

Stephen Fry, one-pot cod with peppers, tomatoes & potatoes and a pinot noir



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 welcome to... not *the* Christmas episode of Dish, but *a* festive episode of Dish.

ANGELA HARTNETT: Very festive.

NICK GRIMSHAW: There is a tree, there are Christmas cards.

ANGELA HARTNETT: Are there? I didn't know...

NICK GRIMSHAW: Yeah, look.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: The production team didn't make them. They were actually sent by previous guests.

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Oh no, other way 'round.

[laughter]

NICK GRIMSHAW: The production team made them to look like guests had sent them.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: We also have a Christmas hat, on the D of Dish.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: Are you feeling Christmassy yet?

ANGELA HARTNETT: I am actually.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Have you had Christmas music on down Murano HQ?

ANGELA HARTNETT: They have actually.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: In the kitchen I walked into White Christmas, and it's already started.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Yeah, we always do a big Christmas party just before Christmas for the teams. So yeah, no, it's feeling Christmassy. London's lit up.

NICK GRIMSHAW: I love it.

ANGELA HARTNETT: Annabel's have put their big display up.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: The lights have gone out - it's looking amazing.

NICK GRIMSHAW: It looks good.

ANGELA HARTNETT: And also 'cause it's four o'clock, you feel it should be Christmas because it's a bit dark and cold.

NICK GRIMSHAW: It's dark, yeah, do you know what I mean, by the time you've woke up, it's-

ANGELA HARTNETT: Yeah, exactly, yeah.

NICK GRIMSHAW: It's dark again. And is it like a mad time now? Because everyone before Christmas to me is like, 'We should have catch up, we should have dinner before Christmas.' So does that mean that your restaurants are, like, chaos?

ANGELA HARTNETT: Yeah, I mean, at the moment it's nuts. I mean, Murano took a week like it was a Christmas week last week-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: -and it's already started, so, no, it's brilliant, that's what we want. Cause of January, of course, everyone will be, 'I'm not drinking, I'm not eating.'

NICK GRIMSHAW: Pea soup and all that.

ANGELA HARTNETT: No one's coming out.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So we need to make the money now to pay for January.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: So, it's all good.

NICK GRIMSHAW: Um, hey, speaking of, um, pea soup, didn't you just do a, a health retreat?

ANGELA HARTNETT: A wellness retreat.

NICK GRIMSHAW: A wellness retreat.

ANGELA HARTNETT: Yes, it was fantastic.

NICK GRIMSHAW: How was it?

ANGELA HARTNETT: Really brilliant. Down in Devon, Yeotown, it was amazing. And uh, we yoga'd every day, we hiked every day.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: We ate very healthily, nothing processed, no dairy, no meat, no alcohol, no caffeine.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: It was fan- we should go.

NICK GRIMSHAW: I would love to go.

ANGELA HARTNETT: It was really- I thought I would hate it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But I've been coming back doing my yoga stretches in the morning, I'm like-

NICK GRIMSHAW: Have ya?

ANGELA HARTNETT: 'Namaste.'

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And do you think you feel better?

ANGELA HARTNETT: I do.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I genuinely do.

NICK GRIMSHAW: Cause once you get into the rhythm of it, then you're like, oh yeah, just do it.

ANGELA HARTNETT: You do it. The dogs think I'm a lunatic 'cause I stand there going, hitting myself-

NICK GRIMSHAW: Oh yeah?

ANGELA HARTNETT: [*makes slapping noise*] -you know, like, like,

NICK GRIMSHAW: What are you tapping?

ANGELA HARTNETT: Because you're starting to wake up all your vertebrates and stuff.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: I've got so many people I can connect you with who can do perfect massage, tai chi, everything.

NICK GRIMSHAW: Ooh wow.

ANGELA HARTNETT: Honestly. It'd be right up your street actually.

NICK GRIMSHAW: What made you do that? I love a thing like that obviously.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A fad.

[*laughter*]

ANGELA HARTNETT: A fa- [*laughs*]

NICK GRIMSHAW: Is what I like...

ANGELA HARTNETT: Friends of mine wanted to go and then they said, 'Why don't we go together?' And I said, 'Go on, I'm in,' you know, thinking genuinely this is going to be hell.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But actually, I really, really enjoyed it.

NICK GRIMSHAW: Yeah, fun.

ANGELA HARTNETT: Yeah, we're going again next year.

NICK GRIMSHAW: Mmm, I want to go.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you sleep good, don't you?

ANGELA HARTNETT: Oh my god, I was in bed by nine o'clock, read my books, loved it.

NICK GRIMSHAW: Oh love. Oh love.

ANGELA HARTNETT: Up at 6:30.

NICK GRIMSHAW: That's probably quite good pre-Christmas.

ANGELA HARTNETT: Very good. I feel very ready for Christmas.

NICK GRIMSHAW: Yes, ready.

ANGELA HARTNETT: Ready for you. Ready for Dish.

NICK GRIMSHAW: Yes. Bring on the cheese.

[laughter]

NICK GRIMSHAW: She's had four days without it.

ANGELA HARTNETT: Unh. Yeah.

NICK GRIMSHAW: Hey, we've got a really exciting guest today.

ANGELA HARTNETT: We have indeed.

NICK GRIMSHAW: I've met Stephen Fry only in passing....

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: But never had a chat with him. Last time I saw him, I bumped into him at the BBC.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I was doing 6Music Breakfast, and he was going on Radio 2 Breakfast, and the waiting room, like the green room where all the guests wait for any radio show is right outside of where 6Music is.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So you'll be doing your radio and then everyone like stares at you doing the radio. So it's quite unnerving because it would be, you know...

ANGELA HARTNETT: Intimidated if it's Stephen Fry.

NICK GRIMSHAW: Yeah, famous people. But it was a heady mix of Stephen Fry, Jessie Ware, and her mum, and Simon Le Bon.

ANGELA HARTNETT: Oh, crikey!

NICK GRIMSHAW: Yeah, all like that.

[laughter]

ANGELA HARTNETT: Quite a mixture.

NICK GRIMSHAW: Yeah, so I went out to say hello and, um, we spoke to Stephen Fry... I don't know how we got onto it, in a morning chat about, um, his electric toothbrush.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: And now he has one that makes a noise every... to let you know to change to a different molar.

ANGELA HARTNETT: Oh, that's very- oh, really?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh my god, that ve- is advanced.

NICK GRIMSHAW: Yeah, so we'll check out his molars.

ANGELA HARTNETT: Yeah, okay.

NICK GRIMSHAW: When he's on. But very excited to chat to him because I feel like, super interesting.

ANGELA HARTNETT: He is.

NICK GRIMSHAW: Done so much. He lives life right.

ANGELA HARTNETT: Yes, he's a proper raconteur.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Who's brilliant actually, he can tell a great story.

NICK GRIMSHAW: Mm-hm. Before we welcome Stephen onto the show, um, would love to hear from one of our listeners, so, first up we're going to hear from Hugh Nicholson. 'Hello Angela and Nick, I have been an avid Dish listener right from the start, when a good friend of mine recommended your podcast to me. The same friend is soon to get married to a very close friend of mine at a venue near our house, and I've invited around fifteen people to gather for buck's fizz at mine, on the morning of the wedding in a few weeks time.' Pre-drinks.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: 'I'm a keen host for my friends and have a few gatherings throughout the year, such as a recurring Burns Night.'

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: Love Burns Night.

ANGELA HARTNETT: I wonder if he dances.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I had one of the best nights of my life at Burns Night last year.

