

THE DISH AWARDS 2024



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: Merry Christmas!

ANGELA HARTNETT: Merry Christmas!

NICK GRIMSHAW: Merry Christmas! I hope you're having a lovely Christmas. Where will you be? Obviously this isn't live.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Where will you be on Christmas Day?

ANGELA HARTNETT: I'm gonna turn up at your house.

NICK GRIMSHAW: I'd love that!

ANGELA HARTNETT: Yeah. I'm gonna knock on your door.

NICK GRIMSHAW: I'd love that at my mum's.

ANGELA HARTNETT: Yeah, exactly, I'm in there.. Scotland.

NICK GRIMSHAW: No, where are we gonna be? Scotland?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And what will you be doing? What will the day consist of?

ANGELA HARTNETT: So, we do presents after lunch, actually, we're traditional like that. Yeah.

NICK GRIMSHAW: What, breakfast, then your lunch, then presents? Wow.

ANGELA HARTNETT: Yeah. I'll send you a picture if we all dip in the sea.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: That might be the thing, Christmas day, dip in the sea.

NICK GRIMSHAW: Mmm, that's nice.

ANGELA HARTNETT: Wake yourself up.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah. And you're at home with mum?

NICK GRIMSHAW: I'm at my mum's. I'm cooking Christmas Eve dinner, and sides.

ANGELA HARTNETT: Sides [*laughs*]

NICK GRIMSHAW: On Christmas day. My mum's doing meat and potatoes, I'm gonna do the sides.

ANGELA HARTNETT: But hers feels more important, the meat and the potatoes.

NICK GRIMSHAW: Well, yeah, I think if it's your house, you should provide the jewel in the crown. So that's what we're doing. I hope that you have a very happy Christmas, whatever you're doing. We're having a Sbagliato.

ANGELA HARTNETT: Happy Christmas to you all.

NICK GRIMSHAW: Cheers, Merry Christmas.

ANGELA HARTNETT: And happy Christmas.

NICK GRIMSHAW: You know, I've been making these wrong.

ANGELA HARTNETT: Oh, have you?

NICK GRIMSHAW: For years.

ANGELA HARTNETT: What, what's supposed to go in them?

NICK GRIMSHAW: So I've just been making a negroni with vermouth, Campari and gin.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And then adding prosecco.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But you're meant to substitute the gin for prosecco.

ANGELA HARTNETT: Ohhh.

NICK GRIMSHAW: Have you been doing that as well?

ANGELA HARTNETT: Nooo.

NICK GRIMSHAW: Oh yeah, oh.

[laughter]

NICK GRIMSHAW: So I always thought they were a bit too strong.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But that's because it had gin in it as well.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: So yeah, just the three ingredients. Um, anyway, this episode is a special one. What we thought we'd do is take a look back on 2024, and we're going to give out some awards to some of our favourite guests for different things. Not actual awards.

ANGELA HARTNETT: They're not here.

NICK GRIMSHAW: No.

ANGELA HARTNETT: It's just me and Nick really.

NICK GRIMSHAW: Yeah, it's uh, it's more of a sense.

ANGELA HARTNETT: You give me an award?

NICK GRIMSHAW: Yeah, I will give you an award.

ANGELA HARTNETT: Ooh, fabu- I'll give you one then!

NICK GRIMSHAW: Yeah!

[laughter]

NICK GRIMSHAW: I'll give you an award. Yours will be something like, Most Anticipated Text Response.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Cause I could text Ange on a Monday and then get a response sort of like Thursday afternoon.

[laughter]

NICK GRIMSHAW: So you're like, ooooh! Anyway, we thought we'd give out some awards today. No actual awards, it's just for fun. And if this podcast isn't enough, you can go to YouTube and watch this, we've got an extended version.

ANGELA HARTNETT: Extended?

NICK GRIMSHAW: Extended. It's four hours long.

[laughter]

NICK GRIMSHAW: It actually took eight hours to record, so we've cut half of it off.

ANGELA HARTNETT: Should we make our families watch on Christmas Day?

NICK GRIMSHAW: I actually will, and I'm not joking.

[laughter]

NICK GRIMSHAW: Come watch us on Dish, on YouTube. All the episodes are on there as well so you can watch them, but come watch our Christmas special.

[theme music]

NICK GRIMSHAW: Alright, let's start with some listener questions. 'Hello. I would like to know both Nick and Angela's perfect three course dinner party. I'll then be cooking these and getting my guests to give a rating, I will let you know the winner.' Says Katie. So what is your dream three course dinner party? What would you have?

ANGELA HARTNETT: Crikey. It's a hard one because I know what I would like, but I don't know whether that might win you the award, Katie, that's the thing.

NICK GRIMSHAW: Come on. Just be honest.

ANGELA HARTNETT: Alright, so, I think go with a classic, like a really fancy prawn cocktail.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Do that. If you can throw in some crab, maybe, or even a little bit of lobster. Do a really great prawn cocktail, I think that'd be great. Followed by a roast chicken, roast potatoes, and then just do a great salad with it. Or even do small little, like, potato fritti, they're called. So basically, half sized roast potatoes, you have a big pile of them, and a great green salad with loads and loads of stuff in it, loads of Dijon. And then I would go for cheese.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then maybe a chocolate tart. I think that's pretty good.

NICK GRIMSHAW: That's pretty good. I'd go for a starter... can I have a pasta starter?

ANGELA HARTNETT: Have what you want, Nick, it's your dinner party, have what you want.

NICK GRIMSHAW: Okay, I'd do a risotto starter. Not massive.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: So I'd do that risotto that we had, pumpkin with a pangrattato on top.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'd have that as my starter. My main course, I'd have, maybe like a pan-fried salmon with a really nice well dressed salad, with spring onions, radish, and a really nice dressing.

ANGELA HARTNETT: Lovely, yeah.

NICK GRIMSHAW: Yeah. And then for my dessert, I would have... what would I have for my dessert?

ANGELA HARTNETT: Cheese?

NICK GRIMSHAW: Mmm...

ANGELA HARTNETT: I tell you what you could have.

NICK GRIMSHAW: What?

ANGELA HARTNETT: A Basque cheesecake.

[*crew laughter*]

NICK GRIMSHAW: And I'd have a Basque cheesecake.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Love that.

ANGELA HARTNETT: It floats both your boats there.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You've got a cheesecake, you got dessert-

NICK GRIMSHAW: Cheese, yeah.

ANGELA HARTNETT: -you've got the cheese.

NICK GRIMSHAW: I'd go for a Basque cheesecake.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: There we go. Let us know how you get on, Katie.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: With those. We're having Basque cheesecake on Christmas Day, as a dessert.

ANGELA HARTNETT: Are you?

NICK GRIMSHAW: Yeah. My neph-

ANGELA HARTNETT: Wow, who's making that?

NICK GRIMSHAW: Shay, my nephew.

ANGELA HARTNETT: You're going all over the world, you lot.

NICK GRIMSHAW: We are.

ANGELA HARTNETT: The Grimshaw's are on Christmas Day.

NICK GRIMSHAW: We're travelling, yeah, we're travelling.

