

Richard Armitage, a smash burger and a spritz



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

NICK GRIMSHAW: Oh, hello, and welcome to Dish from Waitrose.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: What?

ANGELA HARTNETT: We did see each other.

NICK GRIMSHAW: What?

ANGELA HARTNETT: When I came on the Chris Evans show.

NICK GRIMSHAW: We're doing the intro!

ANGELA HARTNETT: Oh, sorry.

[*Laughter*]

ANGELA HARTNETT: I just remembered. Yeah, sorry.

NICK GRIMSHAW: I'm Nick Grimshaw, this is Angela Hartnett. Welcome to Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You were saying?

ANGELA HARTNETT: I was saying that we did see each other 'cause I came on the Chris Evans show.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah, you see.

NICK GRIMSHAW: Oh, I loved that.

ANGELA HARTNETT: Yeah, it was good, you were very good.

NICK GRIMSHAW: I really enjoyed that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That was fun, wasn't it?

ANGELA HARTNETT: Now, the reason I thought of that is 'cause you're up early doing Radio 6.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And you're doing a podcast.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: It feels like you're doing me today. Because I'm always doing this job and then going off to work.

NICK GRIMSHAW: And then you have to do another job.

ANGELA HARTNETT: And now you're doing it for once.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Which is a minor miracle.

NICK GRIMSHAW: Yeah. And I've got one after this.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Yeah. My friend Fran keeps saying to me, she said, 'Ugh, you're an over achiever. Have a day off.'

ANGELA HARTNETT: Oh, fair enough, fair enough.

NICK GRIMSHAW: I'm like, no, I've got the Angela Hartnett's in me. I've got the Hartnett's in me. Hey, you know what I wanted to talk about before we got our guest in?

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: Is, I know we've been talking about it for a while, is the idea of you coming to my house for dinner and I cook for you. I got on a bit of a run, can't remember what happened, something happened. Maybe it was approaching fortieth birthday.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Maybe I thought like, god, life eh? Get on with it.

ANGELA HARTNETT: Get on with life, let's do it.

NICK GRIMSHAW: So I started doing more stuff, like, in terms of, like, cooking, whereas normally I'd be like, oh, it's a bit of a faff.

ANGELA HARTNETT: Just make a salad.

NICK GRIMSHAW: I was like, just get on with it. Yeah, just do it. So I'd got, not cocky, but confident.

ANGELA HARTNETT: Oh okay, good.

NICK GRIMSHAW: In you coming round for dinner.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: And I had a few, no offence to my other friends who aren't chefs, didn't tell them.

ANGELA HARTNETT: Trial runs?

NICK GRIMSHAW: Trial runs.

ANGELA HARTNETT: Oh, nice, well they must have been happy.

NICK GRIMSHAW: Yeah, trial runs, yeah. So they thought it was nice and everything.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I did do some trial runs. And then I did get psyched for you coming because it was gonna be you and Neil.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: On the Wednesday night.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then on the day.

ANGELA HARTNETT: Two days before, thank you, I wasn't-

NICK GRIMSHAW: Okay, well it was the week.

ANGELA HARTNETT: The week, I think it was the weekend. Don't diss me

NICK GRIMSHAW: No, listen, I've never been happier to get that-

[*Laughter*]

ANGELA HARTNETT: Exactly!

NICK GRIMSHAW: I didn't realise I was stressed until Angela said 'Uh, actually can't come round for dinner-'

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: '-because we're going away the next morning.'

ANGELA HARTNETT: Yeah, yeah, yeah, that's true.

NICK GRIMSHAW: And I was like, oh thank god...

ANGELA HARTNETT: Yeah, we were.

NICK GRIMSHAW: No offence, I'd love for you to come round.

ANGELA HARTNETT: No, none taken, none taken.

NICK GRIMSHAW: We will do it.

ANGELA HARTNETT: We will, we will.

NICK GRIMSHAW: We will. Yeah, w- how do you feel about like a Sunday brunch?

ANGELA HARTNETT: Sunday I think is a good day.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So let's do a Sunday.

NICK GRIMSHAW: And do you work every Friday?

ANGELA HARTNETT: Fridays can be a good day.

NICK GRIMSHAW: I think a Friday is quite good.

ANGELA HARTNETT: Friday or a Sunday

NICK GRIMSHAW: Also I feel like you could have a fine dinner.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's well lubricated.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then you wake up on Saturday and you're like, that was brilliant.

ANGELA HARTNETT: Yeah. What happened? I can't remember.

NICK GRIMSHAW: Really good.

ANGELA HARTNETT: Why am I peeling my cheek off Nick's lounge floor?

NICK GRIMSHAW: That's what we'll do. That's what we'll do. A Friday. Hey, we have today, Richard Armitage.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Wonderful actor.

ANGELA HARTNETT: Very good actor.

NICK GRIMSHAW: Joining us. We watched one of his shows on Gogglebox, me and Liv.

ANGELA HARTNETT: Which one?

NICK GRIMSHAW: It was called Obsession.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: We truly did get obsessed with it after we watched it, 'cause did you ever remember the storyline?

ANGELA HARTNETT: No.

NICK GRIMSHAW: So it was a guy who's a surgeon, and he's married to a barrister, you know, well to do sort. They have kids. The dad, the surgeon, meets his son's girlfriend.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then has like a mad affair with her.

ANGELA HARTNETT: And he played the dad.

NICK GRIMSHAW: Yeah. Dirty sod.

ANGELA HARTNETT: You know he's playing a character.

NICK GRIMSHAW: Yeah- no, I know, I know, but I can't see past it. Before we get Richard Armitage in, let's hear from Ditz, who's been on, hi Ditz. 'Dear Angela and Nick, I am getting in touch about the Danny Dyer and Ryan Sampson episode and what the French consider is a vinaigrette dressing. I felt

compelled to look at my dad's old French culinary school bible, Modern French Culinary Art, written by French Cordon Bleu chef Henri-Paul Pellaprat.

ANGELA HARTNETT: Pella pella.

NICK GRIMSHAW: Pella pella?

ANGELA HARTNETT: Pella pella... yeah, go on.

NICK GRIMSHAW: Um, my dad was not only of French heritage, but he was also a trained chef. Anyway, it would appear that the French aristocrat is, culinary speaking, a bit basic, and guilty of gaslighting Ryan, in my view.

