

Damian Lewis, an autumnal risotto and an old-fashioned



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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here around the Dish table for another stunning episode of Dish. I'm very excited about today.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Very excited-

ANGELA HARTNETT: You've met this guest.

NICK GRIMSHAW: I have met this guest.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Damian Lewis is going to be with us today.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: So very excited that Damian Lewis is, is on.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: No disrespect to Damian Lewis, but I'm also very excited about what we're going to eat today.

ANGELA HARTNETT: A risotto.

NICK GRIMSHAW: A risotto. But not just any risotto.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It feels seasonally appropriate.

ANGELA HARTNETT: Ah, yes, autumn time, you see.

NICK GRIMSHAW: Autumnal risotto.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Is there any better phrasing in food?

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Autumnal risotto.

ANGELA HARTNETT: There's probably a few, but we like the autumnal bit.

NICK GRIMSHAW: Autumnal risotto.

ANGELA HARTNETT: We do.

NICK GRIMSHAW: Yeah, I love a bit of autumn.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Really do. There's a lot of complaining in the office the other day-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: -about it being autumn.

ANGELA HARTNETT: What, because it's got cold.

NICK GRIMSHAW: And people being like, 'Oh, it's cold.' I'm so here for it.

ANGELA HARTNETT: Over it now, summer's done.

NICK GRIMSHAW: I look rubbish all summer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: This is my season to layer.

ANGELA HARTNETT: Yeah, exactly, you love it.

NICK GRIMSHAW: I'm ready for it.

ANGELA HARTNETT: Yeah. Done.

NICK GRIMSHAW: Food as well, I feel like it's a time when...

ANGELA HARTNETT: You can eat cheese, a lot of cheese.

NICK GRIMSHAW: You wanna just eat and eat and eat-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and have people run for dinner, and like lock yourself in the house for the day and cook.

ANGELA HARTNETT: Perfect. Yeah exactly.

NICK GRIMSHAW: Damian Lewis.

ANGELA HARTNETT: Autumnal.

NICK GRIMSHAW: Autumnal and risotto.

ANGELA HARTNETT: Risotto.

NICK GRIMSHAW: This is working.

ANGELA HARTNETT: It just goes.

NICK GRIMSHAW: This is working.

ANGELA HARTNETT: We don't really need him. We just got it all. We got the risotto, we got the whole thing.

NICK GRIMSHAW: Sorted. And the last time I saw you was on Zoom.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: And we were talking about Damian Lewis.

ANGELA HARTNETT: Mm. I was in my kitchen.

NICK GRIMSHAW: Yeah. You did something amazing on this Zoom.

ANGELA HARTNETT: What did I do? I was playing cards and drinking Campari, I think.

[*Laughter*]

NICK GRIMSHAW: You did two amazing things. So you were playing cards and drinking Campari.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Which I love.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's an Italian chef, guys. She's allowed to drink Campari on a Zoom. And, uh, after a while you went to me and Claire, 'Do you know what? I've got these on email. I'll see you later.'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: And then hung up the Zoom. And it was just me and Claire like, 'Oh, okay?' I thought you were joking. She's gone. Ange was like, 'You know what? I've got this on an email.'

ANGELA HARTNETT: Well, I was sort of...

NICK GRIMSHAW: 'See you later!'

[*Laughter*]

ANGELA HARTNETT: I was on a winning streak-

NICK GRIMSHAW: I loved it.

ANGELA HARTNETT: -I had to, you know, that was far more than the cards.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: People who play cards with me will appreciate that.

NICK GRIMSHAW: They appreciated it. They appreciated it.

ANGELA HARTNETT: That was it.

NICK GRIMSHAW: You don't need to prep for this.

ANGELA HARTNETT: Well-

NICK GRIMSHAW: You were born to chat to Damian Lewis.

ANGELA HARTNETT: I sort of think, at the end of the day, we know I've watched Homeland probably three times. I loved Homeland.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Well, maybe not two- certainly two.

NICK GRIMSHAW: Wow. Double watch.

ANGELA HARTNETT: Because...and there's bits in it, I mean, I loved him at the beginning of Homeland, by the end of it, it was a real annoying, annoying.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But um, I love all the CIA, the spy thing and everything. It was just brilliant. And our other guest who was in it, David Harewood.