ANGELA HARTNETT: You've got risottos from Italy, Basque cheesecake from Spain. It's all happening up there.

NICK GRIMSHAW: It's all happening.

ANGELA HARTNETT: Up there in Oldham.

NICK GRIMSHAW: It's all happening.

NICK GRIMSHAW: Imogen would like to know, 'My question is about the humble toad in the hole. My husband and I are pretty competent cooks. Well, I'm competent, he's very good. But toad in the hole is our nemesis. We cannot get it right. Every time the Yorkshire pudding mixture either gets stuck, burns in some places, but is still uncooked in others, or generally just doesn't turn out well. What could we be doing wrong? And what top tips can you give us to try and nail it?' asks Imogen. Never had toad in the hole.

ANGELA HARTNETT: Never?

NICK GRIMSHAW: Never had it. Is it southern?

ANGELA HARTNETT: No... I wouldn't say so.

NICK GRIMSHAW: No?

NICK GRIMSHAW: So, how do we get this perfect?

ANGELA HARTNETT: Two things you're probably doing wrong. Your oven's not hot enough, or it hasn't warmed up enough. Or, and I would make your batter the night before. Because basically it's a Yorkshire pudding batter. And so normally you'd make that batter the night before, so with a toad and hole, make it the day before, let it rest up, really hot pan. I, I mean, it's so long ago since I've made it. I tend to colour my sausage off, off the head, so they're really nicely coloured all over, put them in and then basically put it in the oven and then shut the oven door. Don't try and peek, just let it do its thing.

NICK GRIMSHAW: Okay, don't peep at your toad in the hole.

[crew laughter]

ANGELA HARTNETT: Don't open your oven because it will flatten.

NICK GRIMSHAW: Once that toad is in the hole, it's in there.

ANGELA HARTNETT: Leave it in that hole and don't have a look.

NICK GRIMSHAW: Leave it in that hole, yeah.

[*sleigh bells*]

NICK GRIMSHAW: Before we get into the awards, we thought we could do some honourable mentions from some people that we loved. I saw Elizabeth Day the other day.

ANGELA HARTNETT: Oh, love Elizabeth!

NICK GRIMSHAW: I went on her podcast.

ANGELA HARTNETT: Oh, how was that?

NICK GRIMSHAW: It was fantastic.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It was like therapy, but free.

ANGELA HARTNETT: She's incredible.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: She's incredible.

NICK GRIMSHAW: So I had a great time with her. She was definitely trying to make me cry.

ANGELA HARTNETT: Was she?

NICK GRIMSHAW: Cause you know you've gotta go on-

ANGELA HARTNETT: Did you?

NICK GRIMSHAW: Uh, no I didn't. Um...

[crew laughter]

NICK GRIMSHAW: But you go on with a fail.

ANGELA HARTNETT: What was your fail?

NICK GRIMSHAW: Well you had to take three.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: So I took, uh, failed maths GCSE, I failed my degree, and I also, I think, I fail in being present.

ANGELA HARTNETT: Being present?

NICK GRIMSHAW: Yeah, like being present, like I'm never in the moment, I'm always worrying what I've got later.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: And I think, oh, I should actually be present.

ANGELA HARTNETT: Not enjoying life as it is.

NICK GRIMSHAW: So that's what I failed in. And then when I did it, she was like, 'And also, you know, when you took over Radio 1, the figures went down,' I said, 'That's not one of my fails I want to talk about today, thanks Elizabeth Day. You said three, not four.'

[crew laughter]

ANGELA HARTNETT: Brutal.

NICK GRIMSHAW: What a b***h!

[crew laughter]

ANGELA HARTNETT: We love you, Elizabeth.

NICK GRIMSHAW: I'm joking.

ANGELA HARTNETT: Well, I do anyway.

NICK GRIMSHAW: It was actually very cathartic to talk about.

ANGELA HARTNETT: Yeah.

[whoosh sound]

ELIZABETH DAY: Justin is an amazing cook, and he makes his pasta from scratch. So I'm incredibly spoiled.

NICK GRIMSHAW: Ugh, that is...

ANGELA HARTNETT: Oh gosh.

ELIZABETH DAY: Before I met him, I used to cook more, and then I met him and I've become completely incapable. I'm just like an amoeba.

[laughter]

[whoosh sound]

NICK GRIMSHAW: Any honourable mentions from you?

ANGELA HARTNETT: One of my big ones was cooking with Damian Lewis.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Because he just naturally came up and just wanted to get involved and, you know, making risotto for him.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: He was brilliant, I think, and he was so down to earth.

NICK GRIMSHAW: He was down to earth.

ANGELA HARTNETT: Because he's a Hollywood megastar.

NICK GRIMSHAW: He's quite starry and actor-y.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But also quite easy, wasn't he?

ANGELA HARTNETT: He was just brilliant.

NICK GRIMSHAW: He was really easy.

ANGELA HARTNETT: Yeah, and he loved his food, and we did, I think, what did we do? Caponata on bruschetta. Then we did the lovely risotto. I thought he was great, for having a Hollywood legend like that up there, cooking next to me, I think it was quite something.

[whoosh sound]

DAMIAN LEWIS: I don't want to do anything wrong.

ANGELA HARTNETT: No, you're not going to do anything wrong

NICK GRIMSHAW: I'd love it if you'd go over and Ange was like, 'You've ruined it!'

[crew laughter]

DAMIAN LEWIS: Yeah, yeah, yeah.

ANGELA HARTNETT: I'm just going to put the butter in.

DAMIAN LEWIS: Just by looking at it, 'Stop staring at my risotto.' Am I stirring?

ANGELA HARTNETT: Yeah, stir, but vigorously.

DAMIAN LEWIS: How much more butter are you putting in there?

ANGELA HARTNETT: That's it, the butter's what makes it taste good.

DAMIAN LEWIS: God.

ANGELA HARTNETT: Along with the thingy.

DAMIAN LEWIS: It takes a lot to maintain this girlish figure.

ANGELA HARTNETT: You look gorgeous.

DAMIAN LEWIS: I'm just going to tell you.

ANGELA HARTNETT: Right, look, look. Quick, like that. That's it.

NICK GRIMSHAW: Oh, Damians in trouble already.

ANGELA HARTNETT: Very quick.

[Stirring sounds]

ANGELA HARTNETT: This is when you want to be that chef, you know?

DAMIAN LEWIS: You're very forceful.

NICK GRIMSHAW: Very forceful.

DAMIAN LEWIS: Oh my god, here we go.

ANGELA HARTNETT: There we go, a little bit of cheese there. Fabulous.

DAMIAN LEWIS: All right, look at this.

ANGELA HARTNETT: It might need a little bit more cheese.

DAMIAN LEWIS: How many Michelin stars have you got?

ANGELA HARTNETT: Just the one.

NICK GRIMSHAW: One's more than enough!

DAMIAN LEWIS: It is. More than I've got.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Bless you.

[*dinner table sounds*]

NICK GRIMSHAW: Okay, it is time for our first award.

[*harp sound*]

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: The You Made Angela Blush Award!

ANGELA HARTNETT: I know the answer.

NICK GRIMSHAW: Do you?