ANGELA HARTNETT: Chef Henri-Paul Pellaprat says, 'When preparing vinaigrette dressing, it is advisable to use the finest olive oil possible and white wine vinegar, although good quality groundnut oil can be used. This basic salad dressing can be flavoured with French mustard, garlic, herbs, fresh ground pepper, salt or sugar.' So there we go, that is the, the way to do it. 'I love the show. Nick makes me laugh out loud, and I adore Angela for all the charity work she has done, and her down to earth attitude.' Did you write this?

[*Laughter*]

NICK GRIMSHAW: 'She is the Wonder Woman of the culinary world,' says Ditz Martin. Well, wow, thank you Ditz.

ANGELA HARTNETT: Wow, Ditz.

NICK GRIMSHAW: You really are the Wonder Woman of the culinary world.

ANGELA HARTNETT: Oh, bless you cotton socks.

NICK GRIMSHAW: True.

ANGELA HARTNETT: I was telling Tom, actually, that I did, uh, Chris Evans' Car...

NICK GRIMSHAW: Oh, CarFest!

ANGELA HARTNETT: CarFest.

NICK GRIMSHAW: How was that?

ANGELA HARTNETT: And, honestly, I could have done nothing else in my career, because that's- everyone just talked about Dish.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Literally, everyone walking up, 'I love it, I listen to it going to the gym, I listen to it this, I love... what's your favourite guest?' Blah, blah. I said, 'Questions anyone?' Not one culinary question. Just, who's your favourite dish? What was Josh Homme like? What was Danny Dyer like? And I said, what about my Michelin star? What about Murano? What about my cookbooks?

NICK GRIMSHAW: Yeah, hello.

ANGELA HARTNETT: Nada.

NICK GRIMSHAW: Nothing.

ANGELA HARTNETT: Nada.

NICK GRIMSHAW: This is your legacy.

ANGELA HARTNETT: This is my legacy.

NICK GRIMSHAW: I'm so sorry.

[Laughter]

ANGELA HARTNETT: It's alright. Not even an OBE mention.

NICK GRIMSHAW: So sorry. Come on guys.

ANGELA HARTNETT: Come on guys.

NICK GRIMSHAW: Get it together.

ANGELA HARTNETT: No, it was brilliant actually.

NICK GRIMSHAW: I do get asked about Dish-

ANGELA HARTNETT: I bet you do, yeah.

NICK GRIMSHAW: -constantly.

ANGELA HARTNETT: Nuts, isn't it.

NICK GRIMSHAW: Even when I've been DJing.

ANGELA HARTNETT: Yep [*laughs*]

NICK GRIMSHAW: People used to ask requests and now they're like, 'Is Angela in? Is Angela coming? I was like, 'No.'

ANGELA HARTNETT: That would be a show and a half.

NICK GRIMSHAW: She is not. Um, right. So, we have Richard Armitage joining us, who's a wonderful actor. You may have seen him in Fool Me Once with Michelle Kegan.

ANGELA HARTNETT: I did.

NICK GRIMSHAW: On Netflix.

ANGELA HARTNETT: That was brilliant.

NICK GRIMSHAW: Which was a runaway success, it was huge.

ANGELA HARTNETT: That was a bit of a sort of psychodrama as well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, it sort of played with your head a bit and I still- I'm not sure, yeah, it's a bit scary that one.

NICK GRIMSHAW: Bit scary. Alright, well let's get in our guest, Richard Armitage.

ANGELA HARTNETT: Yep.

[*Theme music*]

NICK GRIMSHAW: Our guest is here, our guest today on Dish is an actor who has played a dwarf king, has married Sandra Bullock, and the vicar of Dibley.

ANGELA HARTNETT: Yes, of course!

NICK GRIMSHAW: And has a legion of fans who go by the name of the Armitage Army. Please, a round of applause for Richard Armitage everybody!

[Applause]

NICK GRIMSHAW: Hello!

RICHARD ARMITAGE: I wondered why on the door it said, 'We're in the army now,' and I only just twigged what, what you...

NICK GRIMSHAW: Yes, there we go.

ANGELA HARTNETT: We like a good pun.

RICHARD ARMITAGE: I get it, very good.

NICK GRIMSHAW: For those that don't know, every time a guest comes, there'll be a personalised welcome.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And yours said, what Richard?

RICHARD ARMITAGE: 'We're in the army now.'

ANGELA HARTNETT: 'We're in the army now.'

NICK GRIMSHAW: And you were like, what the hell's that? The Armitage Army.

RICHARD ARMITAGE: I, I, I got it, thank you.

NICK GRIMSHAW: Yeah, tell us about the Armitage Army.

RICHARD ARMITAGE: They are loyal, dedicated group of fans that kind of arrived around the time of North and South, which was before social media. So that was a BBC show that I did, and there was like a message board and the BBC kind of weren't doing an awful lot of promotion for it and they weren't going to release a DVD of it, back in the day when DVDs were a thing. And they did in the end thanks to the Armitage Army, so we can go to war with a group of fans...

NICK GRIMSHAW: With the Armitage Army. Love that.

ANGELA HARTNETT: Brilliant, we love the Armitage Army.

RICHARD ARMITAGE: To get DVDs released.

[*Laughter*]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What do we want? DVDs!

RICHARD ARMITAGE: DVDs!

NICK GRIMSHAW: When we want them? Now!

RICHARD ARMITAGE: Now!

[*Laughter*]

RICHARD ARMITAGE: Late nineties!

NICK GRIMSHAW: I love that. So we have the Armitage Army. We went on the Richard Armitage Appreciation blog, which also exists. Have you been on that?

RICHARD ARMITAGE: I've not heard of this.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh, you should go on that if you're having like a bad day. It's really good.

RICHARD ARMITAGE: I might abstain from that.

NICK GRIMSHAW: Yeah. What could go wrong?

RICHARD ARMITAGE: What could possibly go wrong?

NICK GRIMSHAW: What could go wrong? But yeah, a great place to go if you're ever feeling, you know, a little bit low. There's pictures of you and underneath, one of our favourite things that someone had wrote, just wrote, 'Beautiful beyond description.'

ANGELA HARTNETT: Aw.

RICHARD ARMITAGE: Aw.

NICK GRIMSHAW: They didn't have the words to do so. But something that we discovered on this blog that we're really obsessed with is that as a teenager, you joined the circus in Budapest. Um, is this true?