NICK GRIMSHAW: Oh yeah, of course.

ANGELA HARTNETT: See, it's a tick tick.

NICK GRIMSHAW: Tick tick.

ANGELA HARTNETT: We get Claire Danes on and I'm just like, in heaven.

NICK GRIMSHAW: We're sorted.

ANGELA HARTNETT: That is it, I've done it.

NICK GRIMSHAW: We're sold.

ANGELA HARTNETT: Homeland is done.

NICK GRIMSHAW: The Homeland podcast, it would be called, yeah.

ANGELA HARTNETT: No, he's brilliant, he is brilliant.

NICK GRIMSHAW: Yeah. What are you most looking forward to eating now that we're- the nights are drawing in?

ANGELA HARTNETT: Oh, mushrooms.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It's good mushroom season. Dr- cep mushrooms that are coming in.

NICK GRIMSHAW: Did I tell you about my soup?

ANGELA HARTNETT: Oh, no. What's your soup?

NICK GRIMSHAW: Did I take a picture of it?

ANGELA HARTNETT: I don't know.

NICK GRIMSHAW: Probably.

ANGELA HARTNETT: Did you not put it on the gram?

NICK GRIMSHAW: Obviously.

ANGELA HARTNETT: Okay-

NICK GRIMSHAW: Oh, you replied!

ANGELA HARTNETT: Did I?

NICK GRIMSHAW: You said it looked good. I made a soup, a mushroom, like a chicken broth, all different types of mushrooms in it.

ANGELA HARTNETT: Oh, lovely.

NICK GRIMSHAW: And I did squash. Well, you rep- you obviously don't remember it.

ANGELA HARTNETT: I don't remember it at all.

NICK GRIMSHAW: Oh, I was so excited.

ANGELA HARTNETT: Did I? Were you sure it was a mushroom soup? I know it's something you did look really nice. Must have been that then.

NICK GRIMSHAW: It was a soup, yeah.

ANGELA HARTNETT: Okay, lovely.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Let me have a look.

NICK GRIMSHAW: This really works on a podcast, doesn't it?

ANGELA HARTNETT: Yes, it does. Us looking at your phone.

NICK GRIMSHAW: Show- showing a picture of soup. Oh, here we go. Oh, that was my pasta sauce. That was okay.

ANGELA HARTNETT: That I did, I did-

NICK GRIMSHAW: This was my soup, look.

ANGELA HARTNETT: Oh yeah, it does look very nice.

NICK GRIMSHAW: Was it good?

ANGELA HARTNETT: What's that there? Mushrooms?

NICK GRIMSHAW: No. So I did chicken broth.

ANGELA HARTNETT: Ah.

NICK GRIMSHAW: And then I did uh, courgette.

ANGELA HARTNETT: So is it like a ramen sort of thing?

NICK GRIMSHAW: Yeah, kind like one, yeah.

ANGELA HARTNETT: Ah.

NICK GRIMSHAW: And then I did lee- baby leek, baby courgette, loads of the types of mushroom, pak choi, chicken, roasted squash.

ANGELA HARTNETT: Yeah, looks lovely.

NICK GRIMSHAW: Some coriander, and then that really hot spicy chilli oil.

ANGELA HARTNETT: Yeah. Really nice.

NICK GRIMSHAW: It was delicious-

ANGELA HARTNETT: Unbelievable! Looks delicious. I saw this one. I like the fact that I'm pointing at your phone with my wooden spoon.

NICK GRIMSHAW: I like that you've got a wooden spoon, like a teacher.

ANGELA HARTNETT: It's like, 'What is this?'

NICK GRIMSHAW: Um, which one? The pasta?

ANGELA HARTNETT: I thought the pasta was good, I like that.

NICK GRIMSHAW: The pasta was so good.

ANGELA HARTNETT: Neil and I were laughing at it-

NICK GRIMSHAW: I'm only good when no one's there.

ANGELA HARTNETT: Yeah, we were-

NICK GRIMSHAW: Like when the pressure's off.

ANGELA HARTNETT: Although what I would say, what did you do that I thought you should have done? Onions you should have put in earlier.

NICK GRIMSHAW: Onions I should have put in earlier?

ANGELA HARTNETT: Yeah, you should have put them in first.