ANGELA HARTNETT: Yeah. Did you? Where were you?

NICK GRIMSHAW: I went to a hotel in London that Amy works with, my friend Amy. It was amazing. There was loads of great Scottish people there like Edith Bowman, Christopher Kane and Kirsty Wark.

ANGELA HARTNETT: Oh, nice.

NICK GRIMSHAW: And I did a highland jig with Kirsty Wark.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: She was going for it.

ANGELA HARTNETT: She loves it.

NICK GRIMSHAW: Yeah, she like tossed me around the room.

[laughter]

NICK GRIMSHAW: Anyway, so I love Burns Night. Anyway, 'My dilemma here is I've no idea what to serve along with the drinks on the morning of the wedding. Do you have any advice on what would be appropriate to serve to those dressed in their wedding clothes?'

ANGELA HARTNETT: Oof.

NICK GRIMSHAW: So this is nice, so pre-wedding drinks, Hugh is saying come round, have a drink, quite nice to have a little snack. What's a good snack that's not going to be annoying to make? A devilled egg.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Why?

ANGELA HARTNETT: Cause I think the mayonnaise, and it's quite big an egg, isn't it?

NICK GRIMSHAW: Yeah, but like, half an egg with the [*shhh noise*]?

ANGELA HARTNETT: I think that could veer on the side of dangerous.

NICK GRIMSHAW: Do you think?

ANGELA HARTNETT: People do get mayonnaise on them. I think you do a little smoked salmon bellini, a little arancini, anything you can on a little stick that can go in your mouth. Even this one has made gildas today, you can have a gilda.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Or even your classic seventies pineapple on a stick with a bit of cheese.

[*crew laughter*]

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: I think anything you don't have to lift in your hand would be good.

NICK GRIMSHAW: Mm-hm, yes.

ANGELA HARTNETT: Because we don't want it, otherwise we've got to have a napkin, you know, it's all balancing, yeah.

NICK GRIMSHAW: Yes, on a stick. So would you serve cheese and pineapple on a stick?

ANGELA HARTNETT: Love it.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: I mean, I don't particularly love it, but I would do it-

[laughter]

ANGELA HARTNETT: Only because I don't like pineapple.

NICK GRIMSHAW: And would you like it in a foil hedgehog?

ANGELA HARTNETT: Yeah, love it, love it.

NICK GRIMSHAW: Love.

ANGELA HARTNETT: That's it, yeah.

NICK GRIMSHAW: It is yum, that's all you need.

ANGELA HARTNETT: Yeah, that's it, you just eat it.

NICK GRIMSHAW: I remember like main railing them when I was at weddings when I kid.

ANGELA HARTNETT: Yeah. And you don't want anything oily, but you don't want anchovies or anything like that.

NICK GRIMSHAW: No, no.

ANGELA HARTNETT: With anything oily, just in case.

NICK GRIMSHAW: Um, if you do want to email us, um, Ange has got quite a lot of free time and she'd love to get back to you.

[laughter]

NICK GRIMSHAW: Um, dish@waitrose.co.uk is the way to do it. Um, okay. Let's welcome our guest for this week, Mr. Stephen Fry.

ANGELA HARTNETT: Yes.

[theme music]

NICK GRIMSHAW: Well we're going to have a wine, but do you want a vodka soda, vodka tonic?

STEPHEN FRY: Vodka soda. I can, uh, tell you a story about the vodka soda.

NICK GRIMSHAW: Please.

ANGELA HARTNETT: Oh, perfect.

STEPHEN FRY: I was sitting, waiting for takeoff, on a Qantas flight, and the steward came and sort of squatted in front of me, as if to let me into a very good secret that he was going to open the bar for me rather than just serve the usual orange juice and warm champagne or whatever that you might get. So he said, [*in Australian accent*] ‘Would you like anything from the bar?’

[*laughter*]

STEPHEN FRY: And I said, ‘Uh, well, could I have a vodka and soda water?’ and he said, ‘One skinny b**** coming right up.’

[*laughter*]

STEPHEN FRY: And so when he came back, I said, ‘Did you call this drink a skinny b****?’ He said, ‘Well, that's what they call it on the catwalk, darling, because you get your maximum alcoholic bang for your minimum calorific buck.’

[*laughter*]

STEPHEN FRY: So I thought about this, and as it happened, it was about this time of year, a week or so later, it was Nigella Lawson's birthday and she was having a party, and we were meeting in a bar somewhere in London before going off to, to, to eat. And I thought I'd try out my newfound knowledge so I said to the barman, ‘Can you do me a skinny b****?’ and he said, ‘Sure.’ And Nigella was very fascinated. I told her the story of the Qantas steward and she went, ‘God, that's good.’ And I saw her three weeks later, she said ‘Oh my god, I made such a fool of myself.’

ANGELA HARTNETT: [*laughs*]

STEPHEN FRY: And I said, ‘What happened?’ she said, ‘I went into a bar and asked for a skinny slut.’

[*laughter*]

STEPHEN FRY: Isn't that fabulous? Oh dear, oh dear.

[drink pouring sounds]

NICK GRIMSHAW: Okay. We are beside ourselves to welcome the very wonderful Mr. Stephen Fry is here, everybody!

[applause]

ANGELA HARTNETT: Woo!

STEPHEN FRY: Thank you.

NICK GRIMSHAW: Stephen was just telling us, when you came in, you didn't realise there was this setup.

STEPHEN FRY: No-

NICK GRIMSHAW: There's a big gang. Big gang.

ANGELA HARTNETT: Huge.

STEPHEN FRY: Quite something.

NICK GRIMSHAW: Mm.

STEPHEN FRY: I'm used to a dusty corner somewhere, or even a zoom for a podcast.

NICK GRIMSHAW: Oh my god, we could never.

STEPHEN FRY: Didn't realise, this was bigger than Saturday Brunch or whatever that programme is called.

[laughter]

NICK GRIMSHAW: Yes. Yeah.

ANGELA HARTNETT: We like to think we're competing with them.

NICK GRIMSHAW: I just said to Ange, I said, ‘Why don't we present Sunday Brunch?’ And she's like, ‘Absolutely no way.’

[laughter]

NICK GRIMSHAW: This is as big as it's getting.

ANGELA HARTNETT: This is it, yeah.

NICK GRIMSHAW: This is it.

ANGELA HARTNETT: That's a daily commitment, it's too much.

NICK GRIMSHAW: We're going to start with, um, as directed by Stephen Fry-

ANGELA HARTNETT: A nude.

NICK GRIMSHAW: It's a nude, garnish free skinny b****. So cheers.

ANGELA HARTNETT: Cheers Stephen.

STEPHEN FRY: Good health.

ANGELA HARTNETT: Welcome.

NICK GRIMSHAW: Cheers. Here we go, here's to Nigella.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Oof.

STEPHEN FRY: Always.

NICK GRIMSHAW: Mmm.

STEPHEN FRY: Ah!

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Very nice.

STEPHEN FRY: It's good, isn't it?

ANGELA HARTNETT: Yes it is.

STEPHEN FRY: It's simple, clean, and pure.

NICK GRIMSHAW: Simple, does the job.

STEPHEN FRY: Has to be good vodka, though, you don't want that little petrol-y taste that...

NICK GRIMSHAW: No.

[laughter]

NICK GRIMSHAW: No, that was a goodie. Well thank you for coming to see us, we've been very excited you were coming. Have you guys met before, where have you guys crossed paths?

ANGELA HARTNETT: A few times.

STEPHEN FRY: Yeah, I've been lucky enough to have been fed by Angela-

NICK GRIMSHAW: Oh yes.