ANGELA HARTNETT: Well, I know what made me blush. Believe it or not, I was there.

[*laughter*]

NICK GRIMSHAW: Was it just the one? Just the one blush?

ANGELA HARTNETT: I think there was one particular one.

NICK GRIMSHAW: Okay, our first award, the You Made Angela Blush Award. Congratulations to Josh Homme.

[*whoosh sound*]

NICK GRIMSHAW: Do you get a rider Ange, when you, 'cause you do like a food festival, or when you go and do like Lime Wood, do you get a-

ANGELA HARTNETT: Lime Wood's different, you, you get a lovely room and stuff-

NICK GRIMSHAW: Do you get like, a-

ANGELA HARTNETT: -but some food festivals, you barely get a kitchen, I mean, you know, it's like [*laughing*]

JOSH HOMME: Yeah, I know, yeah.

ANGELA HARTNETT: -hello?

JOSH HOMME: Right.

ANGELA HARTNETT: Where's the rolling pin-

JOSH HOMME: Right.

ANGELA HARTNETT: It was like food festival, I needed to roll pasta and they literally had no rolling pin, so I had to use the bottle of wine we were supposed to drink on the stage. I adapt. I adapt.

NICK GRIMSHAW: You adapt.

JOSH HOMME: Yeah, but-

ANGELA HARTNETT: You gotta try.

JOSH HOMME: -that's a sexy way to adapt though.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah, that's good.

JOSH HOMME: If you're like, 'Don't worry about it, I got this.'

[*laughter*]

NICK GRIMSHAW: A bottle of wine.

JOSH HOMME: Rolling a, rolling your pinot over there, grigio.

[*laughter*]

JOSH HOMME: And just never break eye contact.

ANGELA HARTNETT: [*laughs*]

JOSH HOMME: [*in English accent*] ‘Here you go love.’ You know what I mean? I think you're on to something.

ANGELA HARTNETT: [*laughing*] Yeah.

JOSH HOMME: I think you're on to something, or, or, I might be on something.

[*laughter*]

JOSH HOMME: It's definitely one or both of those.

NICK GRIMSHAW: Something's up.

ANGELA HARTNETT: Either one's working, it's fine.

JOSH HOMME: Right?

[*whoosh sound*]

NICK GRIMSHAW: I know that everyone fell in love with him because when Mesh watched that, Mesh was like, ‘Maybe you should do your hair like that.’

[*laughter*]

NICK GRIMSHAW: I was like... everyone loves him. Right, let's get on with our next award. We have...

[*harp sound*]

ANGELA & NICK: Da da da daaa!

NICK GRIMSHAW: The Wildest Story Involving Childbirth Award.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Big award. Let's find out who won.

[*whoosh sound*]

JOEL DOMMETT: All you need to know about the story is, is I'm unbelievably tight, like I really... this is the most money I've ever spent on anything in my life.

[*crew laughter*]

JOEL DOMMETT: And there was this point about sort of eight hours in, this lady came in with, with a piece of paper and I said, 'Oh, hello, what, what's that?' And she said, 'Oh, it's a menu,' and I said, 'Is it included?'

[*crew laughter*]

JOEL DOMMETT: And she said, 'Yes, of course it's included,' and I was like, 'Oh my god, amazing!'

[*laughter*]

JOEL DOMMETT: And I then went across the menu and tried to sort of order what I thought looked to be the most expensive.

NICK GRIMSHAW: Yes, to get your money's worth.

JOEL DOMMETT: As much as I could for money, and I pick what I thought my wife wanted at that point. And about I say about sort of ten hours in, something like that, maybe twelve hours in, we're then in the throes of it. It's happening.

ANGELA HARTNETT: Yeah.

JOEL DOMMETT: The gown is off, it's all happening, my wife's just going, 'Aargh!' It's all happening, the, the contractions are happening quickly. That's the point where the duck with a red wine jus arrives.

[*laughter*]

JOEL DOMMETT: And, my, my, immediately the room smells so much. And my wife's like, 'What's that smell?!' And I, I have to say, 'It's duck with a red wine jus.'

[*laughter*]

JOEL DOMMETT: So I'm trying to eat this duck with a red wine jus.

[laughter]

JOEL DOMMETT: As quickly as possible because I'm not going to get rid of it. And she's like, 'What did you get for me?!' And I say, 'A ham sandwich.'

[laughter]

JOEL DOMMETT: I got her a ham sandwich. And I give her the ham sandwich, I eat the duck with red wine jus, and then the birth ended up being very long. We got to about thirty hours in.

ANGELA HARTNETT: Oh my gosh.

NICK GRIMSHAW: Oh my god. Too long!

JOEL DOMMETT: Too long! I'm like, I've got to go back for the Friends rerun. And it's a, she has an epidural and she has a little sleep, and they said, 'After you've had your sleep, you're gonna have a, you're gonna push and your baby's gonna be born.' And while she was having a sleep, I thought, this is a perfect time for another meal.

[laughter]

JOEL DOMMETT: And so I didn't make the same mistake as before I left the room. And what I didn't know was that whilst I was out of the room, she woke up and they said, 'Oh, it's time to push, it's time to birth your baby,' so she starts pushing and delivering the baby and then suddenly sort of like, 'Where's my husband? Where's my husband?' And one nurse goes, 'I don't know,' and another nurse goes, 'He's next door having a lamb shank.'

[laughter]

[whoosh sound]

NICK GRIMSHAW: That is so good.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: We love that. Right, our next award, please.

ANGELA & NICK: Da da da daaa!

[harp sound]

ANGELA HARTNETT: What's this one?

NICK GRIMSHAW: Uh, this is the We Could Listen to Forever Award.

ANGELA HARTNETT: Oh, I'm guessing, I think, I know.

NICK GRIMSHAW: There's so many people that we have, like, fallen in love with. The winner is, congratulations... Sandy Toksvig.

ANGELA HARTNETT: Yes.

[whoosh sound]

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

SANDI TOKSVIG: Oh that bit is fun, yeah.

ANGELA HARTNETT: Yeah.

SANDI TOKSVIG: Cake, not so much.

[laughter]

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

ANGELA HARTNETT: I'm with you there.

SANDI TOKSVIG: No.

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

ANGELA HARTNETT: No.

NICK GRIMSHAW: No.

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

[laughter]

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

NICK GRIMSHAW: [laughing] 'Come on, Sandi.'

ANGELA HARTNETT: 'Give me a pickle.'

NICK GRIMSHAW: 'Lets get you a Babybel.'

ANGELA HARTNETT: Exactly, yeah.

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

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -or baking programmes.

ANGELA HARTNETT: Oh do you?

NICK GRIMSHAW: The precision, the high stress-

ANGELA HARTNETT: The jeopardy.

NICK GRIMSHAW: -the jeopardy. Love all that.

SANDI TOKSVIG: Yes, but darling, a five hour bake on television takes fifteen minutes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yes.

SANDI TOKSVIG: A five hour bake in the tent takes five hours!

[laughter]

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

SANDI TOKSVIG: And I tried reading at the same time, you know, I would try and have some-

NICK GRIMSHAW: On camera.