NICK GRIMSHAW: Yeah, I did. Neil and I had a little chat.

ANGELA HARTNETT: Oh, later. You put them in later, didn't you? There was something you did. I'll have to re-look at it.

NICK GRIMSHAW: Let's have a little look.

ANGELA HARTNETT: Oh, your garlic, yeah, your garlic should have-

NICK GRIMSHAW: The last minute, no?

ANGELA HARTNETT: No, go in earlier.

NICK GRIMSHAW: You said to do-

ANGELA HARTNETT: No, I never did, don't start quoting me.

[Crew laughs]

NICK GRIMSHAW: Wait.

ANGELA HARTNETT: Anchovies at the end is fine.

NICK GRIMSHAW: Oh, anchovies at the end, s***.

ANGELA HARTNETT: You wanna cook the garlic, you don't want that raw taste of garlic. And if you put enough oil, it's not gonna burn.

NICK GRIMSHAW: Oh, okay, yeah, that's where I went wrong.

ANGELA HARTNETT: Neil and I-

NICK GRIMSHAW: I mean, it was delicious.

ANGELA HARTNETT: It looked delicious.

NICK GRIMSHAW: Oh, not you and Neil judging.

ANGELA HARTNETT: We weren't judging, we were looking. He goes, 'Look what he's doing here,' I said, 'Oh, yes.'

NICK GRIMSHAW: Look at this.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: It was so good. Do you know when I'm best at cooking?

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: When I'm not paying attention.

ANGELA HARTNETT: Oh, there you go.

NICK GRIMSHAW: And I'm chatting.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then it's always banging. If I'm like stressed out, and people are coming around for dinner, it's never good.

ANGELA HARTNETT: Yeah. I thought you were going to say, I'm best when I've got a camera in front of me and I'm being filmed for social media.

NICK GRIMSHAW: No, no, no, no, it's good when I'm not really, it's good if I've got like emails to do and I've got to have a phone call with someone.

ANGELA HARTNETT: Perfect, pressure, yeah. Then you're focused.

NICK GRIMSHAW: Now before we get Damian in, I thought we could have a listener question. Lavinia has been on. Hi Lavinia. 'Dear Nick and Angela, I have a really hard time explaining to my partner that sauces, spices and extra

condiments are often excessive and just cover up the taste of the ingredients. How do I teach him or really show him the beauty of delicate flavours, Angela? Is there a recipe that can save his palate? Next time I'm baking some amazing fish and he starts looking for bechamel, tartar sauce, sriracha, I will turn into the kraken and eat him.' So, basically, the issue is, Lavinia's partner will cover up every bit of food that they're making with the sauce or sriracha or a condiment.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I will empathise with your partner, in that I went through a dark mustard addiction.

ANGELA HARTNETT: Dijon or English?

NICK GRIMSHAW: Hot English mustard.

ANGELA HARTNETT: Wow, okay.

NICK GRIMSHAW: And a former guest of ours.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: Miquita Oliver.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: Also went down the rocky mustard road, where Mesh was like, 'Why are you having like, like a tablespoon of mustard? With a bit of fish?'

ANGELA HARTNETT: My brother does that with horseradish.

NICK GRIMSHAW: Yeah, like-

ANGELA HARTNETT: He's even brought it to my house, his horseradish.

NICK GRIMSHAW: Yeah. Oh, himself? Wow.

ANGELA HARTNETT: He's like, 'Well, last time I was here you didn't have any, so I brought my own.'

NICK GRIMSHAW: We're having breakfast!

ANGELA HARTNETT: Yeah, exactly. What's wrong with you? Um, I don't, yeah, it's a hard one isn't it, Lavinia? I tell you what you should do is make him something that is really spicy in a way. Make him a great curry. Because then really, he can't actually add anything to that. Cause that's a fantastic dish in itself, or do a really like spiced beef stew, um, that's got a hint of chilli in there and then he won't be able to add it. What I think you're saying is you're doing lovely simple fish and just you know, just tell him, you know, you're not going to cook for him unless he stops over saturating his food with all the spices.

NICK GRIMSHAW: Your life should have texture, Lavinia's partner.

ANGELA HARTNETT: Yeah. Just try stuff.

NICK GRIMSHAW: Some days spicy, but not every day.