RICHARD ARMITAGE: Yeah. Yeah, I think it's a measure of how working class I am, because the only way I could go to open auditions was with an Equity card, 'cause it was back in the nineties when it would say at the back of the stage, 'Equity members only,' and the only way I could get an equity card was to go to a circus in Budapest. Uh, I think it was about eight weeks, waggling feathers around, throwing batons at jugglers, holding ladders, throwing hula hoops at skateboarders, and I came back with an Equity card.

NICK GRIMSHAW: You must have really wanted to act.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That you were like, I'm going to run away with the circus in Budapest.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: Yeah, my mum was like, what are you doing? And I kind of came back three stone lighter and she was like, right, come here, I'm giving you some shepherd's pie. But yeah, it was back in the day when that- it was necessary, but I always think it was the sort of, uh- I literally could smell

the elephants in the dorm that I was living in, but it was, I would say I started in the, in the, in the basement of show business, let's say.

NICK GRIMSHAW: Yeah.

RICHARD ARMITAGE: Well, the a***** of show business.

[*Laughter*]

NICK GRIMSHAW: Yeah, yeah.

NICK GRIMSHAW: But it's good for a story, you know what I mean?

RICHARD ARMITAGE: It's a good story.

ANGELA HARTNETT: And look where you are now, up in the skies. Way up there.

NICK GRIMSHAW: Exactly now. And did you always want to act when you were younger? Was it always something that you aspired to do?

RICHARD ARMITAGE: Yeah, but I came into it from a sort of weird tangent. So it was more kind of, I was quite literary minded, so I'd read a load of books. Then I was a musician and then I kind of went in through song and dance, that was the doorway that I came into. So I went into musical theatre first of all, and then got to, uh... I did a couple of tours, did the West End, did 42nd Street and Cats and things like that. And then I started looking at a kind of future in that and thinking this isn't gonna sustain me, and also I kept being told, 'Smile, and look like you're enjoying yourself.' And I thought if I was enjoying myself, I'd probably be smiling.

[*Laughter*]

RICHARD ARMITAGE: So I realised I wasn't. So I took myself back to drama school and did classical acting and then...

ANGELA HARTNETT: So you are the Renaissance man, aren't you? Singing, dancing, acting, yeah, everything. Do the whole lot.

NICK GRIMSHAW: Mm-hm.

RICHARD ARMITAGE: Singing and dancing, I've put that behind me a little bit.

NICK GRIMSHAW: There was a dabble.

RICHARD ARMITAGE: I don't waggle feathers around anymore.

NICK GRIMSHAW: No, not anymore. What was life like when you were doing that? And what age were you?

RICHARD ARMITAGE: That was from about seventeen to twenty-two.

NICK GRIMSHAW: Wow.

RICHARD ARMITAGE: I went to drama school at twenty-two, yeah. I mean, my poor parents, I mean, they were so like, oh, he's just going to do what he wants to do. And I think they were worried about me, and I think I never managed to shake off that thing with my dad, which was, 'When are you going to get a real job?' Even, even at the end when, you know, I'd flown them down to New Zealand to the set of the Hobbit, I think there was something in his mind that was like, so, so when are you getting a real job then? So yeah, I never managed to get that-

NICK GRIMSHAW: Yeah.

RICHARD ARMITAGE: -mindset out of him. And I think somehow in my head, I still think, when am I going to get a real job?

NICK GRIMSHAW: Still think that, yeah, yeah.

[*Cutlery sounds*]

NICK GRIMSHAW: Now before we caught up with you we got sent over your food loves, the things that you really enjoy. Things that you are not usually allowed because you are gluten free.

RICHARD ARMITAGE: Yeah.

NICK GRIMSHAW: So we got sent over: burgers, any kind of Asian noodle dish, salted peanuts, as we (have) here, chocolate ice cream. Now we were just

gonna like, put them together in a blender. Ange has a better idea. She's gonna do the ultimate smash burger today. Um, foods to avoid, we got slimy food.

RICHARD ARMITAGE: Mm-hm.

NICK GRIMSHAW: What would you categorise as a, as an absolute no go for you, Richard?

RICHARD ARMITAGE: Oysters.

NICK GRIMSHAW: Yeah, no go on an oyster?

RICHARD ARMITAGE: I mean, I've tried, and they don't like me.

NICK GRIMSHAW: Another thing that was on your no go's was tripe. Also quite slimy. Do you have...tripe, I remember, was like, used to be about when I was younger, I felt like my, like, tripe would be mentioned, and then I've not heard it be mentioned forever. And then, now I see it becoming trendy again.

RICHARD ARMITAGE: You do? Where are you seeing that?

NICK GRIMSHAW: Is it not trendy again?

ANGELA HARTNETT: Yeah, it is.

NICK GRIMSHAW: It is.

RICHARD ARMITAGE: Is it?

ANGELA HARTNETT: It is coming- well, it's never not been trendy in certain restaurants.

NICK GRIMSHAW: Oh okay.

ANGELA HARTNETT: But it's coming back, yeah.

NICK GRIMSHAW: It's back.

ANGELA HARTNETT: A little renaissance.

RICHARD ARMITAGE: Sheep stomach. Mm.

NICK GRIMSHAW: Is it stomach?

ANGELA HARTNETT: It's sheep stomach, yeah.

NICK GRIMSHAW: Intestines?

ANGELA HARTNETT: Yeah. I mean, it's delicious, when it's made really well, it is delicious, but it- if you've had bad- the trouble is you have that. It smells like bleach, and if it's chewy, it's not good.

NICK GRIMSHAW: What is that texture? Sponge? Like, I don't know.

RICHARD ARMITAGE: Slime.

NICK GRIMSHAW: Slime sponge, like, no. It's a no go. So, yeah, we are doing no tripe, no oysters. Fear not. We are gonna do today the Best Smash Burger, which is a recipe by Martha Collison. When you're at home, would you ever make a burger? Because I was saying I'd only ever do a burger if it was that barbecue season.

RICHARD ARMITAGE: It's probably why I said it, because I wouldn't.

NICK GRIMSHAW: Yes.

RICHARD ARMITAGE: I see it as, like, junk food, which I know it's not.

NICK GRIMSHAW: Uh-huh.

RICHARD ARMITAGE: Also, I can't do it very well, and it's one of those things, like sushi, that you think, I'm only gonna eat this if it's done really well.

NICK GRIMSHAW: Yeah, yeah. Have you tried making sushi at home out of interest?