SANDI TOKSVIG: -a book on the go. Well, they keep making you do things! They keep making you-

[laughter]

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

[whoosh sound]

NICK GRIMSHAW: Love Sandi.

ANGELA HARTNETT: You know, she said she was off to a wedding-

NICK GRIMSHAW: Officiate a wedding?

ANGELA HARTNETT: Yeah. And it was, what's his name, from ABBA?

NICK GRIMSHAW: Yeah, Bjorn!

ANGELA HARTNETT: Bjorn. Yes! She kept that quiet.

NICK GRIMSHAW: I know, she was like, 'Oh, it's my friend's wedding, and I'm gonna be, uh, the, uh, priest.'

ANGELA HARTNETT: Yeah, officiate, yeah.

NICK GRIMSHAW: Officiator. And we were like, 'Oh, okay, yeah.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Bjorn from ABBA.

ANGELA HARTNETT: I know. Amazing.

NICK GRIMSHAW: That's incredible.

ANGELA HARTNETT: That's what you love about her.

NICK GRIMSHAW: Now Dish, of course, is always about the incredible food. Thank you, Angela.

ANGELA HARTNETT: Pleasure, Nick.

NICK GRIMSHAW: But from time to time, we do get a very interesting take on food that makes us go a bit, huh?

[*whoosh sound*]

KIELL SMITH-BYNOE: I'm a huge food fan.

NICK GRIMSHAW: Yes.

KIELL SMITH-BYNOE: But also there are a lot of things that I don't like that people don't understand why I don't like. I get a lot of backlash.

NICK GRIMSHAW: Oh.

KIELL SMITH-BYNOE: When I talk about these ingredients that I don't like.

NICK GRIMSHAW: Okay, hit me.

KIELL SMITH-BYNOE: Lemon and lime.

NICK GRIMSHAW: Yeah, I heard this.

KIELL SMITH-BYNOE: Mm. It's true.

NICK GRIMSHAW: That's a- cause that's a tricky-

KIELL SMITH-BYNOE: It's another thing that's true.

NICK GRIMSHAW: Even in a drink?

KIELL SMITH-BYNOE: Anything. Get it away from me.

NICK GRIMSHAW: Wow, that is tricky because they just get plopped in everything.

KIELL SMITH-BYNOE: They put it in everything.

NICK GRIMSHAW: Everything.

KIELL SMITH-BYNOE: And especially cocktails.

NICK GRIMSHAW: Yes.

KIELL SMITH-BYNOE: You look at a cocktail menu.

NICK GRIMSHAW: Mm-hm.

KIELL SMITH-BYNOE: Dripping with lemon and lime. Everywhere.

NICK GRIMSHAW: Oh, all over it.

KIELL SMITH-BYNOE: Yeah.

NICK GRIMSHAW: All over it.

KIELL SMITH-BYNOE: The actual menu.

NICK GRIMSHAW: Soaked.

KIELL SMITH-BYNOE: Everyth- always.

NICK GRIMSHAW: Served carved into a lemon.

KIELL SMITH-BYNOE: Yeah.

NICK GRIMSHAW: Cause I love like if I have like a Diet Coke with a lemon in it, I'm like that is like, holiday.

KIELL SMITH-BYNOE: Horrid.

NICK GRIMSHAW: [*laughing*] Horrid. Did you have some sort of bad lemon lime experience?

KIELL SMITH-BYNOE: I got chased by a lemon when I was younger.

[*crew laughter*]

NICK GRIMSHAW: Yeah, that'll do it. Yeah, he was bit by a lime.

KIELL SMITH-BYNOE: [*laughs*] No, I've never liked the taste of lemon or lime.

NICK GRIMSHAW: And what about if it's like in food?

KIELL SMITH-BYNOE: No.

NICK GRIMSHAW: No, can't do it, s***.

KIELL SMITH-BYNOE: No. I can spot it immediately.

NICK GRIMSHAW: Uh-huh.

KIELL SMITH-BYNOE: I'll go, 'That's got lemon in it.'

NICK GRIMSHAW: Yeah, uh-huh. 'It's got lemon in it. We're done.'

KIELL SMITH-BYNOE: Yeah, I can tell.

NICK GRIMSHAW: There's not any lemon in it today as there Ange?

ANGELA HARTNETT: Er...

NICK GRIMSHAW: Oh s***.

[*crew laughter*]

KIELL SMITH-BYNOE: Um-

ANGELA HARTNETT: I'm gonna confess, there is a tiny bit of lemon rind in there.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: So I've screwed up.

NICK GRIMSHAW: What?

[crew laughter]

ANGELA HARTNETT: I'm so sorry.

KIELL SMITH-BYNOE: Well, thanks for having me, guys.

[cocktail shaker sounds]

NICK GRIMSHAW: Should we have another award?

[harp sound]

ANGELA HARTNETT: So this award is, And They Said, What? Award-

NICK GRIMSHAW: *[in American accent]* And they said what?

ANGELA HARTNETT: -goes to... Claudia Winkleman.

[whoosh sound]

CLAUDIA WINKLEMAN: Just so you know, I lie all the time.

NICK GRIMSHAW: Okay.

CLAUDIA WINKLEMAN: So some of these might come as a surprise.

NICK GRIMSHAW: Claudia Winkleman cannot abide cold food.

CLAUDIA WINKLEMAN: Yes, of course.

NICK GRIMSHAW: Yeah.

CLAUDIA WINKLEMAN: It's a disgrace. Fennel? F*** off.

[laughter]

NICK GRIMSHAW: You refuse large eggs.

CLAUDIA WINKLEMAN: Yeah, don't like them.

NICK GRIMSHAW: Yeah, don't like them, yeah.

CLAUDIA WINKLEMAN: Too showy.

NICK GRIMSHAW: You've never been to the gym?

CLAUDIA WINKLEMAN: Never.

NICK GRIMSHAW: No. You'd marry a potato?

CLAUDIA WINKLEMAN: I would.

[laughter]

CLAUDIA WINKLEMAN: A Maris Piper? [*Purrs*]

NICK GRIMSHAW: You think limes are quite sexy?

CLAUDIA WINKLEMAN: Yeah, I do. Course they are.

NICK GRIMSHAW: Yeah, truthful, yeah. You'd rather be licked by your dog than kissed by your husband's wet mouth?

CLAUDIA WINKLEMAN: Okay, that's an exaggeration. I just don't like a watery mouth.

ANGELA HARTNETT: Yes.

[crew laughter]

NICK GRIMSHAW: Watery?

CLAUDIA WINKLEMAN: I don't like it that he likes water-

ANGELA HARTNETT: Saliva-y.

CLAUDIA WINKLEMAN: -and then he'll try and kiss me and it's all wet. I like dry, crisp, arid mouth.

[*laughter*]

NICK GRIMSHAW: Not an arid mouth.

CLAUDIA WINKLEMAN: It's a total turn on.

NICK GRIMSHAW: You only eat walnut whips whilst riding the tube.

CLAUDIA WINKLEMAN: I love a walnut whip. But although, I will not touch the walnut. I'm not an idiot.

NICK GRIMSHAW: Oh yeah, no.