ANGELA HARTNETT: Not every day, not every day.

NICK GRIMSHAW: Do you build up a tolerance to spice? You can level up and up and up and up and up?

ANGELA HARTNETT: I think, well I think what the problem is, if you're doing that all the time, then anything that is simple, like a little piece of fish- not a little piece, a simple fish with lemon and butter, or lemon and olive oil, you are going to think it's really dull. Because your palate is so used to all that spice. So you don't need it on everything. Come on. What's his name? Do we know?

NICK GRIMSHAW: He's remained nameless.

ANGELA HARTNETT: Nameless boyfriend of Lavinia.

NICK GRIMSHAW: Nameless. Nameless boyfriend.

ANGELA HARTNETT: Just sort yourself out.

NICK GRIMSHAW: Yeah, get a grip. Thank you for your question. If you do want to email us with a question whenever you want, please do get in touch, dish@waitrose.co.uk.

ANGELA HARTNETT: Dot UK. Indeed.

NICK GRIMSHAW: Let's do it. Okay, let's get him in.

[Theme music]

NICK GRIMSHAW: Our guest today went from busking in the tube to being a self-made billionaire.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: On the telly. Uh, it's Emmy and Golden Globe winner Damian Lewis!

ANGELA HARTNETT: Woo!

[Applause]

NICK GRIMSHAW: Hello! Welcome!

DAMIAN LEWIS: I... thank you.

NICK GRIMSHAW: You are so welcome.

DAMIAN LEWIS: Thanks for having me. So nice.

ANGELA HARTNETT: Oh, pleasure.

DAMIAN LEWIS: Haven't eaten for days!

NICK GRIMSHAW: He's starving!

ANGELA HARTNETT: We're very excited.

NICK GRIMSHAW: Well, thank you for joining us, we're very excited you're here. We're gonna have a little snack first.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, we have done you an old-fashioned because we heard that's what you...

DAMIAN LEWIS: I did actually say old fashioned. That's fantastic.

NICK GRIMSHAW: Old fashioned, yeah.

DAMIAN LEWIS: And here it is.

NICK GRIMSHAW: We read the email.

DAMIAN LEWIS: It was just starting to feel a bit autumnal outside, wasn't it?

NICK GRIMSHAW: Yes!

ANGELA HARTNETT: Oh gosh. He's read your email.

DAMIAN LEWIS: A little bourbon. Otherwise I'd have said negroni.

NICK GRIMSHAW: Yeah. Oh, wow.

ANGELA HARTNETT: Oh yeah. We like a negroni on this podcast.

NICK GRIMSHAW: Anyway, cheers.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: And welcome.

DAMIAN LEWIS: Well, here we go.

NICK GRIMSHAW: Welcome.

ANGELA HARTNETT: Welcome.

DAMIAN LEWIS: Well, I hope you like whiskey.

NICK GRIMSHAW: Love a little afternoon old-fashioned.

DAMIAN LEWIS: Ooh. It's early for that, but that's good, isn't it?

ANGELA HARTNETT: Yeah, happy with that.

NICK GRIMSHAW: Do you like to start all promo commitments with a strong old fashioned, Damian?

DAMIAN LEWIS: Yes, I do. I'm an old-fashioned kind of guy, I'll tell you.

NICK GRIMSHAW: Really good. Um, well, thank you for coming, and how is life right now for Damian Lewis?

DAMIAN LEWIS: [*sighs*]

NICK GRIMSHAW: Big question.

DAMIAN LEWIS: Yeah, life's good, yeah. How deep do I go?

[*Laughter*]

NICK GRIMSHAW: Deep, deep, we've got an hour.

DAMIAN LEWIS: Life's great.

[*Laughter*]

DAMIAN LEWIS: I've just been at the Imperial War Museum for a couple hours doing a bit of research.

ANGELA HARTNETT: Oh okay.

NICK GRIMSHAW: Oh.

DAMIAN LEWIS: Yeah, I've got a little, uh...

ANGELA HARTNETT: Yes?

NICK GRIMSHAW: Yes?

DAMIAN LEWIS: I've got a little something I'm doing now.

NICK GRIMSHAW: A little moustache going on there, yeah.

ANGELA HARTNETT: A little war movie coming up.

