telly show having such a grasp on everyone. Did you know when you get a script for something like Succession, do you get a sense of like, this is actually really, really good.

**MATTHEW MCFADYEN:** Not initially. Cause you get the pilot.

**NICK GRIMSHAW:** Uh-huh.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** And it was quite an amazing thing to read, but it was quite sort of twisty and, uh, spikey and odd. And it was in the world of finance, and you're going, okay, what's going on? This is just the pilot. We did the read through for the pilot on the day of election day in New York in 2016.

**ANGELA HARTNETT:** Oh.

**MATTHEW MCFADYEN:** Bizarrely.

**NICK GRIMSHAW:** Oh, wow.

**ANGELA HARTNETT:** Okay.

**MATTHEW MCFADYEN:** Yeah. And we all went to a party at the director's house after this terrifying read through. So it's sort of, that was a brilliant backdrop to the show.



**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Wow, yeah.

**ANGELA HARTNETT:** Course.

**MATTHEW MCFADYEN:** And then you turn up and you start shooting episode two and, and, but we weren't, we just thought, this is good, and then as the episodes came in and you develop these relationships, you sort of think, oh, this is good. This, this is funny and weird and sort of moving.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Ugly and odd.

**ANGELA HARTNETT:** But it is described as a comedy in some weird way.

**MATTHEW MCFADYEN:** I think it is in the sense that it's just absurd.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** Life is a comedy, it's sort of absurd.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** It's that adage that you know, if you can make people laugh you see the ridiculousness of life. It's, it's terribly tender and moving and real, you know, as well. I mean it has to be. It's the two sides of the same coin. So I thought it was very human.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** Even despite moments of sort of farce, really.

**NICK GRIMSHAW:** Mm.

**MATTHEW MCFADYEN:** But again, life is like, you know, we'd be doing these scenes with Nick Braun who played, you know, Greg. And they were so silly, but the more serious and life and death we played them, I think the funnier they were.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** Because that's what people are like. You never quite know how it's going to land.

**NICK GRIMSHAW:** Was it a slow burn when it started?

**MATTHEW MCFADYEN:** It was, yeah. It was the sort of show that everyone, it was the show that you hadn't seen but should see, maybe.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** That was the sort of feel you'd hear.

**NICK GRIMSHAW:** Yeah, because then it just became like this thing that sort of engulfed the world, didn't it? We all watched it.

**MATTHEW MCFADYEN:** And they're all so revolting in many sort of ways, that was sort of like, why am I, why do I care, you know? It was just fun. And it was, apart from anything else, it was just a really lovely group of people.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** I miss them. I mean, I don't miss playing Tom, because you can't play the same part forever, but I miss getting together.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** So there was obviously so much talk about Succession, so many theories.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** There were so many fan forums on, you know, who meant what, what was going on. And this one, we really, really liked because we wanted to get your perspective on this. It's a Reddit theory of Succession that involves food. So we were like, hello.

**MATTHEW MCFADYEN:** Right.

**NICK GRIMSHAW:** Perfect.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** ‘One of the best analyses of the show is that a breakdown of how Tom is the only character who actively enjoys his wealth, as seen in his approached to food and drink. You literally never see the Roy's eating, but multiple crucial Tom scenes revolve around meals.’ That was TimeSummer5, who had that theory.

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** Um, was that a thing? Was that a discussion with anyone?

**MATTHEW MCFADYEN:** No.

**NICK GRIMSHAW:** No.

**MATTHEW MCFADYEN:** But it's sort of true, actually.

**ANGELA HARTNETT:** Yeah.

**MATTHEW MCFADYEN:** It's interesting in hindsight.

**NICK GRIMSHAW:** Oh yeah, enjoy it.

**MATTHEW MCFADYEN:** He at the ortolan, you know, those, those songbirds, you have to put your...

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Yeah, yeah, yeah.