STEPHEN FRY: -as well as socialising with her, we have mutual friends, particularly one friend.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: But I've also been a customer at Lime Wood down in the New Forest.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes, love it there.

STEPHEN FRY: An amazing place there. Absolutely wonderful. And Murano and other...

ANGELA HARTNETT: Other establishments.

STEPHEN FRY: Other establishments...that you make your own.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: And I'm a big fan, I have to say that.

ANGELA HARTNETT: Oh, thank you.

STEPHEN FRY: Um, can see the food is beautifully arranged but it's not, as I was saying earlier to someone before we came on, it's not tight.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No.

STEPHEN FRY: It's in the tradition of some of my favourite cooks, like Simon Hopkinson, Richard Corrigan-

ANGELA HARTNETT: Yes oh I love Simon.

STEPHEN FRY: -and you, you all are able to produce food of the highest quality but without it looking like an art direction.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: I mean sometimes it's exciting to get really, really remarkable food on the plate in terms of visual appeal but in the end, it's got to be...

ANGELA HARTNETT: But when it's just one mouthful.

STEPHEN FRY: You want- yeah. You've got to have the fishiness of the fish, and the lambiness of the lamb, or whatever it is you're eating, and particularly with vegetables, you've just got to have that thing, haven't you?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Did you ever think about going that way of, you know when you see food with like, you know, a skinny little carrot and a foam. Did you ever experiment with that?

ANGELA HARTNETT: No, I think you can have a little bit of that, but essentially the main product has to be delicious.

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: Yeah.

ANGELA HARTNETT: And what it says on the plate, as you say, the fish has got to be great, the meat, even the vegetables, you know. So we do have a little bit of that, 'cause chefs do like to get that-

STEPHEN FRY: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -we're a Michelin star and all the rest of it. But I think in my heart, and I think that's when I've always cooked for Stephen, it's very Simon Hopkinson-

STEPHEN FRY: Yeah.

ANGELA HARTNETT: -I love that.

[dinner table sounds]

NICK GRIMSHAW: So what have we got here as a little snacky tapas starter?

ANGELA HARTNETT: So we have crab, avocado and sriracha cucumber boats.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And then we have Tara Wigley's fantastic ricotta filled peppers with salsa verde.

STEPHEN FRY: Perfect.

ANGELA HARTNETT: We hear you love cucumbers.

STEPHEN FRY: Cucumbers are probably my favourite...

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: I mean, I've never heard anyone love them so much.

STEPHEN FRY: Fruit? I think they're a fruit, technically, aren't they?

ANGELA HARTNETT: Yes.

STEPHEN FRY: I know, they hardly taste of anything.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: It's just the texture, the crisp, watery texture.

ANGELA HARTNETT: Yeah, okay.

NICK GRIMSHAW: Yeah. You never regret a cucumber.

STEPHEN FRY: You don't.

ANGELA HARTNETT: That's true.

NICK GRIMSHAW: You're never like, 'Oh, I've ate- overate the cucumber.'

[laughter]

NICK GRIMSHAW: Do you know what I mean? You always, uh, it's always an enjoyable little snackette.

ANGELA HARTNETT: I'm just gonna check the fish. And then Nick made the gildas-

NICK GRIMSHAW: Don't patronise.

ANGELA HARTNETT: -so you have to try one of those.

NICK GRIMSHAW: Please, try a gilda.

STEPHEN FRY: Oh wonderful.

NICK GRIMSHAW: We've done it with like, a pickled spicy pepper.

STEPHEN FRY: Oh.

NICK GRIMSHAW: Anchovy.

STEPHEN FRY: Jalapeño.

NICK GRIMSHAW: On an olive. Yeah.

STEPHEN FRY: Oh, all the good adult taste.

NICK GRIMSHAW: Mm-hm. All of the good taste. So we'll put that very complex recipe in the show notes. I'll let Ange know how to do it as well.

ANGELA HARTNETT: Thank you, Nick. Thanks for that.

STEPHEN FRY: This is how we've grown up as a nation. In the sixties, it would be cheese, and pineapple, and possibly a glace cherry on it.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Yes.

STEPHEN FRY: And that would be considered good, whereas this is everything that when you were a child you first tried it you thought oh no I've had a bad one.

ANGELA HARTNETT: Mmm.

[*laughs*]

STEPHEN FRY: Then you realise it's supposed to taste like that.

NICK GRIMSHAW: It's meant to taste like that.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: I remember when I was younger I always wanted to like adult tastes when I was a kid.

ANGELA HARTNETT Really? Gosh.

NICK GRIMSHAW: Yeah, like I always wanted to like coffee or olives or like dark chocolate. Did you ever have any tastes as a kid that were, you know, not necessarily for a child-

STEPHEN FRY: I'm afraid I was...

NICK GRIMSHAW: -that you were like, oh, I love a martini.

[laughter]

STEPHEN FRY: I was totally a child of my, uh, generation. The year I was born, sugar puffs were born.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT Oh, yes.

STEPHEN FRY: And by the time I was able to pour them out into a bowl and add cold milk, I would just have bowl after bowl, and indeed, eat them from the pack like popcorn.

NICK GRIMSHAW: Mm.

STEPHEN FRY: Um, they make your pee smell of sugar puffs.

NICK GRIMSHAW: They do, yeah. And they sort of stick to your hand.

STEPHEN FRY: [laughing] Yeah, that's right, they're a disgraceful object.

ANGELA HARTNETT: That's something I did not know about Sugar Puffs, yeah.

STEPHEN FRY: Yeah, no...

ANGELA HARTNETT: The sticky bit, but not the pee bit.

NICK GRIMSHAW: The pee bit, yeah.

ANGELA HARTNETT: That was the pee bit.

NICK GRIMSHAW: Oh yeah.

STEPHEN FRY: Yep, yep. Like asparagus, only very different.

ANGELA HARTNETT: Yeah, I'm sure [*laughs*] Delightful.

NICK GRIMSHAW: So you loved a sugar puff as a kid.

STEPHEN FRY: Yeah, I wrote a whole sort of screed on my sugar addiction, really, when I was young, and how in a strange way, I mean, it's almost accidental, I'm not accusing the commercial entities behind confectionery of this, but the school tuck shop there was a thing called Spanish Galleon, and it was in waxed paper, and it was shredded coconut, but dark.

NICK GRIMSHAW: Mm.

STEPHEN FRY: They'd dyed it with cocoa or something, and it was sold to look like rolling tobacco.

NICK GRIMSHAW: Oh wow.

STEPHEN FRY: And you could get chocolate cigarettes wrapped in rice paper.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: And you could get candy cigarettes with a red end.

NICK GRIMSHAW: Loved.

ANGELA HARTNETT: Oh I remember that.

STEPHEN FRY: And you could get... this is getting darker and darker.

[*laughter*]

STEPHEN FRY: You could get sherbet fountains where you could suck up a white powder.

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: W- yes!

STEPHEN FRY: So they were laying down the conditions-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: *[laughs]*

STEPHEN FRY: -for adult addiction in childhood.

NICK GRIMSHAW: Yeah. I've never thought of that.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: And then what made you fall in love- I'm gonna try one of these.

STEPHEN FRY: Oh yes, they're gorgeous.

NICK GRIMSHAW: What made you fall in love with the Spanish taste? Was there a particular trip or a journey that introduced you?

STEPHEN FRY: Yes. Yes, there was. I made a film back in... *[growls]* the nineties, late-ish nineties, I think, called Sabotaje, sabotage.

NICK GRIMSHAW: Yes.