DAMIAN LEWIS: Yeah, a little something.

ANGELA HARTNETT: We need to know about, maybe?

DAMIAN LEWIS: A little something, yeah, yeah, a little something,

NICK GRIMSHAW: And how is research down there?

DAMIAN LEWIS: Uh, research is good. I was looking at now declassified documents of the weather reports pre D-Day.

NICK GRIMSHAW: Oh, wow. Hilarious.

DAMIAN LEWIS: No, it's actually fascinating.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: Yeah. It's a film about a weather forecast. Yeah.

NICK GRIMSHAW: It's Michael Fish, the movie.

DAMIAN LEWIS: Without Michael- yeah, very good.

[*Laughter*]

DAMIAN LEWIS: You beat me to it. Yeah.

NICK GRIMSHAW: And do you, do you always do this level of research where you're on your day off, you're going to go to a museum, find out about the weather of the time?

DAMIAN LEWIS: Yes. Whatever the film I'm doing, it's always the Imperial War Museum-

NICK GRIMSHAW: Rom-coms.

DAMIAN LEWIS: -and it's always weather.

[*Laughter*]

DAMIAN LEWIS: Odd, I know, but, uh, no, uh, yes, I do, yeah, yeah, you know, I like a bit of, like a bit of reading around, around a subject.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

DAMIAN LEWIS: Yeah. Uh, I'm not a, uh, I'm not a method actor, I don't need to sort of, uh, I don't need to, you know, dig a foxhole in my garden.

[*Laughter*]

DAMIAN LEWIS: Lie there overnight, whatever. Just eat rations out of a tin.

ANGELA HARTNETT: Eating out of tins and stuff, yeah, exactly.

DAMIAN LEWIS: Just send out the Spam, my children, children coming with powdered milk in the morning. I don't, I don't need to, um, I'm Damian Lewis, not Daniel Day.

[*Laughter*]

NICK GRIMSHAW: Yes.

DAMIAN LEWIS: Uh, in case there's- you did know that, right?

NICK GRIMSHAW: Right.

DAMIAN LEWIS: Thank god, yeah.

[*Laughter*]

ANGELA HARTNETT: Phew, phew.

DAMIAN LEWIS: Just to avoid any confusion.

ANGELA HARTNETT: Yeah, yeah, yeah. Come on.

DAMIAN LEWIS: To your listeners. And your viewers.

NICK GRIMSHAW: I guess it would, you know, it's quite a, it's a mad old job, is acting. When you really think about it, I'm like, it's a crazy career, and is cheffing also.

ANGELA HARTNETT: Well-

NICK GRIMSHAW: We'll get into that later. But it also must be a-

DAMIAN LEWIS: We all know so much about cheffing now.

ANGELA HARTNETT: I know.

DAMIAN LEWIS: And yet we don't know anything at all.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: I don't.

DAMIAN LEWIS: If you're me.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: Why, why haven't I become a better chef with the amount of cheffing programmes?

ANGELA HARTNETT: I don't believe that's true. You cook at home?

DAMIAN LEWIS: It's become a thing, hasn't it?

ANGELA HARTNETT: Do you cook at home?

DAMIAN LEWIS: Yeah, I do cook.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: I do cook. I like it.

ANGELA HARTNETT: Cook for the kids or cook for you, or?

DAMIAN LEWIS: Kids.

ANGELA HARTNETT: Kids.

DAMIAN LEWIS: Yeah, kids. My daughters won't let me cook for her anymore.

NICK GRIMSHAW: Oh, really?

ANGELA HARTNETT: Oh, really?

NICK GRIMSHAW: What happened?

DAMIAN LEWIS: She's vegetarian and she's become very particular about how she cooks.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: When she cooks.

ANGELA HARTNETT: She'll cook for herself and stuff.

DAMIAN LEWIS: I bought her an air fryer.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh, you weak dad. Come on. You just gave in, Damian.

DAMIAN LEWIS: Quite early on to really piss off Ange.

[*Laughter*]

DAMIAN LEWIS: With the old air fryer chat. Five minutes in.

NICK GRIMSHAW: Tell us what we've got here, Ange, for the little pre-starter snack?