**MATTHEW MCFADYEN:** To hide you from God.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Yeah, yeah.

**MATTHEW MCFADYEN:** Can't see you eating the little birdies.

**ANGELA HARTNETT:** Crazy sausage thing.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Yeah the chicken the, with Logan, the-

**NICK GRIMSHAW:** Oh, yeah

**ANGELA HARTNETT:** You had some moments where you thought, 'Jesus did that just happen?' Did you ever anticipate things like that, especially like when Logan dies, you know-

**NICK GRIMSHAW:** What?

**ANGELA HARTNETT:** -did you think that's happening?

**MATTHEW MCFADYEN:** So Jesse got a bunch of us on a zoom and told us.

**ANGELA HARTNETT:** Oh right.

**MATTHEW MCFADYEN:** Before we started shooting, that they were going to kill him off.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** Episode three, I think it was.

**ANGELA HARTNETT:** Yeah, it was, yeah, last scene.

**MATTHEW MCFADYEN:** And he'd taken Brian out for lunch.

**ANGELA HARTNETT:** Oh god, I bet Brian was not happy.

**MATTHEW MCFADYEN:** Well, Jesse was very scared.

[laughter]

**ANGELA HARTNETT:** I bet he was!

**NICK GRIMSHAW:** I bet!

**MATTHEW MCFADYEN:** Yeah, yeah, yeah.

**ANGELA HARTNETT:** I don't think I'd want to tell him either.

**MATTHEW MCFADYEN:** 'Shall we order?'

*[Christmas crackers being pulled]*

**NICK GRIMSHAW:** Since we're in the festive mood, here is your Christmas quick fire. Panettone or Christmas pudding?

**MATTHEW MCFADYEN:** Christmas pudding.

**ANGELA HARTNETT:** Sprouts or parsnips?

**MATTHEW MCFADYEN:** Sprouts.

**ANGELA HARTNETT:** Ooh.

**NICK GRIMSHAW:** Stuffing or pigs in blankets?

**MATTHEW MCFADYEN:** Stuffing.

**ANGELA HARTNETT:** Your favourite festive snack?

**MATTHEW MCFADYEN:** Smoked salmon and blinis and those kind of delicious.

**ANGELA HARTNETT:** Nice.

**NICK GRIMSHAW:** Love.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Do you think a Yorkshire pudding, this might be a personal question.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Do you think a Yorkshire pudding belongs on a Christmas dinner plate?

**MATTHEW MCFADYEN:** I don't, but the, but my kids do and they win.

**NICK GRIMSHAW:** Right.

**ANGELA HARTNETT:** Oh, wow.

**MATTHEW MCFADYEN:** Yeah. And at some point in the meal they'll put everything into the Yorkshire pudding and start eating it like a sandwich.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** Really?

**MATTHEW MCFADYEN:** I know.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** That's a thing.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Yeah, I see that.

**MATTHEW MCFADYEN:** That's a sort of feral, isn't it?

**NICK GRIMSHAW:** Yeah, yeah.

**MATTHEW MCFADYEN:** That's when they need to leave home and go and make their way in the world.

**NICK GRIMSHAW:** Yeah, please leave.

**ANGELA HARTNETT:** Time to move on.

**NICK GRIMSHAW:** Merry Christmas, but please leave.

**ANGELA HARTNETT:** What's your favourite Christmas dessert?

**MATTHEW MCFADYEN:** Apart from, I would say probably a trifle.

**ANGELA HARTNETT:** Oh yeah.

**NICK GRIMSHAW:** Oh.

**MATTHEW MCFADYEN:** I've copied one of Gordon's actually, with those peanuts, you know, and you sort of candy them on top and put them on.

**ANGELA HARTNETT:** Has he? Very nice, yeah.

**MATTHEW MCFADYEN:** Really good.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** What is your Boxing Day meal?

**MATTHEW MCFADYEN:** It's something that my grandma had a name for.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** My grandma on my dad's side, who's Scottish, and she called them emmaljigs, and basically it's just everything fried up in a big pan.