STEPHEN FRY: In which I played the Duke of Wellington. And it was a sort of farcical comedy, English language but Spanish produced and directed. In fact, Basque produced and directed. And so we shot in and around Bilbao and the Basque area, and I don't know if you've been to Basque Spain, but it has just about the most fantastic food tradition of any area in Europe, uh, culminating, of course, in San Sebastian, which famously has at least three, I think, three-star Michelin restaurants.

NICK GRIMSHAW: Wow.

STEPHEN FRY: It's crazy, isn't it?

NICK GRIMSHAW: Why is it, Ange? Why is it San Sebastian has all the Michelin stars and renowned for food?

ANGELA HARTNETT: I think it is the area, and it's the number of chefs there, yeah.

NICK GRIMSHAW: Ange, I've got to try one of these peppers.

STEPHEN FRY: These peppers, they're so sweet.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Very sweet.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: They're stunning.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So how did you do these?

ANGELA HARTNETT: Roasted them in the oven, a little bit of salt, de-seeded them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then filled them, as I said, ricotta whipped with a bit of lemon juice.

STEPHEN FRY: Oh, you de-seed them after they're cooked?

ANGELA HARTNETT: Yes. It's, felt easier that way. They tell you to slit them and then you just literally...

STEPHEN FRY: Yeah. Scoop them out.

ANGELA HARTNETT: Scoop them out, and then we have a salsa verde on there with some parsley, some basil, some mint, olive oil, Dijon mustard, which I think I put in everything, which I love. A little bit of vinegar, and salt.

STEPHEN FRY: So good.

NICK GRIMSHAW: Mm. I got your salsa verde in the Dishpatch pack.

ANGELA HARTNETT: Oh, did you? Yes.

NICK GRIMSHAW: And there was too much of it.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: It was for eight and only five of us. And I had it on every meal from about the Sunday to the Wednesday.

[laughter]

NICK GRIMSHAW: Eggs, lunch, the salsa verde was so delicious.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: Had it on everything.

NICK GRIMSHAW: I heard that you, um, love mayonnaise.

STEPHEN FRY: Well-

NICK GRIMSHAW: And you love to make mayonnaise.

STEPHEN FRY: Mm.

NICK GRIMSHAW: Never made mayonnaise in my life.

STEPHEN FRY: Have you not?

NICK GRIMSHAW: Never, ever.

STEPHEN FRY: It's a very pleasing thing to do.

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: I find if, as sometimes happens, I wake up at three in the morning. Can't go back to sleep. You know, that tossy and turny feeling. I go down and I start to make mayonnaise.

NICK GRIMSHAW: [laughs]

STEPHEN FRY: It's quite bonkers. But it's a mixture of concentration and rhythmic relaxation that I think calms the brain down.

NICK GRIMSHAW: Yeah. And it's good for like your hands to do things, it sort of brings you-

STEPHEN FRY: Exactly.

NICK GRIMSHAW: -into your body.

STEPHEN FRY: Cause if the mind is churning like a, you know, a full speed, uh, cement mixer. It's good just to try and find ways of getting...

ANGELA HARTNETT: And does it make you go back to sleep after that?

STEPHEN FRY: Uh, yes. And usually then I can go back and go to sleep.

NICK GRIMSHAW: Well, yeah he's done-

STEPHEN FRY: In the happy knowledge, there'll be a jar of-

NICK GRIMSHAW: Mayonnaise.

STEPHEN FRY: Yes. With Dijon mustard in it, of course.

NICK GRIMSHAW: Ooh, yeah.

ANGELA HARTNETT: Naturally.

STEPHEN FRY: And then you can play with making it yellow or white. If you take a beautiful ordinary quite yellowy French mayonnaise, and just one tablespoonful of hot water and whisk it through, it'll turn white.

NICK GRIMSHAW: Oh wow. Ooh I love-

STEPHEN FRY: So it's still got all the flavour.

NICK GRIMSHAW: -that you're doing a 3am mayonnaise experiments, love.

STEPHEN FRY: Yeah, well, then of course you can, you can do things that are emulsified in the same way as mayonnaise.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: Anything ending in -aise, let's be honest.

NICK GRIMSHAW: Aise. Yeah, any -aise. They do say to get up and get out of bed and get on with it.

STEPHEN FRY: I call it mayo-fulness.

[laughter]

NICK GRIMSHAW: Mayo-fulness. Yeah.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: I like it.

STEPHEN FRY: It's a form of wellness.

NICK GRIMSHAW: We're going to have our main, momentarily.

STEPHEN FRY: You've gone very American there. A, you say momentarily, not momentarily.

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: But B, and more important, semantically rather than in terms of pronunciation, momentarily in English means 'for a moment'.

NICK GRIMSHAW: Oh, yeah.

STEPHEN FRY: Not 'in a moment'.

NICK GRIMSHAW: In a moment.

STEPHEN FRY: So, so I always used to think when I first went to America and say, [*in American accent*] 'I'll be with you momentarily,' I thought, well, that's no good, he just-

[laughter]

NICK GRIMSHAW: Hi and they're out.

STEPHEN FRY: But, uh, I guess it's crept over the Atlantic.

NICK GRIMSHAW: It has.

STEPHEN FRY: To you young...

NICK GRIMSHAW: Yeah, goddammit.

STEPHEN FRY: Plucky radio people.

ANGELA HARTNETT: You're so influenced by it.

NICK GRIMSHAW: Goddammit, yeah.

ANGELA HARTNETT: We're gonna be, we're gonna be as we are at home, unless you probably, you probably change cutlery every time you do a new course at home.

STEPHEN FRY: No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Lovely! I'm so pleased, Stephen.

STEPHEN FRY: No, this looks fantastic.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Thank you Angela.

[dinner table sounds]

NICK GRIMSHAW: Okay, the food is here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Ange, what do we have?

ANGELA HARTNETT: So we have one pot cod with peppers, tomatoes and potatoes.

NICK GRIMSHAW: Mmm.

STEPHEN FRY: And literally one pot?

ANGELA HARTNETT: Yeah, literally.

STEPHEN FRY: So you poached it in, or you...

ANGELA HARTNETT: In the sauce, yeah, cooked it in the sauce.

STEPHEN FRY: Amazing.

NICK GRIMSHAW: Wow, tell us how you did it Ange, come on.

ANGELA HARTNETT: So, a lovely little base of just the potatoes cooked in a touch of butter for about ten minutes. Then you add your peppers in, your tinned tomatoes and a little bit of tomato puree.

NICK GRIMSHAW: Mm-hm. Mm.

ANGELA HARTNETT: Cook the potatoes in the rest of that tomato-y sauce, and then add your capers, a little- I add a clove of garlic, one of you may have that clove of garlic on your plate.

STEPHEN FRY: Mm!

ANGELA HARTNETT: Just to season it all up, and then you cook your cod in that sauce on a low heat.

NICK GRIMSHAW: Is cod the best fish for a one pot wonder?

ANGELA HARTNETT: Yeah, you just need to watch you don't overcook it, because the flakes, even now, they flake.

NICK GRIMSHAW: Then it flakes, yeah.

ANGELA HARTNETT: But monkfish is probably your best because it's really meaty and holds together.

STEPHEN FRY: Yes, it's so meaty, isn't it?

ANGELA HARTNETT: But yeah, cod and um, this work- sea bass works, or a whole fillet of like sea bream would work as well.

STEPHEN FRY: In fact, in the Basque Country, one of the most popular dishes that they make themselves every day, virtually, is hake cheeks.