[*laughter*]

ANGELA HARTNETT: Just the whip.

NICK GRIMSHAW: I love a walnut whip.

CLAUDIA WINKLEMAN: I love a walnut whip.

NICK GRIMSHAW: I've not had one for years. Your McDonald's order is four Filet-O-Fish.

CLAUDIA WINKLEMAN: I love a Filet-O-Fish, but I also like quarter pounder with cheese, hold the gherkin please, extra hot fries.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Okay, and finally you said bagels are the Polo mints of the carb world.

CLAUDIA WINKLEMAN: Did I?

[*crew laughter*]

ANGELA HARTNETT: No.

NICK GRIMSHAW: No, that one was false.

CLAUDIA WINKLEMAN: Yeah, I don't think I did.

[*whoosh sound*]

NICK GRIMSHAW: I love her!

ANGELA HARTNETT: She's amazing.

NICK GRIMSHAW: I'm obsessed with her. I really thought after we did that we'd hang out with her all the time and never see her since.

[*crew laughter*]

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Can we please-

ANGELA HARTNETT: I text with her.

NICK GRIMSHAW: I text her too!

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah, we do text.

ANGELA HARTNETT: She's crazed, but brilliantly crazed. And brilliantly craz-

NICK GRIMSHAW: She's crazed.

ANGELA HARTNETT: -no, but she's so funny. That's what I love about her.

NICK GRIMSHAW: She's so funny, I love her.

[*harp sound*]

NICK GRIMSHAW: Time for the Oof, That Went Viral-

[crew laughter]

NICK GRIMSHAW: -award.

[laughter]

NICK GRIMSHAW: The award goes to the one and only Saoirse-Monica Jackson.

[whoosh sound]

ANGELA HARTNETT: And where were you filming? Whereabouts?

SAOIRSE-MONICA JACKSON: We were filming in Rome.

ANGELA HARTNETT: Oh, amazing.

NICK GRIMSHAW: Oh wow, nice. You were out there for what? Seven months?

SAOIRSE-MONICA JACKSON: Seven months nearly, aye.

NICK GRIMSHAW: And it sounds really nice, like seven months in Rome, but I imagine you're at work every day, aren't you?

SAOIRSE-MONICA JACKSON: I was at work aye, nearly every day and we had the usual one or two days off. Obviously, the food was amazing.

ANGELA HARTNETT: Mm.

SAOIRSE-MONICA JACKSON: Hard to regulate yourself, but it was sort of crazy that it's such a major city, and I understand 'cause the Italians are so good at their own food, but they're not good at any other food.

[laughter]

ANGELA HARTNETT: Oh yeah, you can't get a good Chinese or an Indian or something.

SAOIRSE-MONICA JACKSON: You couldn't get a Chinese, oh man-

NICK GRIMSHAW: What did you try?

SAOIRSE-MONICA JACKSON: -my Indian was disgusting!

[laughter]

SAOIRSE-MONICA JACKSON: And I, I tried them everywhere, 'cause obviously after seven months, like- and I never thought these words would come out of my mouth, I can't, like, after five months I couldn't do it anymore, but they were so bad at everything else. It was either pasta- they were good at sushi.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

SAOIRSE-MONICA JACKSON: But, in my opinion, can you really mess up sushi?

[laughter]

SAOIRSE-MONICA JACKSON: Like, I've never been wowed, like, and Hector, my partner, is such a, like, culture vulture that he showed me so many amazing, and he took me to Nobu and stuff like that. Obviously, it was class, loved the cocktails and stuff. But when people are like, 'Oh, the sushi at Nobu's amazing.' It's cold rice with cold fish on top, like...

[laughter]

SAOIRSE-MONICA JACKSON: How could you mess that up? And how long were those chefs training in it? Like how long were you training to just do the same shape with different fish and rice?

[laughter]

SAOIRSE-MONICA JACKSON: Or am I missing something? Sushi, the ultimate spoof?

[laughter]

[whoosh sound]

NICK GRIMSHAW: She does have a point.

ANGELA HARTNETT: She has a very good point.

NICK GRIMSHAW: Like, I mean, yeah, it is nice, but...

ANGELA HARTNETT: That's why it went viral.

NICK GRIMSHAW: She also said something else, which I was very obsessed with, when I said, I don't like chocolate ice cream.

[*whoosh sound*]

NICK GRIMSHAW: Oh wow, Ange.

SAOIRSE-MONICA JACKSON: Oh my god, that's so sweet!

ANGELA HARTNETT: Vanilla and chocolate there, hundreds and thousands, chocolate sauce, and a little bit of pistachio and hazelnut brittle.

SAOIRSE-MONICA JACKSON: That is lovely.

NICK GRIMSHAW: Did you make this brittle, Ange?

ANGELA HARTNETT: I made the brittle, yes.

NICK GRIMSHAW: Ange!

SAOIRSE-MONICA JACKSON: Ach, thank you so much.

ANGELA HARTNETT: No, it's a pleasure.

NICK GRIMSHAW: That's cute!

ANGELA HARTNETT: Sorry, I've left the ice cream out. It's melted a little bit, but it's fine.

SAOIRSE-MONICA JACKSON: That's the perfect way to have it.

ANGELA HARTNETT: It should be.

NICK GRIMSHAW: Yeah, perfect. I don't really like chocolate ice cream.

SAOIRSE-MONICA JACKSON: Do you not?

NICK GRIMSHAW: Mm-mm.

SAOIRSE-MONICA JACKSON: What's your beef with it then, why do you not like it?

NICK GRIMSHAW: I love chocolate, but I don't really like chocolate ice cream.

SAOIRSE-MONICA JACKSON: Do you think it's just in the wrong form? Like sort of seeing kids in leather jackets?

NICK GRIMSHAW: Yes.

SAOIRSE-MONICA JACKSON: Yeah.

[laughter]

SAOIRSE-MONICA JACKSON: I do know what you mean. Yeah.

NICK GRIMSHAW: It's like-

SAOIRSE-MONICA JACKSON: It's just, you don't need to do that.

NICK GRIMSHAW: We don't need to do that.

[laughter]

SAOIRSE-MONICA JACKSON: Leave them in their separate places in the world. Yeah *[laughs]*

NICK GRIMSHAW: *[laughing]* Yeah, it's exactly like that.

[whoosh sound]

NICK GRIMSHAW: Before we give out more awards, we have a listener question.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: ‘Hey, Ange and Nick, avid listener here. I’ve been re-listening to the past Dish episodes, and recently re-listened to the episode with Claudia Winkleman’

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: ‘In said episode, Nick said he could eat forty glazed ring doughnuts in one sitting. This made me think, we’re yet to witness this attempt.’

ANGELA HARTNETT: I don’t remember you saying that.

NICK GRIMSHAW: I did say that.

ANGELA HARTNETT: Madness.

NICK GRIMSHAW: ‘Could he perhaps attempt on today’s show? Kindest regards, Tom in Peterborough.’

ANGELA HARTNETT: I love this on two counts. One, it’s a question for you, finally.

[crew laughter]

ANGELA HARTNETT: And secondly, you’re going to have to do it.