RICHARD ARMITAGE: No.

NICK GRIMSHAW: Yeah, I did. Terrible. Just don't do it.

RICHARD ARMITAGE: Let them do it well.

NICK GRIMSHAW: Let's not even do it, please. Let's not. What about when you were growing up, Richard? What were the things that you always looked forward to and loved? Obviously, not tripe, not kidneys.

RICHARD ARMITAGE: Pot noodles?

NICK GRIMSHAW: A pot noodle. I do love a pot noodle.

RICHARD ARMITAGE: Uh, this, this will tell you a little bit about the kind of household I grew up in. So my mum, uh, we wanted Chinese takeaway but, uh, we couldn't always afford it. So my mum would make her own version of a Chinese takeaway-

NICK GRIMSHAW: Okay amazing.

RICHARD ARMITAGE: -which was boil in the bag rice with some peas out of the freezer in it, and then she'd make a pot noodle and pour that on the top in the, like, in the middle.

NICK GRIMSHAW: Okay.

RICHARD ARMITAGE: Because it looked a bit like what the Chinese restaurant would serve.

[*Laughter*]

NICK GRIMSHAW: Okay, amazing.

RICHARD ARMITAGE: But I was- but I thought it was Chinese food. Oh my god.

NICK GRIMSHAW: Wow.

RICHARD ARMITAGE: Look-

ANGELA HARTNETT: There you go. I'm not sure I've got all my layers right, I've- but anyway, there's more sauce and gherkins and onions, if you will.

NICK GRIMSHAW: Oh wow. Thank you Ange.

RICHARD ARMITAGE: Isn't it a terrible sign of the times that my first instinct was, I want to take a photograph of that..

ANGELA HARTNETT: Oh, yeah.

NICK GRIMSHAW: Feel free.

RICHARD ARMITAGE: But my mouth is...

ANGELA HARTNETT: But we've got more onions there if you want, more sauce there if you'd like some.

NICK GRIMSHAW: Thank you Angela.

RICHARD ARMITAGE: Thank you very much. That looks amazing.

[Sizzling sound]

NICK GRIMSHAW: Alright. The burger-

ANGELA HARTNETT: The burger has arrived.

NICK GRIMSHAW: -is here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: *The* burger.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: So tell us what we've got here. Ange. I mean, I know it's a burger, but...

ANGELA HARTNETT: So you've got two burger patties.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: With cheese on top. Then you've got caramelised onions, you've got bacon in there, sliced tomato and a burger sauce.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: And in the burger sauce is tomato sauce, mayonnaise, mustard, and dill pickle and shallot.

NICK GRIMSHAW: Okay, I'm ready.

ANGELA HARTNETT: And then we have oven chips on the side.

NICK GRIMSHAW: Oh my god, did you make the chips?

ANGELA HARTNETT: Uh, no.

NICK GRIMSHAW: Oh, oven chips.

[Laughter]

ANGELA HARTNETT: Well, the oven, the oven made them.

NICK GRIMSHAW: Oh, I thought it was like, they were done in the oven.

ANGELA HARTNETT: And this is Martha Collison's recipe.

NICK GRIMSHAW: Great.

ANGELA HARTNETT: Go for it. Don't hold back.

RICHARD ARMITAGE: Aren't you glad I came?

[Laughter]

ANGELA HARTNETT: I don't think my assembly was quite right, 'cause I was sort of, I think you haven't quite all got the layers the same, but is it tasting alright? You're both silent, so that's a good sign.

RICHARD ARMITAGE: It's amazing, it's amazing.

NICK GRIMSHAW: That's a good sign. So we're starting today with a non-alcoholic cocktail, we're having a Pentire Coastal Spritz, um, which is non-alcoholic spirit with ice, a bit of soda water, and an orange slice in there. You are, you're not drinking right now.

RICHARD ARMITAGE: No.

NICK GRIMSHAW: Or do you, do you never drink?

RICHARD ARMITAGE: I'm a pretend drinker, like I joke about it.

NICK GRIMSHAW: Uh-huh.

RICHARD ARMITAGE: Cause it's kind of what you do. I mean, I came from theatre, right?

NICK GRIMSHAW: Yeah.

RICHARD ARMITAGE: So I spent two long seasons at the RSC - winter seasons - so you're downing a bottle and a half of wine a night at the Dirty Duck.

NICK GRIMSHAW: Right.

RICHARD ARMITAGE: So I had to knock that on the head. So I drink like my parents do, or used to, which is birthdays and Christmases.

NICK GRIMSHAW: Right, okay, nice.

RICHARD ARMITAGE: So, yeah.

NICK GRIMSHAW: And then I bet you enjoy it.

RICHARD ARMITAGE: Really enjoy it.

NICK GRIMSHAW: Yeah.

RICHARD ARMITAGE: And it was my birthday very very recently.

NICK GRIMSHAW: Uh-huh.

RICHARD ARMITAGE: So I really enjoyed it.

NICK GRIMSHAW: Oh, happy birthday.

RICHARD ARMITAGE: Thank you. Do you get to cook stuff like this very often? I imagine not.

ANGELA HARTNETT: Well, only actually, you and Rylan are the only two that asked for burgers, and I think-

RICHARD ARMITAGE: Cause we're common.

[*Laughter*]

ANGELA HARTNETT: Yeah- no, it's nothing to do with that, and I think, if I'm honest, and no disrespect to Rylan, I think you've got by far the better burger.

NICK GRIMSHAW: I think this is the- I think this is the better burger.

ANGELA HARTNETT: It is.

RICHARD ARMITAGE: It's amazing.

ANGELA HARTNETT: Sorry Rylan, but it's the better burger.

NICK GRIMSHAW: It's definitely the better burger.

ANGELA HARTNETT: He's gonna be like, 'I'm coming back, I want that burger.'

NICK GRIMSHAW: Now this burger sauce, we talked about this when we made this for Rylan, many moons ago.

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: You made this, I think this tastes like Big Mac sauce.

ANGELA HARTNETT: Because it's based on Big Mac sauce. I've got it off my friend Lee Tiernan who basically runs this amazing restaurant up in north London called Formerly Known As Black Axe Mangal, and he gave me that recipe and it's amazing. But he does this great- he's done loads of food that he can base on things from certain burger restaurants. Like he does a deep-fried mince pie, like the deep-fried apple pie, you know. And he, I said, if anyone's gonna know what it's in a Big Mac sauce, it's gonna be Lee.