ANGELA HARTNETT: Oh, they love that, yeah.

STEPHEN FRY: With parsley and, yeah, yeah.

ANGELA HARTNETT: Oh god, yeah.

STEPHEN FRY: And it's so good.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: And it's so weird, again, to think of fish having cheeks.

NICK GRIMSHAW: Having cheeks, yeah.

STEPHEN FRY: Cheeks and loins.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: 'I think I'll have a leg of haddock.'

[laughter]

STEPHEN FRY: 'Yeah, I think I will, yeah.'

ANGELA HARTNETT: We could revolutionise menus now, changing-

STEPHEN FRY: 'Oh, you, you prefer the breast?'

[laughter]

NICK GRIMSHAW: 'Yeah, I'll go a bit of thigh.' Uh, there is a wine pairing with this.

STEPHEN FRY: Ooh.

NICK GRIMSHAW: And what have we got, Ange?

ANGELA HARTNETT: We've got Calmel & Joseph Organic Pinot Noir.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: Yeah. 'From the south of France, this Pinot is harmoniously balanced with fruit and freshness, with a more spicy peppery and floral finish.'

NICK GRIMSHAW: If you wanna try this recipe or any of the recipes that we make on Dish, just go on waitrose.com/dishrecipes, and all the recipes are on there. You can try them out. This one, this is really tasty. It sounds like a walk in the park, this one Ange.

ANGELA HARTNETT: You could do this. Come on.

NICK GRIMSHAW: Oh, can I yeah..?

[*salt grinder sounds*]

NICK GRIMSHAW: Do you like to cook, Stephen?

STEPHEN FRY: I do. I wish I could cook this well. I get over flustered about...

ANGELA HARTNETT: Mm.

STEPHEN FRY: There's a very good book, a friend of mine, Julian Barnes, the novelist, wrote.

ANGELA HARTNETT: Okay.

STEPHEN FRY: It's just a small book that he gave as a gift to the world. I think it's called *The Pedant in the Kitchen*, in which he agonises over a pinch, a touch, a sprinkle. You know, he said, 'I looked these up, they don't exist as units.'

ANGELA HARTNETT: Yes.

STEPHEN FRY: ‘Is that, did I do too much?’ You know, you start to obsess about the details of a recipe, and it sort of tenses you up a bit because, you must put that in that order and this way.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: And, you watch a good natural chef as well as a good trained and good experienced chef, and they're so much more relaxed about the way they do everything.

ANGELA HARTNETT: Yeah, yeah.

STEPHEN FRY: And I say that indeed about mayonnaises to people who are just starting their mayonnaise journey.

NICK GRIMSHAW: Journey.

[laughter]

STEPHEN FRY: Is-

NICK GRIMSHAW: That’s me. I’m a mayonnaise novice.

STEPHEN FRY: Is that the mayonnaise knows if you're frightened of it.

NICK GRIMSHAW: Yes.

STEPHEN FRY: And it will split.

ANGELA HARTNETT: Yes.

STEPHEN FRY: Straight away.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: It will know. You'll swear you dropped the oil in slowly, you'll swear, but it will know you're frightened. And I think that's sort of, you can expand that to food generally, you know, there's the pan, it knows if you're just going, ‘Ooh, and, and, and, and how much of that?’

NICK GRIMSHAW: It does know!

ANGELA HARTNETT: And then it burns, yeah.

STEPHEN FRY: Whereas if you're just slinging it in, you know.

ANGELA HARTNETT: But that's what my brother said to me, because he always rings up, he lives in New York, and he'll ring up about Thanksgiving. He's got it mastered.

STEPHEN FRY: [*laughing*] Oh, right.

ANGELA HARTNETT: But for a while he'd ring up at twelve o'clock, sort of noon time, you know, so the end of November we getting near to Christmas, and start wanting recipes about Thanksgiving. And I would say things like exactly that, I said, 'Just sprinkle a bit of that,' or 'lob that in the pan,' and just s-, and he goes, 'What am I lobbing? You are not articulating it here...'. [*laughs*]

NICK GRIMSHAW: Lob it in!

ANGELA HARTNETT: I said, 'Just, you go...' I said, 'A handful of butter,' he goes, 'But how much is a handful?' And absolutely, now when I talk to someone, I get that.

STEPHEN FRY: Yeah.

ANGELA HARTNETT: Because we, as chefs, I could say that to Neil, my husband and he would absolutely get it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But if you're not, you know.

NICK GRIMSHAW: I don't know what happened, but there was almost like a... and before I did Dish, I was always a bit of a nervous cook.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: If people were coming, I'd see it as if it was some test on who I was as a person.

STEPHEN FRY: Exactly.

NICK GRIMSHAW: And the best thing that I've learned from Angela, and people always say like, 'Oh, you must be amazing now,' and I said, 'No,' but what I have learned is that Ange is just so relaxed, and just like, 'It's just a bit of food.'

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And you just, to see what happens. And I'd see you cook sometimes and you like, take some liquid out, or you'll add a bit of water, I'm like, you can just add- of course you can just add a bit of water.

ANGELA HARTNETT: [*laughs*]

STEPHEN FRY: Yeah.

NICK GRIMSHAW: If that's it and you feel like, put a bit of water, and I'm like, oh yeah, chefs do that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So I think it's your relaxed energy and your confidence in it is what makes it so delicious.

STEPHEN FRY: Absolutely.

NICK GRIMSHAW: Don't be scared of the pan.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's like, I always sometimes think my hair knows if it's a big day.

[*laughter*]

NICK GRIMSHAW: And that's why you have a bad hair day, 'cause you're like nervous doing it.

STEPHEN FRY: Exactly.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: ‘You're like, oh I've had a bad hair day!’ And it's like because you-

ANGELA HARTNETT: They knew. They were setting you up.

NICK GRIMSHAW: -you gotta show your hair and your pan and your mayonnaise who's boss.

[laughter]

ANGELA HARTNETT: Would you like some more, Stephen?

STEPHEN FRY: I would love some, that was absolutely lovely.

NICK GRIMSHAW: Well, there's no doubting Ange, the pans know you're boss.

[sleigh bells]

NICK GRIMSHAW: Hey, can we talk about your new book, Odyssey?

STEPHEN FRY: Oh please, yes.

NICK GRIMSHAW: Please, let's talk about this. Because this is um, something that you started in 2017 this series, and it's you re-imagining-

STEPHEN FRY: The Greek myths.

NICK GRIMSHAW: The Greek myth stories and Greek myths. What made you fall in love with these stories when you- ‘cause did you read them when you were younger?

STEPHEN FRY: I did.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: And I was captivated by them. You know, there is a certain age you get when you are ready to be bombarded with a new excitement, a new thrill, a new hobby, a new passion, a new source of collecting information. For a lot of kids it's football, it's their local club. Nothing wrong with that. And they learn everything about it.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: You know, they could go Mastermind for their club and it's history, and, and, or, or I can remember boys at school who drew, I'd say, 'Oh, look, there's a nice Messerschmitt,' they would go, 'It's a Messerschmitt 109E.'

[laughter]

STEPHEN FRY: You know, and they would be very specific about it. 'You note the forward gunning emplacement and through the,' you know, propeller...', all this stuff. And that was their passion. And for me, for some reason, Greek myths just hit me.

NICK GRIMSHAW: Mm.