[whoosh sound]

CLAUDIA WINKLEMAN: You’re in a doughnut shop.

ANGELA HARTNETT: Mm.

CLAUDIA WINKLEMAN: What are you choosing?

NICK GRIMSHAW: Plain round.

CLAUDIA WINKLEMAN: Thank you.

NICK GRIMSHAW: No middle.

CLAUDIA WINKLEMAN: Glazed.

NICK GRIMSHAW: Yeah, glazed.

CLAUDIA WINKLEMAN: Cause I find those big doughnuts with the endless ooze inside...

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Too much.

CLAUDIA WINKLEMAN: No thank you.

NICK GRIMSHAW: No thanks.

ANGELA HARTNETT: Yeah, yeah.

CLAUDIA WINKLEMAN: I need to know what I'm doing- glaze, no middle.

NICK GRIMSHAW: Glazed, simple. I could do a good forty-five of them.

ANGELA HARTNETT: Forty-five?

NICK GRIMSHAW: No, I exaggerate. Forty.

CLAUDIA WINKLEMAN: I could do forty with you, no question.

NICK GRIMSHAW: Yeah.

CLAUDIA WINKLEMAN: And I tell you what they don't require, which I also love, a chew.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Oh, right.

CLAUDIA WINKLEMAN: No. Hu-

NICK GRIMSHAW: Dissolve, in.

CLAUDIA WINKLEMAN: Swallow.

ANGELA HARTNETT: Straight down.

CLAUDIA WINKLEMAN: Like a snake. Hi! One, two, three, four.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Can we send someone out now for forty doughnuts?

NICK GRIMSHAW: Please.

ANGELA HARTNETT: I wanna see this challenge.

CLAUDIA WINKLEMAN: You and I could do forty, I'm happy.

NICK GRIMSHAW: Let's get some now.

ANGELA HARTNETT: *[laughs]*

CLAUDIA WINKLEMAN: No problem.

NICK GRIMSHAW: We'll have it for dessert, please.

CLAUDIA WINKLEMAN: No problem.

NICK GRIMSHAW: Do we have a dessert today, Ange?

ANGELA HARTNETT: No, let's get forty doughnuts.

CLAUDIA WINKLEMAN: That's what we're doing.

NICK GRIMSHAW: We'll do it, come on.

CLAUDIA WINKLEMAN: Forty.

NICK GRIMSHAW: We'll do it.

CLAUDIA WINKLEMAN: I'm just gonna put them down my top *[makes eating sounds]*

NICK GRIMSHAW: *[makes eating sounds]*

[whoosh sound]

NICK GRIMSHAW: Now, we have some doughnuts here.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Not forty.

ANGELA HARTNETT: No. Ten I think.

NICK GRIMSHAW: Also, not glazed.

[crew groans]

ANGELA HARTNETT: Oh! What, you couldn't eat a couple now?

NICK GRIMSHAW: No.

[crew laughter]

ANGELA HARTNETT: No. What, because of the glaze?

NICK GRIMSHAW: It's a different species.

[crew laughter]

ANGELA HARTNETT: We need to get glazed next time.

NICK GRIMSHAW: It's like, we wouldn't go and herd sheep with a pug, would we? Not glazed, sorry.

ANGELA HARTNETT: Okay.

[harp sound]

NICK GRIMSHAW: Our next award is... the Stephen Merchant Award.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Fingers crossed for Stephen Merchant.

ANGELA HARTNETT: [*laughs*]

[*whoosh sound*]

STEPHEN MERCHANT: I'm fishing for a knighthood.

ANGELA HARTNETT: Yeah.

STEPHEN MERCHANT: The problem is, I don't do enough for charity.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Ah, there you go.

STEPHEN MERCHANT: And if I do, I do make a song and dance about it.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Ah.

STEPHEN MERCHANT: In an effort to at least get an OBE.

NICK GRIMSHAW: Yeah, come on. You've not had offer of one of them?

STEPHEN MERCHANT: I've not had s***.

[*crew laughter*]

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Ooh.

STEPHEN MERCHANT: Yeah, I'm furious.

NICK GRIMSHAW: Wow, they must, yeah, maybe they just-

STEPHEN MERCHANT: Cause what do you have to do?

NICK GRIMSHAW: Yeah, I-

STEPHEN MERCHANT: I remember when we won our first Golden Globe, it was the first British sitcom ever to win a Golden Globe.

ANGELA HARTNETT: Yeah.

STEPHEN MERCHANT: Right, so-

ANGELA HARTNETT: That's quite big.

STEPHEN MERCHANT: -you know, they give out awards for arbitrary things, don't they?

NICK GRIMSHAW: Yeah-

STEPHEN MERCHANT: And I remember that year-

NICK GRIMSHAW: -cooking!

ANGELA HARTNETT: [*laughs*] Cooking. Indeed.

STEPHEN MERCHANT: I remember seeing- I don't know if it was the same year or some other po- but I remember the English cricket team, we won the Ashes, and they had an open top bus around London and I thought-

ANGELA HARTNETT: Yes.

STEPHEN MERCHANT: -well if you're looking for winners?

[*laughter*]

ANGELA HARTNETT: Yes.

STEPHEN MERCHANT: You know, or you get invited to the House of Parliament or whatever, or whatever it was, 10 Downing Street, didn't get nothing!

NICK GRIMSHAW: Nothing!

ANGELA HARTNETT: I think they even went to the Palace.

STEPHEN MERCHANT: I know!

ANGELA HARTNETT: I think they did, yeah.

NICK GRIMSHAW: Hey, what's the better one? MBE?

ANGELA HARTNETT: OBE.

NICK GRIMSHAW: OBE is the better one?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, Ange was an MBE, she's levelled up to OBE now.

ANGELA HARTNETT: [*laughs*]

STEPHEN MERCHANT: Oh, really?

NICK GRIMSHAW: Yeah!

STEPHEN MERCHANT: Now, what have you got that for?

[*laughter*]

ANGELA HARTNETT: Probably uh...

STEPHEN MERCHANT: Is it most times on Saturday Kitchen?

[*laughter*]

ANGELA HARTNETT: Yeah, something like that, yeah. And Sunday Brunch, you combine them both.

NICK GRIMSHAW: Yeah, they combine them too.

ANGELA HARTNETT: Double figures, you see.

NICK GRIMSHAW: It's a Golden Globe, but have you been on Sunday Brunch?

STEPHEN MERCHANT: No but honestly, do you do a lot of charity work?

ANGELA HARTNETT: I do a fair bit, but I think it's the stuff I've done for the industry as well, I do a lot for the industry.

STEPHEN MERCHANT: What, you don't think I've contributed to my industry?

[laughter]

ANGELA HARTNETT: Well, no, I'm not saying...God.

STEPHEN MERCHANT: The kind of money that I'm bringing in. I mean, I'll be honest with you, Angela, the tax I'm paying alone!

[laughter]

STEPHEN MERCHANT: I should be a baron at this point. All that money from the American Office, I gotta pay the tax over here.

[laughter]

STEPHEN MERCHANT: Goodness me, what you've done for the industry.