NICK GRIMSHAW: So talk to me about smashed burger Ange, because what the hell is a smash burger. I see these everywhere now.

ANGELA HARTNETT: Everywhere.

NICK GRIMSHAW: You see it on Instagram, 'The new- try smash burger.'

ANGELA HARTNETT: Well it's something as you can imagine-

NICK GRIMSHAW: And there's a place right by my office as well.

ANGELA HARTNETT: Yeah. That it started in America and the point is you know normally burgers are much thicker and rounder, that we've always had, but actually, if you think about some of the big chains, they've always been flattened burgers. And the reason they do is you put it on really hot heat, so it caramelises straight away, and that holds in all the juices and all the flavour. And so you're cooking them much quicker. And then instead of doing one burger, they do two. So your two patties.

NICK GRIMSHAW: Have you ever had an In N Out burger in Los Angeles?

RICHARD ARMITAGE: Yes.

ANGELA HARTNETT: There you go, you see. Is that smashed there?

NICK GRIMSHAW: That's like that.

ANGELA HARTNETT: Yeah, you see, smashed burger.

RICHARD ARMITAGE: And it's really kind of no frills, stripped back, isn't it? It's like just burger, cheese, they don't do any other fancy stuff.

NICK GRIMSHAW: Nothing else. That's it. And that reminds me of that, that's sort of burger, that's like, flattened, essentially, yeah.

ANGELA HARTNETT: There you go.

RICHARD ARMITAGE: Why do you think two burgers is better than one big, thick one?

ANGELA HARTNETT: Well, I think because you'll get the caramelisation on four sides, as opposed to two, you see. And personally, I don't like, you know when sometimes you see a sandwich and there's so much meat like that?

RICHARD ARMITAGE: Yeah.

ANGELA HARTNETT: That's off putting to me. I think it needs to be a little bit thinner.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And you balance it up.

RICHARD ARMITAGE: And you get more stuff in between it.

ANGELA HARTNETT: Yeah, exactly, yeah.

RICHARD ARMITAGE: More bacon.

ANGELA HARTNETT: Yeah, more bacon.

NICK GRIMSHAW: That's the chef term.

RICHARD ARMITAGE: The bacon's amazing.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Controversially, I love bacon, but don't like it on a burger. I don't like two meats together.

ANGELA HARTNETT: Oh okay.

NICK GRIMSHAW: No offence Martha, yeah, there you are. And then this cheese, I imagine is not a regular cheese that Angela Hartnett O.B.E., stocks.

ANGELA HARTNETT: Well you know what the cheese is.

NICK GRIMSHAW: It's like that cheap, American looking fake cheese.

ANGELA HARTNETT: It's the yellow cheese, yeah. Fake cheese.

NICK GRIMSHAW: But you can't have, I'm not here for posh cheese on a hamburger.

ANGELA HARTNETT: I mean I had-

NICK GRIMSHAW: You want that, don't you?

ANGELA HARTNETT: I had a burger once with blue cheese on it.

NICK GRIMSHAW: Yeah, no, I don't like it.

ANGELA HARTNETT: Wrong on every level.

NICK GRIMSHAW: But you've got to have that cheese, haven't you?

ANGELA HARTNETT: You've got to. It's the best cheese.

NICK GRIMSHAW: You really have. If you want to create this dish at home, all the ingredients used are available in your local Waitrose and online, and you can get the recipe at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). Um, we have decided to have, um, a beer as a, uh, beverage with this. We've gone for a 0% Stella Artois, on the tip of my sister. She says that's the best non-alcoholic beer.

ANGELA HARTNETT: Is it? Oh.

NICK GRIMSHAW: She said, 'I've tried 'em all.'

ANGELA HARTNETT: Oh.

[*Laughter*]

NICK GRIMSHAW: 'I've tried 'em all. Stella tastes like Stella.'

ANGELA HARTNETT: Lovely, well, here's to our Jane.

NICK GRIMSHAW: Yeah, so we're gonna go for that. There is a wine pairing. We got a little description here, but we thought, if we're with an actual actor with a fantastic voice.

ANGELA HARTNETT: Yes! Who does audiobooks.

NICK GRIMSHAW: Who does audiobooks.

ANGELA HARTNETT: And his own..

NICK GRIMSHAW: Hello?

ANGELA HARTNETT: Hello?

NICK GRIMSHAW: Why don't we get Richard Armitage to do it? Would you mind, Richard?

RICHARD ARMITAGE: I'll read it.

NICK GRIMSHAW: The wine pairing, please.

RICHARD ARMITAGE: Wine pairing.

NICK GRIMSHAW: This is going to be so rubbish from now on in, like, we've peaked on this episode.

ANGELA HARTNETT: When I stutter over it.

NICK GRIMSHAW: So apologies next week.

ANGELA HARTNETT: We'll need to get him back each week.

NICK GRIMSHAW: Each week!

RICHARD ARMITAGE: I'm going to do it very Agatha Christie.

NICK GRIMSHAW: Okay.

[French music]

RICHARD ARMITAGE: Rasteau Edition Limitee, it's a southern Côte de Rhone. 'This rich oak-aged blend of Grenache, Syrah, Amour Verdre, has notes of wild Mediterranean herbs, ripe fruit, and a powerful hint of liquorice.'

[Applause and laughter]

[Cutlery sounds]

NICK GRIMSHAW: Richard, can we talk about books, please?

RICHARD ARMITAGE: We can. Can I belch?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah, please, go for it.

[*Laughter*]

NICK GRIMSHAW: We love a Dish burp.

RICHARD ARMITAGE: I'm much further ahead of you.

ANGELA HARTNETT: You carry on.

NICK GRIMSHAW: Let's talk books, yeah, and let's talk your book, because you spent a lot of time in lockdown reading books, but not for your own personal gain, but for...

RICHARD ARMITAGE: Financial gain.

NICK GRIMSHAW: Financial gain. Which is also for your gain. Yeah, so talk to me about that and how did that start happening for you, because you voiced a lot of books in lockdown, right?

ANGELA HARTNETT: Audiobooks, didn't you.