STEPHEN FRY: And for the retelling there's something very pleasing about the fact that unlike most mythic cycles, it really does have a beginning and end, the universe begins and then the world and light and dark and these primitive early gods and then a new generation, and then a third generation to become the Olympian gods that most people will know the names of, Apollo and Zeus and so on. And it ends with this fourth one that I've just written, Odyssey. The Greeks had a very high sense, in fact all cultures have had a very high sense, of this central, and I use the word very advisedly, the central importance of the hearth. In fact, the English word hearth gives us a clue because the first five letters of it are heart and it is the same origin as heart, the hearth. It's the heart of the house. The Greeks used 'kardia' as well as 'oikos' to mean hearth. Kardia means heart as in cardiac. And the Latin for hearth is 'focus.'

ANGELA HARTNETT: Ohh.

STEPHEN FRY: And we've taken that word and we've extracted all these metaphorical meanings for focus, but it originally meant the fireplace at the centre of a house. This whole idea of hearth and home, the impulse, the energy, the agony almost, uh, the, the tension and the excitement of the Odyssey is a man trying to get home.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: It's been a fabulous odyssey myself...

ANGELA HARTNETT: *[laughs]*

STEPHEN FRY: To, uh, to, to follow it and to retell it.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: And, uh, it's been great.

NICK GRIMSHAW: You can also get this as an audio book.

STEPHEN FRY: Indeed you can.

NICK GRIMSHAW: And people can listen to you tell, uh, the story of the Odyssey. How do you find recording those and how do you find the reaction? Because you've, you've voiced many a book and you've voiced Harry Potter books. Like people must have, you know, such great memories of, of your voice in their head.

STEPHEN FRY: It's extraordinary isn't it, because, when in the mid-nineties, I was asked by my agent, you know, would you want to do a children's story? And I pictured, oh, you know, 'The boy and the cat went to see the girl and the dog.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Love this one.

STEPHEN FRY: You know, 'The end.'

ANGELA HARTNETT: Yeah *[laughs]*

NICK GRIMSHAW: Very moving.

STEPHEN FRY: That'll be, half a morning.

ANGELA HARTNETT: Yes, yeah.

STEPHEN FRY: And then I got sent this big manuscript that said Harry Potter and the Philosopher's Stone, and I thought, well, what's this? And started to read and thought it was captivating and said, yes, I'll do it, but it's an adult sized novel. And then I watched this phenomenon grow and grow and grow until it

became simply unprecedented and almost unbelievable, what was going on. And of course it was cassettes in those days, I mean half the job wasn't reading the novel, it was at the end when they go. 'Okay. Now the cassettes.' And you go, 'Alright. Cassette A, side one. Cassette A, side two. Cassette B, side one.'

[*laughter*]

STEPHEN FRY: 'End of side one. End of side B. Oh god, did I get it wrong?'

NICK GRIMSHAW: 'What's going on?'

STEPHEN FRY: On and on you go.

NICK GRIMSHAW: It's funny, my friend, she always listened to, even as an adult, you, uh, reading Harry Potter.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, and then even when she was married to her husband, she'd be like, 'Night,' and have to put Stephen Fry on.

[*laughter*]

STEPHEN FRY: Oh my god. Poor husband.

NICK GRIMSHAW: And he'd be like, oh god.

STEPHEN FRY: 'There are three of us in this marriage.'

[*laughter*]

NICK GRIMSHAW: Her, George, and Stephen Fry.

[*drink pouring sounds*]

NICK GRIMSHAW: We're gonna do our fast food quiz with you. This is a quick-fire response.

STEPHEN FRY: Okay.

NICK GRIMSHAW: It's never quick fire, so no pressure.

STEPHEN FRY: Fair enough, phew.

NICK GRIMSHAW: Stephen Fry, what is your favourite form of potato?

STEPHEN FRY: [*sighs*] Mashed.

[*laughter*]

NICK GRIMSHAW: Mashed? That was quick.

ANGELA HARTNETT: Oh yeah, that was mashed. Okay, your favourite sandwich filling?

STEPHEN FRY: [*pained sounds*] Egg.

NICK GRIMSHAW: What's your favourite crisp?

STEPHEN FRY: Salt and vinegar.

ANGELA HARTNETT: Your favourite kitchen utensil?

STEPHEN FRY: Ooh. Now. I mean, I do like a good cherry pitter, just because-

ANGELA HARTNETT: Mmm!

STEPHEN FRY: -you do feel you're really getting it done, you know?

ANGELA HARTNETT: Yeah.

STEPHEN FRY: It's a little thing that you just press with your thumb.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: And out comes and you get, you do get covered in cherry juice.

ANGELA HARTNETT: Mm-hm. Feels like you've worked though, doesn't it?

NICK GRIMSHAW: Yeah, it feels like you've on the farm, that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Favourite pasta?

STEPHEN FRY: That's a really good question.

NICK GRIMSHAW: Cause there's no wrong answer.

STEPHEN FRY: No there isn't. Linguini.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh, nice.

STEPHEN FRY: You get the joy of spaghetti, but the little hint of the flatness of a tagliatelle.

ANGELA HARTNETT: Yes, I like a linguini.

STEPHEN FRY: Yeah, yeah.

ANGELA HARTNETT: Your favourite Sunday roast?

STEPHEN FRY: In the end, lamb.

NICK GRIMSHAW: Finally, what would you say is your favourite beverage, hot or cold?

STEPHEN FRY: [*whistles*]

NICK GRIMSHAW: In fact, let's have a hot and a cold.

STEPHEN FRY: Okay.

NICK GRIMSHAW: Let's mix it up.

STEPHEN FRY: Okay, hot? Coffee.

ANGELA HARTNETT: Oh.

STEPHEN FRY: I'm afraid I'm a child of the age.

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: I take great care and trouble over the dialling in of my grind size.

NICK GRIMSHAW: And you make one of a morning?

STEPHEN FRY: Oh yeah, I make a morning-

NICK GRIMSHAW: What coffee do you go for?

STEPHEN FRY: -flat white or an espresso... And I have to say practicing latte art as well.

NICK GRIMSHAW: Oh?

ANGELA HARTNETT: Ooh?

STEPHEN FRY: So I do quite a good, um, ferny thing and a ferny heart, and all these-

ANGELA HARTNETT: Oh my gosh.

STEPHEN FRY: -weird things, and I did a hippopotamus the other day, but that was accidental.

[laughter]

ANGELA HARTNETT: How big is your mug that you can draw...

STEPHEN FRY: Well, no, it wasn't a great big sort of smudge of white, it was just, it had a smile on it.

NICK GRIMSHAW: 'Oh, a hippo, yeah. Done you a hippo.'

STEPHEN FRY: A tiny little stubby tail.

ANGELA HARTNETT: Oh brilliant.

STEPHEN FRY: So that was pretty good. Cold drink. Well, cold drink. I think I will have to come back to my skinny b**** as they call it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Gotta be a skinny b****.

[drink pouring sounds]

NICK GRIMSHAW: Do you get starstruck, or funny meeting people.

STEPHEN FRY: Oh gosh yes.

NICK GRIMSHAW: You do.

STEPHEN FRY: Especially people out of your own field.

ANGELA HARTNETT: Sure, yeah.

STEPHEN FRY: And this is common, and you have to guard against the problem of each speaking in ways that the other is not interested in. I remember once being very excited when I was sitting between two great heroes at a cricket match. Ian Botham on my left, and Mick Jagger on my right.

ANGELA HARTNETT: Oh, wow!

STEPHEN FRY: So, uh, Ian Botham, they both talked across me to some extent. Ian Botham was going, ‘So like, on these gigs, you know, sort of how many roadies do you have?’ and all this sort of thing, and all Mick Jagger wanted to say was, ‘Should they have a short forward square for the arm ball?’