[laughter]

[whoosh sound]

ANGELA HARTNETT: I forgot how much I laugh. My cheeks go wooh!
[laughs]

NICK GRIMSHAW: That's great though. Come on, that's what it's about.

ANGELA HARTNETT: Right, next one.

NICK GRIMSHAW: Should we have another award?

ANGELA HARTNETT: Come on.

[harp sound]

ANGELA HARTNETT: Okay. I mean, I think I might know who's won this. The Loudest Laugh Award.

NICK GRIMSHAW: I wonder who this could go to.

ANGELA HARTNETT: Who is this... And it's a tie!

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: First up is Anna Maxwell Martin, and then Siobhán McSweeney. She was amazing as well.

NICK GRIMSHAW: She was fab.

[whoosh sound]

ANNA MAXWELL MARTIN: I love wine.

ANGELA & NICK: Yes.

ANNA MAXWELL MARTIN: I've had to slightly move away from wine.

NICK GRIMSHAW: Why?

ANGELA HARTNETT: Because?

ANNA MAXWELL MARTIN: All my friend will be like, 'She's not moved away from wine.'

[laughter]

NICK GRIMSHAW: They'll be like, she's a liar.

ANNA MAXWELL MARTIN: Yeah, I'm moving away from wine.

NICK GRIMSHAW: Why have you had to move away from wine?

ANNA MAXWELL MARTIN: Oh, she's, it's very sugary.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay. Very sugary.

ANNA MAXWELL MARTIN: Yes.

NICK GRIMSHAW: Well my mum-

ANGELA HARTNETT: So it's weight, isn't it? Puts on, if I drink-

ANNA MAXWELL MARTIN: It just makes me feel awful, Angela.

NICK GRIMSHAW: Yeah, it's bad.

ANGELA HARTNETT: Yeah. Next day.

NICK GRIMSHAW: My mum don't normally have-

ANNA MAXWELL MARTIN: Do you not feel bad on wine?

ANGELA HARTNETT: Oh god, yeah. I have to limit, otherwise I can't do the next day. It's like day- you lose days out of your life.

ANNA MAXWELL MARTIN: Yes.

ANGELA HARTNETT: Which is not good.

ANNA MAXWELL MARTIN: You do.

NICK GRIMSHAW: Yes.

ANNA MAXWELL MARTIN: I don't know if it's just being a woman, but you do get dead paranoid.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

ANNA MAXWELL MARTIN: It's awful. So I've had to limit the wine- I am limiting the wine.

NICK GRIMSHAW: Limiting the wine.

ANGELA HARTNETT: But does that mean you're upping the margaritas?

ANNA MAXWELL MARTIN: Yes.

ANGELA HARTNETT: Yeah.

[laughter]

ANNA MAXWELL MARTIN: [laughing] Margaritas up, wine down.

NICK GRIMSHAW: Down. Wine bad. Margs fine.

ANNA MAXWELL MARTIN: [laughs]

NICK GRIMSHAW: Fine.

ANGELA HARTNETT: I love the scale of it all.

NICK GRIMSHAW: We do have rosé on the menu, will you have some?

ANNA MAXWELL MARTIN: No, I love a rosé.

ANGELA HARTNETT: I love a rosé.

NICK GRIMSHAW: Yeah, love a rosé.

[laughter]

ANNA MAXWELL MARTIN: No, love rosé.

ANGELA HARTNETT: Can't say no to rosé.

ANNA MAXWELL MARTIN: Me and my best friend called, call a pale rosé lube.

ANGELA & NICK: Ooh!

ANNA MAXWELL MARTIN: Wait, just-

NICK GRIMSHAW: Ooh. Ooh.

ANNA MAXWELL MARTIN: No, not like, not like that.

NICK GRIMSHAW: Ooh, ooh, ooh-

ANGELA HARTNETT: Come on.

ANNA MAXWELL MARTIN: It just lubricates the pipes.

NICK GRIMSHAW: Yes.

ANNA MAXWELL MARTIN: It's like water.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: We call it vino colapso amongst our friends.

[laughter]

ANNA MAXWELL MARTIN: Yes, yes.

NICK GRIMSHAW: Summer water.

ANNA MAXWELL MARTIN: Or Barbara Cartland's Tears.

ANGELA & NICK: Yes.

[laughter]

[drink pouring sounds]

SIOBHÁN McSWEENEY: Have you heard of napping?

[crew laughter]

NICK GRIMSHAW: Oh yeah, come on.

SIOBHÁN McSWEENEY: Do you know how long my naps are now?

NICK GRIMSHAW: How long do you go for?

SIOBHÁN McSWEENEY: Two hours. On the dot.

NICK GRIMSHAW: Stop.

SIOBHÁN McSWEENEY: Honestly.

NICK GRIMSHAW: Do you ever wake up weird from a nap?

SIOBHÁN McSWEENEY: Weird.

NICK GRIMSHAW: Cause sometimes I wake up spooked, like, huh! And like you don't know where you are or what's going on in the world.

SIOBHÁN McSWEENEY: No.

NICK GRIMSHAW: No, oh wow, you, guilt free nap.

SIOBHÁN McSWEENEY: No, I wake up like physically awful.

NICK GRIMSHAW: Yes.

SIOBHÁN McSWEENEY: Like...

NICK GRIMSHAW: Any guilt?

SIOBHÁN McSWEENEY: Yes.

NICK GRIMSHAW: Mesh, my boyfriend, shames me for napping. He like wakes me up and goes, 'Wake up!'

SIOBHÁN McSWEENEY: Oh.

NICK GRIMSHAW: And I'm like, I'm napping!

SIOBHÁN McSWEENEY: Dump the f****r.

[crew laughter]

NICK GRIMSHAW: I might, you know.

SIOBHÁN McSWEENEY: Yeah.

NICK GRIMSHAW: It's mean.

SIOBHÁN McSWEENEY: He's- that's abuse.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: These are hot, be careful, the plate.

SIOBHÁN McSWEENEY: Oh, I thought you said, 'He is hot. Be careful.'

NICK GRIMSHAW: I thought you said, 'He's hot.'

[*crew laughter*]

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: I was like, well...

SIOBHÁN McSWEENEY: 'He's hot, be careful. He can't do better.'

NICK GRIMSHAW: No.

SIOBHÁN McSWEENEY: 'He can't do better.'

[*whoosh sound*]

NICK GRIMSHAW: Well, she wins that award because no one made us laugh, I don't think-

ANGELA HARTNETT: I know, us and all the crew-

NICK GRIMSHAW: -quite like Siobhán McSweeney.

ANGELA HARTNETT: -we were laughing a lot.

NICK GRIMSHAW: Let's have another award, please.

[*harp sound*]

ANGELA HARTNETT: Here is the Acting Blows Our Mind Award.

[*whoosh sound*]

NICK GRIMSHAW: And how long are you away when you're doing a show like this? A while?

LASHANA LYNCH: Eight months, this was.

ANGELA HARTNETT: [*gasps*]

[*beep sound*]

LASHANA LYNCH: [*laughs*]

NICK GRIMSHAW: That is, sorry, that is-

ANGELA HARTNETT: That's insane.