RICHARD ARMITAGE: I mean I had been doing a fair bit of recording before, but when lockdown happened I had that panic that everybody had which is like, what am I gonna do with my day? We didn't know how long this was gonna go on for. And I had some Agatha Christie's booked, so I sort of contacted Audible and said, 'Uh, how do I do this?' So they talked me through setting up a home studio, which at that point it went into a little toilet, but became too echoey, and also I needed the toilet to be a toilet. So then it went into an Ikea wardrobe with loads of like duvets and pillows everywhere and they sent me a kit and I learned how to do my own thing. So yeah, and then I spent about ten weeks recording for Agatha Christie books and it kind of kept me going. I had like a nine to five job, so I would go down into the Ikea wardrobe every day and record and uh, yeah, it kept me going.

NICK GRIMSHAW: And did you do it literally as like a nine to five?

RICHARD ARMITAGE: Yeah, I did. And actually since then, I've installed a proper recording studio.

NICK GRIMSHAW: Oh wow.

RICHARD ARMITAGE: And whenever I get a book offer, I'm always like, 'Yeah, can I record from home?' I just love doing it in my own time and can record at weekends and I can do a chapter and then go and have a cup of tea, and so it's great.

NICK GRIMSHAW: And were you always a big reader when you were younger? You always loved books.

RICHARD ARMITAGE: Yeah, and I didn't realise what was going on in my head, why I was so into the stories. I think it came from, I had a primary school teacher called Mrs. O'Leary who read *The Hobbit* to us, in, you know, like Friday afternoons sitting in the quiet room with your legs crossed. And she did all the voices, and I would go home and try and copy what she was doing and I think that triggered me into being a reader and I think it was the doorway that I became an actor.

NICK GRIMSHAW: Wow, I love that.

ANGELA HARTNETT: It was always the English teachers, I think, because I think it took you away out of the class, didn't it?

NICK GRIMSHAW: Yeah.

RICHARD ARMITAGE: Well it didn't feel like work, when someone's reading a story to you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, I know. But I think something like Agatha Christie is pretty hard because it's not a book with only one or two characters, is it?

RICHARD ARMITAGE: No.

ANGELA HARTNETT: There's quite a lot...

RICHARD ARMITAGE: There's a, there's a hund-

NICK GRIMSHAW: There's quite a lot going on.

ANGELA HARTNETT: So you're playing all of them?

RICHARD ARMITAGE: All of the characters. And then one of them, which was called Murder on the Links, I think I recorded that third. Because I'm quite good with dialects, British regional dialects. This one's set in France.

ANGELA HARTNETT: Oh, right.

RICHARD ARMITAGE: So I only have one French dialect, but there's like a million characters, and I'm like, how do I make these, all of these French people sound different?

ANGELA HARTNETT: Of course.

RICHARD ARMITAGE: So that was a challenge.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That is a challenge.

ANGELA HARTNETT: I bet it was, yeah.

NICK GRIMSHAW: And was there anything that you'd do to flip between the characters, which would be like right, I'm playing, I don't know, Derek now, so I've got to get into Derek's head.

RICHARD ARMITAGE: Yeah.

ANGELA HARTNETT: Put a wig on or something.

NICK GRIMSHAW: Yeah, did you do anything like that to get into character?

RICHARD ARMITAGE: I mean, I do read the book first, you have to, you can't just sight read it, although I have tried once, and then I got to the very last page and the author had decided to say on the last page, 'He said with a Liverpudlian accent,' and I went, I've got to go back and record the whole book again.

NICK GRIMSHAW: Ohh.

[*Room groans*]

RICHARD ARMITAGE: So I never did that again.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No.

[Drink pouring sounds]

NICK GRIMSHAW: We have to talk about Obsession, because we were obsessed. I got into, we were saying before you joined us that we watched it on Gogglebox, me and my niece, and we watched like bits of things, and then sometimes we'll never watch it again, and we got really obsessed, because we were like, wait, he's an a*****, that guy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Played by you. Um, and I was like, that is like-

RICHARD ARMITAGE: In more ways than one.

[Laughter]

NICK GRIMSHAW: I was like, what a guy. When you're playing someone like that, who's like, you know, leading the double life in the show anyway, it's highly stressful to watch. It's not one to watch before bed.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Because then you have, like, the terrors.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Can you finish a day of work when they go, 'Right, wrap!' Are you like, okay, lunchtime now.

ANGELA HARTNETT: Let's go home.

NICK GRIMSHAW: Or does, does it, like, rest heavy on your mind throughout filming?

RICHARD ARMITAGE: Uh, that one took a lot, uh, just because of the intimacy. And, so, we were well protected by our, our producers and our crew. So we shot all of that work in the mornings.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: So it wasn't lingering through the day.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: Charlie Murphy, um, who played Anna - television puts 20 pounds on you, so neither of us were eating anything during the show.

NICK GRIMSHAW: Is that true?

RICHARD ARMITAGE: Pretty much, yeah.

NICK GRIMSHAW: Wow.

RICHARD ARMITAGE: We were like, I mean, vanity kicked in. We were like, we're both kind of butt naked on the screen. We're going to be trying to look good.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: So, but we'd get in and I'd be like, 'How are you this morning?' She'd be like, 'Starving,' 'Me too.' We'd start shooting the scene and then the sound guy would come and be like, 'What is that noise?' And I'd be like, 'It's my stomach.'

[*Laughter*]

NICK GRIMSHAW: Oh no!

ANGELA HARTNETT: Oh yeah!

RICHARD ARMITAGE: And then her stomach would start answering my stomach, and be like, let's just ignore that. And we just were fantasising about cheese, so at the end of the shoot, the, um, the director sent us both this box of amazing cheese, like at wrap, we were like ugh, just like faces in the cheese.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Cause the scenes in that, the sex scenes in that were not like a little bit of sex, it was like really naked. What is it like when your friends and family, or when you know you have a show coming out, which is super naked. Do you give them the heads up? You're like, maybe...

RICHARD ARMITAGE: Totally. I mean, uh...

NICK GRIMSHAW: Let's not watch together.

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

[*Laughter*]

[*Salt grinder sounds*]

NICK GRIMSHAW: Shall we talk about your new book, *The Cut*?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Is the story true that you did all your audiobooks, loved it so much, enjoyed writing your notes or your characters that actually you were approached to write your own.

RICHARD ARMITAGE: Yeah, Audible came to me and said...uh, I think the algorithm had pinged something up, like these are the authors he's reading, this is his audience, these are the kinds of shows he's in, would that little cocktail of things be worth exploring a writing project. So they asked me if I'd like to write and I immediately went, 'Yes!' And then went, oh s***, I'm really scared now, I don't know whether I can write anything longform, so we staggered the process and I presented an outline and then a, you know, we worked, I worked with an editor. So that was *Geneva* and it did really well, and then it went to print, so then we've done it again with *The Cut*.