**NICK GRIMSHAW:** Oh, love.

**MATTHEW MCFADYEN:** Emmaljigs.

**NICK GRIMSHAW:** Emmaljigs.

**MATTHEW MCFADYEN:** Emmaljigs.

**NICK GRIMSHAW:** Emmaljigs for all.

**MATTHEW MCFADYEN:** Emmaljigs for all.

**NICK GRIMSHAW:** Yeah.

**MATTHEW MCFADYEN:** And... yeah, and so we have emmaljigs.

**NICK GRIMSHAW:** Oh, I'm gonna have emmaljigs this year.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Let's all have emmaljigs, like Matthew.

**ANGELA HARTNETT:** Yeah, let's do that.

[*theme music*]

**NICK GRIMSHAW:** Matthew, we come to the end of the show question. Here is your question for the chance to win the Waitrose goodie bag. It shall be yours.

**ANGELA HARTNETT:** This is it.

**NICK GRIMSHAW:** This is it. That's a nice bag.

**MATTHEW MCFADYEN:** Nice bag.

**ANGELA HARTNETT:** Love this bag. Full of lots of goodies from Waitrose.

**MATTHEW MCFADYEN:** It's a bag for life.

**NICK GRIMSHAW:** A bag for life. All you've got to do is answer this question, if you could read aloud, please.

**MATTHEW MCFADYEN:** 'One simple question to answer as if there were a lie detector test here. Picture the scene, you are on Who Wants to Be a Millionaire, you're on £16,000 and are just about to make it to your safety net of £32,000. Which Succession castmates in character are you calling as your phone a friend?' I think I would call Shiv.

**ANGELA HARTNETT:** Yeah, that's what I thought.

**NICK GRIMSHAW:** I thought Gerri.

**ANGELA HARTNETT:** I thought Shiv, because she's smart.

**NICK GRIMSHAW:** Yes.

**MATTHEW MCFADYEN:** She's really clever, Shiv.

**NICK GRIMSHAW:** So Shiv, So's Gerri.

**MATTHEW MCFADYEN:** Gerri is, I hadn't thought of Gerri, Gerri's a really good idea. Partly because Tom's a little bit scared of her and he'd want to, she'd be like, 'Why didn't you call me?'



**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** That is true.

**ANGELA HARTNETT:** Yeah, she would.

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** That actually is the correct answer.

**ANGELA HARTNETT:** And even if she was in a bad mood-

**MATTHEW MCFADYEN:** [*scared voice*] 'I couldn't get through to you! I...'

**ANGELA HARTNETT:** Even if she was in a bad mood with you, she'd still do the decent thing and answer the question.

**MATTHEW MCFADYEN:** I think she would.

**ANGELA HARTNETT:** She'd swear at you.

**MATTHEW MCFADYEN:** Because she would want, it would reflect badly on her if I got it wrong.

**ANGELA HARTNETT:** Yeah, exactly, yeah.

**NICK GRIMSHAW:** And she's desperate for £32,000.

**ANGELA HARTNETT:** Yes, yes!

**MATTHEW MCFADYEN:** Yeah.

**NICK GRIMSHAW:** Matthew, thank you so much.

**MATTHEW MCFADYEN:** Thank you.

**ANGELA HARTNETT:** Yes, thank you so much.

**MATTHEW MCFADYEN:** Thank you guys.

**NICK GRIMSHAW:** A round of applause for our guest. The goodie bag is yours.

[*applause*]

**ANGELA HARTNETT:** Thank you.

**NICK GRIMSHAW:** Matthew MacFadyen, everybody!

**ANGELA HARTNETT:** Woo!

**NICK GRIMSHAW:** Thank you.

**NICK GRIMSHAW:** Next week on Dish, we're gonna be joined by the one and only, Stephen Fry.

**STEPHEN FRY:** Mark is an amazing performer isn't he?

**NICK GRIMSHAW:** Unreal.

**STEPHEN FRY:** Never say to an actor, that was 'unreal'.

(*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](mailto:dish@waitrose.co.uk).

**VOICEOVER:** Waitrose, food to feel good about