[laughter]

STEPHEN FRY: And incredibly technical, cricket-y stuff. And so they were both just missing each other, you know.

ANGELA HARTNETT: No one's listening.

STEPHEN FRY: And so, you know, but you get used to that. But I get, yes, I may remember coming down in a lift with Clint Eastwood in Edinburgh. And I was trembling for a day.

[laughter]

STEPHEN FRY: Ridiculous. But it was Clint Eastwood.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And in Edinburgh!

STEPHEN FRY: And in Edinburgh, yeah.

ANGELA HARTNETT: That's the other thing.

STEPHEN FRY: [*in Clint Eastwood voice*] He'd come for the film festival.

NICK GRIMSHAW: Ugh!

ANGELA HARTNETT: Ga!

STEPHEN FRY: And I'd said in the lift, 'Hello Mr. Eastwood, I guess you're here for the film festival.' [*in Clint Eastwood voice*] 'Is there any other kind?'

[laughter]

ANGELA HARTNETT: God, that feels menacing.

STEPHEN FRY: Everything he says.

ANGELA HARTNETT: Yes, is menacing.

STEPHEN FRY: But he said it with a smile, but you know...

ANGELA HARTNETT: Brilliant, love that.

NICK GRIMSHAW: And then I guess as well, for me, whenever anyone would come into the radio, I'd be fine if it was Lady Gaga, say.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because Lady Gaga was not famous when I was younger.

ANGELA HARTNETT: Ah.

STEPHEN FRY: Ah.

NICK GRIMSHAW: Anyone that famous when I was younger, I'd be like, aahhhh. Like could not handle that they were in the room.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: It was like too weird.

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: So like a David Beckham, like growing up in Manchester.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: And David Beckham playing for Man United was just like, I was just like, it's just like too weird that you're here.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: So I think if it's like, if people have been famous when you were a kid...

ANGELA HARTNETT: Yes, of course, yeah.

STEPHEN FRY: I think that's extremely perceptive, I think that's right.

NICK GRIMSHAW: Have you always loved being around people?

STEPHEN FRY: Yes, I think so. I mean...

[laughter]

STEPHEN FRY: I, I'm as likely as anyone else to think of that great Jean-Paul Sartre remark, 'Hell is other people.'

[laughter]

NICK GRIMSHAW: Is other people.

ANGELA HARTNETT: I have that over my bed.

STEPHEN FRY: You know, there are times, you know, when I'm in a queue, people are coughing in the theatre or...

NICK GRIMSHAW: Oh-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: No-

STEPHEN FRY: Whatever, you know.

NICK GRIMSHAW: We have to talk about this.

STEPHEN FRY: Yes.

NICK GRIMSHAW: I went the other night and I said, 'Mesh,' and he went, 'I know,' he went, 'Can't people just grow up and hold it in?'

[*laughter*]

NICK GRIMSHAW: He was like, 'You've never heard as many people cough'-

ANGELA HARTNETT: [*coughs*]

STEPHEN FRY: That applies to so much.

ANGELA HARTNETT: Sorry, sorry.

[*laughter*]

NICK GRIMSHAW: The second I- but I think it's a nervous thing I think when it's quiet people are like [*clears throat*] can't handle it.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: I was like, shut up, it was like we were in, like, the pharmacy.

[laughter]

STEPHEN FRY: Yeah. It is.

NICK GRIMSHAW: It was like [*clears throat for longer*]

ANGELA HARTNETT: Oh, yeah.

NICK GRIMSHAW: And it's not a proper cough, it's more like a clear of the throat. It's like, you ain't talking.

STEPHEN FRY: Yeah.

ANGELA HARTNETT: Yeah. And then you shouldn't, I agree, clear of the throat, yeah.

NICK GRIMSHAW: They're like [*clears throat*]

STEPHEN FRY: And the individual thinks, and this is an important rule about life and volume and, uh, so on, scale, is an individual thinks, 'Well, I probably only coughed once during the whole thing.'

NICK GRIMSHAW: Once. Yeah.

STEPHEN FRY: Well okay, but there are 1200 people in there.

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: It's a chorus.

STEPHEN FRY: And if each person coughs.

NICK GRIMSHAW: Of course.

STEPHEN FRY: [*in American accent*] Do the math.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: As Americans like to say.

NICK GRIMSHAW: [*in American accent*] Do the math.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: Yeah.

NICK GRIMSHAW: There's a lot of coughing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We went the other night and I was like...

STEPHEN FRY: What did you go and see?

NICK GRIMSHAW: I went to see Juno and the Paycock.

STEPHEN FRY: Oh, wow.

NICK GRIMSHAW: With J. Smith-Cameron and Mark Rylance.

STEPHEN FRY: Yes.

ANGELA HARTNETT: Yeah, oh, loved it.

NICK GRIMSHAW: And you know, it's about like, war.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: People are like [*coughs*]

STEPHEN FRY: Mark is an amazing performer, isn't he.

NICK GRIMSHAW: Unreal.

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

[*laughter*]

[*cracker pulling sound*]

NICK GRIMSHAW: When we were chatting about you coming on, we were saying, you know when you get asked that question like, 'Who'd be on your dream dinner party list?' And I reckon a lot of people would go, 'Stephen Fry.'

ANGELA HARTNETT: Yes, of course.

NICK GRIMSHAW: We said Stephen Fry, hence why you're here.

[laughter]

NICK GRIMSHAW: But do you ever throw quite a fab dinner party and invite like a you know, a who's who of who cares?

STEPHEN FRY: Well, I mean, I have done, but I certainly, I think I can say this with all truth. I've never assembled the list in order for it to be people who are so called great and good. They are friends, or people I think would like to meet the other people I've invited. But sometimes you look at it and think, oh, blimey, that's a...

ANGELA HARTNETT: [laughs]

STEPHEN FRY: I mean, for birthday parties or something-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: -you think, that's a lot of Pythons.

[laughter]

STEPHEN FRY: Um, uh, or whatever, and I think, there I was when I was thirteen, and I didn't, you know, the idea that I could meet one of these was impossible. So, you know, um, I sometimes say that being in the public eye, and you probably feel the same, is a picnic. You get seats at wonderful performances of plays and concerts and whatever, you can always ring up late and say, 'Is there any chance of me getting a...I'm, so sorry...' Or we'll see what we can do. It's unfair, but it is one of the reasons being well known is a picnic and people are nice to you. But all picnics are likely to be threatened by wasps.

[laughter]

STEPHEN FRY: And being in the public eye the wasps are social media and indeed mainstream media. They occasionally mean you have to just run for home because you can't take any more of their buzzing and stinging. I can see why people will watch a figure in the public eye and think, 'Oh, of course, they only go in their car there and they go to that private members club.' But I used to like, when I was a student, I used to like pubs. I just like the atmosphere of them and I could nurse a drink for two hours, you know, and then just have a packet of crisps or some pork scratchings or whatever, you know, and, and it was like, but I literally find it impossible to go into pubs now.

ANGELA HARTNETT: Yeah, course.

STEPHEN FRY: Not because people are mean or not because people crowd me up, but there'll always be someone, says, 'Oh hey Steve, let me buy you a drink.' Now what do you do to that?

ANGELA HARTNETT: Of course.

STEPHEN FRY: If you say yes, you have to be a member of their group and talk to them for as long as it takes to drink the drink and possibly a bit longer, especially if they're a bit drunk and they're putting their arm around you, going [*in east London accent*] 'No, 'cause Steve, because I don't bullshit.'