NICK GRIMSHAW: Amazing, and *Geneva* did incredibly well.

RICHARD ARMITAGE: Yeah, it did really well.

NICK GRIMSHAW: Yeah.

RICHARD ARMITAGE: Yeah.

NICK GRIMSHAW: And did you know that when you were writing it you were like, this is good?

RICHARD ARMITAGE: I knew I could write dialogue.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: That was my favourite. But I also, I think having worked for quite a long time in long form television, I've watched how shows are constructed and how your cliffhangers are made, and how your climax in the middle and how you finish something, how not to cheat an audience, how not to create too many coincidences. So I love all of that and I love figuring it out. I realised the second time around, I was like, I can express myself without having to write an autobiography. I can sort of weave in a few little philosophical opinions, a few political opinions that I have about life, and it's all kind of nicely wrapped up like an M&M.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: It's very thrilling. I'm sort of, uh, planning a third.

NICK GRIMSHAW: Oh, wow.

ANGELA HARTNETT: And are you very disciplined about when you write it?

RICHARD ARMITAGE: Yeah, I mean, I'm disciplined in that early stage like I am with, with an acting role, is I do all of the prep up front and I'm really thorough with that.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: So that when you get into the acting, you can be free. So I make the outline as watertight as possible and I spend a long, long time doing that, so that when the actual writing starts, it can, you can release.

ANGELA HARTNETT: Flows. Brilliant.

NICK GRIMSHAW: That's like the chef equivalent of chopping your stuff and putting it in a bowl. So that when you get to the cooking...

ANGELA HARTNETT: I think Richard's far more disciplined than me.

RICHARD ARMITAGE: But it is a bit like-

ANGELA HARTNETT: It is, yeah.

RICHARD ARMITAGE: -honing your skills. Or like when you're doing a house, if you don't do the prep first, when you start putting the paint on the walls it's going to look rubbish, you know, like all that painstaking work of scraping and sanding.

NICK GRIMSHAW: Uh-huh. And was it inspired through a conversation in a graveyard?

RICHARD ARMITAGE: Yeah.

NICK GRIMSHAW: Is that what inspired The Cut? Yeah.

RICHARD ARMITAGE: Yeah, I was in a cemetery in my local village putting flowers on my mum's grave and a guy across the way was doing the same to his mother's grave. And he came up to me and said, 'I'm really sorry for what we did to you as kids, but you've done really well for yourself. Congratulations.' And I walked home with my dad and went, 'I just don't remember who that was,' but my dad did and he sort of said his name and I still couldn't remember and I just thought, oh, he's carried around this thing with him and I've let it go. And I thought that's a really interesting premise for, you know, what, what we do as kids and how we take it into life.

ANGELA HARTNETT: Yeah.

RICHARD ARMITAGE: And, you know, can I weave a drama around that? So I did.

NICK GRIMSHAW: So The Cut came out on the 22nd of August.

RICHARD ARMITAGE: My birthday.

NICK GRIMSHAW: Your birthday?

ANGELA HARTNETT: Aw.

RICHARD ARMITAGE: Yeah.

NICK GRIMSHAW: Was that intentional?

RICHARD ARMITAGE: When I had a drink- yeah.

NICK GRIMSHAW: Was it actually?

RICHARD ARMITAGE: Yeah.

NICK GRIMSHAW: Why, why did you want it on your-

RICHARD ARMITAGE: I didn't. Audible were like, we're going to announce it on your birthday last year and we're going to release it on your birthday this year, are you okay with that? I was like, yeah, why?

ANGELA HARTNETT: Why? Yeah.

RICHARD ARMITAGE: And they said because it's a bank holiday weekend, and they thought people might download it and listen to it over the bank holiday weekend. I was like, good strategy.

ANGELA HARTNETT: Yes.

RICHARD ARMITAGE: So that's what we did.

NICK GRIMSHAW: And, your birthday.

RICHARD ARMITAGE: Yeah.

NICK GRIMSHAW: Well, happy birthday.

RICHARD ARMITAGE: Thanks.

NICK GRIMSHAW: And congratulations on The Cut as well.

RICHARD ARMITAGE: Thanks.

NICK GRIMSHAW: If you've not yet got it, it's an exclusive on Audible. Go and have a listen. It can be your birthday gift to Richard.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Okay. So if the Armitage Army are listening...

ANGELA HARTNETT: Yes.

[Drink pouring sounds]

NICK GRIMSHAW: Okay, so we are now on the second episode of our new series, and we've had quite a lot of listener correspondence throughout the summer. So we're wondering actually if Richard, you could help with some of the questions we've had. So, 'Dear Angela, Nick [and Richard], my question is, what is a good breakfast food to make for having people over for brunch and what are your go to breakfasts?' Says Helena. Do you ever have people over for breakfast?

ANGELA HARTNETT: Mm, only if we've all been out for a big walk with dogs before.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: And then we have a fry up.

NICK GRIMSHAW: Oh, you gotta do a fry up.

ANGELA HARTNETT: You know, that, you know, a sort of, you know, I don't think complicated, don't complicate breakfast.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Eggs, bacon.

NICK GRIMSHAW: Do you ever host a breakfast?

RICHARD ARMITAGE: I would never host.

NICK GRIMSHAW: No.

RICHARD ARMITAGE: I would always go out for.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes.

RICHARD ARMITAGE: But I would usually get probably poached eggs with some bacon on the top.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, nice.

NICK GRIMSHAW: Oh, nice. Okay. But yeah, breakfast dinner party. I don't know.

ANGELA HARTNETT: It's a new thing maybe.

NICK GRIMSHAW: I think I'd do fry up, surely, everyone likes a fry up.

ANGELA HARTNETT: Course, yeah, exactly.

NICK GRIMSHAW: Fry up and help yourself maybe, yeah, yeah. And you lived in New York, or you do live in New York.

RICHARD ARMITAGE: Yeah, I do, yeah.

NICK GRIMSHAW: I mean-

RICHARD ARMITAGE: When I'm not acting, I'm over in New York.

NICK GRIMSHAW: You're over there. Now that's a good breakfast.

RICHARD ARMITAGE: I mean, most people eat out every meal.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You're absolutely right. Every meal in New York. People ordering everything, like literally coffee and scrambled eggs, you know, no, it's no joke.