NICK GRIMSHAW: -but that is a long time to be away from your, like, life, innit? Your everyday life.

LASHANA LYNCH: Yes! Yes!

NICK GRIMSHAW: Eight months?

ANGELA HARTNETT: And do you get a time off? Do you say, I just want to go on holiday for two weeks? No, that's it, eight weeks, you're committed-

NICK GRIMSHAW: Eight months, not weeks.

LASHANA LYNCH: I'd love to see the studio's face-

ANGELA HARTNETT: Eight months! Oh god!

NICK GRIMSHAW: Months. Not eight weeks.

[*crew laughter*]

LASHANA LYNCH: Did you think it was eight weeks?

NICK GRIMSHAW: Eight months.

ANGELA HARTNETT: Oh my god.

[crew laughter]

LASHANA LYNCH: Angela if you come across a contract that's eight weeks, but as good as The Jackal-

NICK GRIMSHAW: You do it. Yeah.

LASHANA LYNCH: Let me know.

ANGELA HARTNETT: Yeah...

[crew laughter]

NICK GRIMSHAW: Eight weeks is like, we're setting up the camera. That's like eight weeks in.

LASHANA LYNCH: 'But you promised!'

NICK GRIMSHAW: Yeah.

LASHANA LYNCH: No.

ANGELA HARTNETT: So you can't even, and that's even worse then. So in eight months you can't get to skip off for a, you know, a few days away with your mates.

LASHANA LYNCH: I mean, at the very beginning, maybe the first seven weeks?

ANGELA HARTNETT: Right.

LASHANA LYNCH: When I was on, Eddie was off, um, and vice versa.

NICK GRIMSHAW: Mm-hm.

LASHANA LYNCH: So I'd get to go back to London for like a week.

ANGELA HARTNETT: Yeah, that I never quite get, 'cause I am, I'm an idiot, I think it's all filmed in the way you see it.

NICK GRIMSHAW: In, in order, yeah.

ANGELA HARTNETT: [*laughs*]

LASHANA LYNCH: I love that!

NICK GRIMSHAW: I think that as well! I still think that.

ANGELA HARTNETT: And then I think that they...

NICK GRIMSHAW: I'm like, well obviously this was shot in chronological order.

ANGELA HARTNETT: Yeah, yeah, yeah, exactly.

LASHANA LYNCH: Oh my gosh!

ANGELA HARTNETT: And now they're going to Germany, buh buh buh [*laughs*]

LASHANA LYNCH: And then we all have to go to Germany for that one scene.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

LASHANA LYNCH: And then come back to- [*laughs*]

NICK GRIMSHAW: And then come back.

ANGELA HARTNETT: Yeah, we're the idiots who think that.

[*crew laughter*]

NICK GRIMSHAW: Yeah, we're idiots.

LASHANA LYNCH: Oh I love that.

NICK GRIMSHAW: I think we should keep the- we're believing the story.

ANGELA HARTNETT: Yeah, we believe, you see, that's conv-you convinced us, you see.

LASHANA LYNCH: Good.

NICK GRIMSHAW: Conviction.

[whoosh sound]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: That's just us being a good guest. We're good viewers.

ANGELA HARTNETT: We were good, hosts, we were good hosts.

NICK GRIMSHAW: I do honestly always think that, that wasn't an exaggeration for Dish, no-

ANGELA HARTNETT: No, I always think they do it in chronological order.

NICK GRIMSHAW: I know... The final award this evening.

[harp sound]

NICK GRIMSHAW: It's a big one. The Tastiest Dish on Dish Award.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Kay.

ANGELA HARTNETT: Who's decided this? You?

NICK GRIMSHAW: Not me.

ANGELA HARTNETT: Well, you've tasted them all.

NICK GRIMSHAW: I have.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: The nominees are...

ANGELA HARTNETT: Ooh!

NICK GRIMSHAW: The risotto served to Damian Lewis.

ANGELA HARTNETT: Okay, pumpkin risotto.

NICK GRIMSHAW: Also shortlisted, the pasta that Kaya Scodelario had. The thighs served to Judi Love.

ANGELA HARTNETT: Yeah, they were delicious.

NICK GRIMSHAW: Nice, those. Matthew McFadyen's pork belly.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Delicious. But the tastiest Dish on dish goes to the one pot chicken served to Nick Mohammed.

[*whoosh sound*]

NICK GRIMSHAW: Wow.

NICK MOHAMMED: Oh wow.

NICK GRIMSHAW: So food is here. We are having a one pot spiced roast chicken with saffron rice. And we're going to have it with green beans, and then you've done a dressing and some nuts on there as well.

ANGELA HARTNETT: Mm.

NICK MOHAMMED: Mm.

NICK GRIMSHAW: Perfect. Why is the rice so good?

NICK MOHAMMED: Mmm.

ANGELA HARTNETT: It's the saffron in the rice.

NICK MOHAMMED: That's absolutely divine.

ANGELA HARTNETT: So you cook the chicken in the pot first off, with that vadouvan seasoning. That goes in there for about an hour and a half, maybe an hour and fifteen. Then you remove the chicken, and then in the all the juices that are left, which will be all the juices from the crispy chicken skin, you then add onion, chilli, garlic, sauté that all off, and then with a bit of saffron, cardamom, put your rice back in, the chicken back in, and then pour some chicken stock on it, and then back in to finish the chicken and cook the rice. So it's all cooking in the juices and the flavour of the chicken. That's why.

NICK MOHAMMED: Absolutely delicious.

NICK GRIMSHAW: That might be the best rice-

NICK MOHAMMED: I've ever had.

NICK GRIMSHAW: I've ever had.

ANGELA HARTNETT: I have to say, I think it's, sorry to say-

NICK MOHAMMED: Is it re- it's-

[laughter]

ANGELA HARTNETT: I don't think I ever say that, it is very nice.

NICK GRIMSHAW: [horn sound] Do do do dooo!

[laughter]

ANGELA HARTNETT: It's really nice- I never really say that, but it's really good rice.

NICK GRIMSHAW: You've actually never said that.

ANGELA HARTNETT: No, I've never said that, honestly.

NICK GRIMSHAW: That rice is-

NICK MOHAMMED: The best rice you've had ever?

NICK GRIMSHAW: It's perfect.

ANGELA HARTNETT: I'll make this rice again, it was lovely.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Thank you Waitrose, delicious recipe.

[*crew laughter*]

ANGELA HARTNETT: No, it is, yeah.

[*theme music*]

NICK GRIMSHAW: Okay, well there we go. That was the first, maybe only Dish Awards, looking back at our year.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Thanks for listening to this. It really, you know, would be pointless us making this without you guys listening to it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And thanks for all your comments.

ANGELA HARTNETT: Thank you for all your comments, and all you- your emails, and you're a brilliant audience and we love you very much. Thank you.

NICK GRIMSHAW: So that is it. Another series of Dish in the Waitrose goodie bag. We are gonna take a little break now, but we'll be back in February with a brand new series. So, we will see you then. Keep your emails coming in to dish@waitrose.co.uk and Angela and I will answer them in 2025.

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.

ANGELA HARTNETT: Dish is an SE:Creative Studio production.

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