[*laughter*]

STEPHEN FRY: [*in east London accent*] 'See, no, that's it, because I'm real, you see, I'm real, I can't bear those people who aren't real.'

[*laughter*]

NICK GRIMSHAW: Please don't say they call you Steve. Steve.

ANGELA HARTNETT: Steve.

NICK GRIMSHAW: I love Steve.

STEPHEN FRY: All of that. On the other hand, if you say no, [*in east London accent*] 'I'm just offering you a drink.'

ANGELA HARTNETT: Yeah.

STEPHEN FRY: [*in east London accent*] ‘What what's wrong with it?’

NICK GRIMSHAW: Yeah.

STEPHEN FRY: [*in east London accent*] Why aren't you gonna have a drink, you're so stuck up?’

NICK GRIMSHAW: Yeah, yeah, yeah.

STEPHEN FRY: Just cannot win, it's very tricky and let's just say, I'm, I'm not moaning. I know how blessed my life is.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: But it does mean that occasionally, one isn't in the, in the swim as much as one would like to be.

ANGELA HARTNETT: Course, yeah.

STEPHEN FRY: It would be fun to just go to a pub.

ANGELA HARTNETT: Yeah. Just relax.

STEPHEN FRY: But, but you're always on display slightly. Plus you have to have a stupid smile on your face.

ANGELA HARTNETT: [*laughs*]

STEPHEN FRY: You know, if you're in a shop and there's a queue for the, for the till.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: And you happen to be in a bad mood, you mustn't show it because people think, ‘I saw that Stephen.’

NICK GRIMSHAW: ‘Saw Stephen Fry in John Lewis.’

STEPHEN FRY: ‘What a misery.’ ‘What a misery! Oh my, I suppose he thought he should be served first.’

[laughter]

ANGELA HARTNETT: Yeah, oh god, yeah.

[laughter]

ANGELA HARTNETT: I got caught in-

STEPHEN FRY: So instead you have this smile plastered [*through smile*] plastered on your face like this. Help me! I'm in hell but I'm smiling!

[laughter]

[*theme music*]

NICK GRIMSHAW: We've come to the end of the show question.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: This is a question for you, Stephen Fry. If you choose to answer this question, this Waitrose goodie bag is yours.

STEPHEN FRY: [*gasps*]

NICK GRIMSHAW: Full of goodness and delight.

STEPHEN FRY: I say.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: Well, 'Hi Stephen.' Very informal. 'Thank you for coming on Dish. We've been thoroughly entertained. You wrote that before I came on.'

NICK GRIMSHAW: I wrote that just now.

STEPHEN FRY: Oh, did you?

NICK GRIMSHAW: Yeah.

STEPHEN FRY: On your typewriter.

NICK GRIMSHAW: Yeah.

STEPHEN FRY: With your best typewriter handwriting. ‘We couldn't think of a question you wouldn't be able to answer, but we got excited about the format title, Stephen's Fry Up, and wondered if you would indulge us. What is the perfect fried breakfast?’

NICK GRIMSHAW: Yeah come on.

STEPHEN FRY: Well, now again, you come to real sources of argumentation.

NICK GRIMSHAW: Mm.

[laughter]

STEPHEN FRY: Obviously, anywhere north of, well, Leicester, certainly, you would have to include black pudding.

NICK GRIMSHAW: Oh yeah.

STEPHEN FRY: And I'm on for that. I like black pudding-

ANGELA HARTNETT: I think that's-

STEPHEN FRY: You're a northerner, you like-

NICK GRIMSHAW: Yeah, I love it.

STEPHEN FRY: I really like black pudding. It works extraordinarily well. That slight breadiness in it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: Soaks up bits of extra egg yolk and so on.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: And if I'm just saying, to hell with the consequences, I would probably want [*whispering*] fried bread.

ANGELA HARTNETT: Oh.

STEPHEN FRY: Cause it's so deli- if it's just crisp but with a give and softness.

NICK GRIMSHAW: Mmm, mmm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: With a give.

STEPHEN FRY: Heavens above.

ANGELA HARTNETT: Potato scone? Would you put that in?

STEPHEN FRY: I must say, I wouldn't have thought of that.

ANGELA HARTNETT: Ah.

STEPHEN FRY: And then the question comes - I'm not a believer that baked beans should be involved. I love baked beans. Don't get me wrong.

[*laughter*]

STEPHEN FRY: I'll, I'll have baked beans as soon as anyone.

ANGELA HARTNETT: Let's not get on Twitter now.

STEPHEN FRY: No, exactly. I love, I love a baked bean.

ANGELA HARTNETT: Yeah.

STEPHEN FRY: But with a proper fry up...

NICK GRIMSHAW: Mm-hm.

STEPHEN FRY: Interestingly, of course, we say the Great British breakfast in Northern Ireland, as you know, is called an [*in northern Irish accent*] Ulster Fry.

ANGELA HARTNETT: Yeah [*laughs*]

STEPHEN FRY: I was in Uganda filming years ago and um, I was in one hotel and they offered a Best Breakfast. And I said, 'Ah,' I said, 'You're in trouble here because I was in Entebbe just yesterday in a hotel, and they offered the best breakfast. So who is the best breakfast?' 'We both do the best breakfast.'

ANGELA HARTNETT: [*laughs*]

STEPHEN FRY: I said, 'How can you both be best?' Said, 'Best: bacon, eggs, sausage, tomato.'

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Amazing.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Best breakfast.

ANGELA HARTNETT: That's...

STEPHEN FRY: So even in Uganda, it's a pretty standard thing to have a fry up. But yes, obviously bacon, obviously sausage, good juicy pork sausage, and I prick it and then drop some Lea & Perrins in it.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Correct.

ANGELA HARTNETT: That's a nice little touch.

STEPHEN FRY: And eggs, you know, obviously, perfectly fried.

NICK GRIMSHAW: Yes.

STEPHEN FRY: You can do the American style over easy if you like, but I'd rather have the sunny side up with a little petticoat of little lace, lace of slightly-

NICK GRIMSHAW: Ooh, yeah.

STEPHEN FRY: -better cooked...

NICK GRIMSHAW: Yes.

STEPHEN FRY: White at the edge.

ANGELA HARTNETT: Yes.

STEPHEN FRY: You know.

ANGELA HARTNETT: Petticoat, isn't that-

NICK GRIMSHAW: A petticoat of a fried egg.

ANGELA HARTNETT: -a beautiful description to end on.

NICK GRIMSHAW: Love.

ANGELA HARTNETT: Oh my god.

NICK GRIMSHAW: Stephen, thank you for joining us.

ANGELA HARTNETT: You've been amazing.

NICK GRIMSHAW: It's been a joy.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Fantastic, thank you so much.

STEPHEN FRY: Well, thank you for cooking for me, Angela-

ANGELA HARTNETT: Pleasure.

STEPHEN FRY: -it's always a delight.

NICK GRIMSHAW: It was delicious.

STEPHEN FRY: Really was.

NICK GRIMSHAW: A round of applause for Stephen Fry, everybody.

[applause]

ANGELA HARTNETT: Woo!

STEPHEN FRY: Very sweet.

NICK GRIMSHAW: Thank you, Stephen.

NICK GRIMSHAW: Coming up next week on Dish, we are going to be joined by Rob Brydon.

ROB BRYDON: I told Angela how to do a dish and she's doing it with a little bit of anger.

NICK GRIMSHAW: She's also crumbling the glass.

[laughter]

ROB BRYDON: That's nice Angela, that's it sweetheart, just do it that way sweetheart, would ya?

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

ANGELA HARTNETT: 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.

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