RICHARD ARMITAGE: It's true.

NICK GRIMSHAW: It's so true

RICHARD ARMITAGE: And it's quantity over quality.

ANGELA HARTNETT: Oh my god.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah no, nothing's small.

RICHARD ARMITAGE: Yeah.

ANGELA HARTNETT: It's you know, I remember my mum being there, we went to a restaurant and she- and it wasn't the best food, it was alright. And then she then they said a goody bag, or a doggy bag, and she was like 'Why do I want this food? I didn't like it in the first place. Why do I want to bring it home?'

RICHARD ARMITAGE: What am I going to do with it?

NICK GRIMSHAW: I don't want to carry it home.

ANGELA HARTNETT: And I was like, alright, mum.

NICK GRIMSHAW: Last time I went, I used Angela as a sort of food tour guide, essentially.

RICHARD ARMITAGE: I thought you were going to say as a way to get into restaurants.

[Laughter]

NICK GRIMSHAW: And that. And that. That happens. I believe, Richard, you have a burning question for Angela.

RICHARD ARMITAGE: I do. So there's a couple of skills that I wish I'd kept up from being a kid, like, which, like, learning to speak French fluently, learning to play piano. And something that I never did and wish I had, which is knife skills in the kitchen.

ANGELA HARTNETT: Oh yeah.

RICHARD ARMITAGE: When you're like machine gunning an onion.

ANGELA HARTNETT: Yeah, yeah.

RICHARD ARMITAGE: How do you not get fingertips in the onion?

ANGELA HARTNETT: Because you sort of close your hands, sorry without doing it like that, you have your hands like that.

RICHARD ARMITAGE: So how do you not get knuckles in there then?

NICK GRIMSHAW: What about your knuckles, yeah.

ANGELA HARTNETT: You move, you- as you move your knife you move your hand sort of thing, if that makes sense.

RICHARD ARMITAGE: And how long does that take you, like how because...

ANGELA HARTNETT: Well, I'll tell you the biggest skill. It's not so much even - excuse me, I've dropped something - knife skill, it's making sure your knife is sharp. People only cut themselves with blunt knives, because when it's blunt, you're forcing something.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: And when you force, you're doing a jagged movement, whereas if it's really sharp, it cuts so easily, it flows. That's the thing.

NICK GRIMSHAW: Oh, you don't need the pressure.

ANGELA HARTNETT: It's no pressure, exactly that.

[Theme music]

NICK GRIMSHAW: So, Richard, we've come to the end of the show question. Here we go. For your chance to win the Waitrose goodie bag here, all you got to do is answer the question in that envelope.

RICHARD ARMITAGE: It's in this envelope.

NICK GRIMSHAW: Let's do it.

RICHARD ARMITAGE: [*Whispers*] Nervous.

ANGELA HARTNETT: Nervous.

RICHARD ARMITAGE: And the winner is...

NICK GRIMSHAW: The winner...

RICHARD ARMITAGE: 'Tell us about a long, long time ago, in a galaxy far, far away.'

NICK GRIMSHAW: Yes.

RICHARD ARMITAGE: Is this a Star Wars reference by any chance?

NICK GRIMSHAW: It is.

ANGELA HARTNETT: Hey.

NICK GRIMSHAW: Yeah, I believe you have a tale.

RICHARD ARMITAGE: I do. So, in my final year at drama school, there was a little post-it note on the board, which was they were auditioning for actors to be in Star Wars. You had to be over six foot two, which I was, just, so I went along. And got to be a background artist, I thought. No costume, bit confused about that sort of, yeah, running around on set with a pretend light saber, slicing Ewan McGregor in half. And then I was sort of hanging out in the director's chairs, you know, in the little circle, and then this actress that I thought was Natalie Portman. So I was like trying to be cool about it, but sort of thinking, I'm gonna go and say hi. So saying hi and chatting her up a bit, not in a romantic way, just, just like being an actor going, I think your works great. Anyway, I'm

doing that over a number of...a few days and she was being really nice, at the end of the shoot somebody said to me that's not Natalie Portman. It was Natalie Portman's body double.

[*Laughter*]

RICHARD ARMITAGE: Her stand in. But the funny part of it was Natalie Portman's double on the set was Keira Knightley.

[*Laughter*]

ANGELA HARTNETT: Ooh.

RICHARD ARMITAGE: Before it was Keira Knightley.

NICK GRIMSHAW: Wow.

RICHARD ARMITAGE: Before she was ... So yeah, so...

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh my god.

RICHARD ARMITAGE: So not such a dun-nuh after all.

NICK GRIMSHAW: Wow, wow, you knew it was someone- you sensed the star quality.

RICHARD ARMITAGE: I could, I could sense it.

NICK GRIMSHAW: You sensed the movie star.

RICHARD ARMITAGE: I could.

NICK GRIMSHAW: Well, I think for sharing that, the bag should be yours.

ANGELA HARTNETT: Yes, definitely.

[*Applause*]

RICHARD ARMITAGE: Thanks.

NICK GRIMSHAW: Come on

RICHARD ARMITAGE: Amazing.

NICK GRIMSHAW: Richard, thank you so much for coming on.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: That was so much fun.

RICHARD ARMITAGE: Thanks for having me.

NICK GRIMSHAW: Yeah, thank you so much.

ANGELA HARTNETT: You were brilliant. Thank you.

NICK GRIMSHAW: Yeah. Make sure you go and check out *The Cut*, available now on Audible. Round of applause for our guest, Richard Armitage, everybody.

[*Applause*]

NICK GRIMSHAW: Thank you Richard.

ANGELA HARTNETT: Thank you.

RICHARD ARMITAGE: That burger was amazing.

ANGELA HARTNETT: Pleasure, pleasure.

NICK GRIMSHAW: Next week on Dish, we are going to be joined by actor Anna Maxwell Martin. Quite obsessed with her.

ANGELA HARTNETT: Mmm.

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

ANGELA HARTNETT: Ohhh.

NICK GRIMSHAW: Ohhh.

ANNA MAXWELL MARTIN: Oh not like that, just lubricates the pipes, it's like water.

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

ANNA MAXWELL MARTIN: or Barbara Cartland's tears.

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.

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

ANGELA HARTNETT: Dish is an SE Creative Studio Production

VOICEOVER: Waitrose, food to feel good about