ANGELA HARTNETT: Oh, so we've got, we know- we hear, we hopefully hear right, you like Italian food and caponata. So we've made you a little caponata bruschetta, which is basically roasted aubergines, peppers, little bit of courgettes in there, finish with some, touch of anchovies, capers, raisins, and olives, so you get that sweet and sourness. So it's a bit oil of underneath, so yeah just-

DAMIAN LEWIS: Can I just do it right now?

NICK GRIMSHAW: Yeah, get involved.

DAMIAN LEWIS: Shall I just start?

ANGELA HARTNETT: Get involved, have it, yeah.

DAMIAN LEWIS: This looks absolutely amazing.

NICK GRIMSHAW: We don't always do a starter.

ANGELA HARTNETT: No, I know.

NICK GRIMSHAW: Why did you think today for Damian Lewis?

ANGELA HARTNETT: I don't know, when we're reading his notes, when I was still on the notes when we were doing our Zoom about Damian and stuff, I did, I liked, I liked your choices. I thought you had great food choices.

DAMIAN LEWIS: Did you?

ANGELA HARTNETT: Yeah, and I like the fact, caponata. You don't hear that often.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: You've, you've, you've, the anchovy thing is, is brilliant.

ANGELA HARTNETT: That's why we like it.

NICK GRIMSHAW: That is so good, that. Now, you were specific, as Ange said, when we did your likes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which is why we were really excited about you coming on, Damian. Caponata with focaccia.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Love.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And also, you said macaroni and cheese with gruyere or fontina cheese, as well as cheddar.

ANGELA HARTNETT: It was the specificness of the cheese.

NICK GRIMSHAW: The specificness is what we liked.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Also, you said homemade mackerel pate. I love this because sometimes people are just like, 'Pasta.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which is great. Also, that's a good guest, 'cause, you know, the gates are wide open.

ANGELA HARTNETT: Easy, yeah.

NICK GRIMSHAW: They can do anything. When you get a list like Damian's, is that- what's going on over there?

ANGELA HARTNETT: *[laughs]*

DAMIAN LEWIS: Don't mind me, I am listening.

ANGELA HARTNETT: He's just, yeah, picking up bits of food off his, yeah.

NICK GRIMSHAW: It's caponata all over his trousers.

DAMIAN LEWIS: I mean, for a first date...

NICK GRIMSHAW: It'd be a no..

DAMIAN LEWIS: A terrible choice, by the way.

NICK GRIMSHAW: Don't do that for a first date.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Now that you are in a vegetarian household, what have been your favourite things to make of late, Damian? What are your like go-tos like, this is good, this brings the family together.

DAMIAN LEWIS: I can't do tofu unless it's fried.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: So there's been a bit of fried tofu.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: But my vegetarian cooking is poor... If Manon lets me make something for her, it's probably, it's probably half a big pepper filled with something.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Okay.

DAMIAN LEWIS: We might do a vegetarian chilli to go in it.

ANGELA HARTNETT: Okay, nice.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, that's good.

NICK GRIMSHAW: Yum.

DAMIAN LEWIS: So it's quite basic.

NICK GRIMSHAW: But is it quite- I think it's quite-

DAMIAN LEWIS: And she's a really good cook.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, she's good.

DAMIAN LEWIS: She just made an amazing apple crumble last night with our own apples.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: We've got a few apple trees.

ANGELA HARTNETT: Oh, wow.

DAMIAN LEWIS: And so we just made our own, she, she made it.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: And it nearly killed all of us. It was the sweetest thing I've ever eaten.

[Laughter]

DAMIAN LEWIS: But it was absolutely delicious.

ANGELA HARTNETT: Yeah. Sugar, sugar, sugar. Lovely.

DAMIAN LEWIS: God, it was good.

NICK GRIMSHAW: It was good mmm.

[Chopping sounds]

NICK GRIMSHAW: I want to talk to you about something that I read, Damian, which I really loved.

DAMIAN LEWIS: Okay.

NICK GRIMSHAW: Which was a quote that you, um, gave to the Times.

DAMIAN LEWIS: Yeah.

NICK GRIMSHAW: Where you talked about cooking an octopus for your children.

DAMIAN LEWIS: Yes.

NICK GRIMSHAW: Brave choice.

DAMIAN LEWIS: We, uh... we made the mistake early on with our kids, or not the mistake, because it's really nice, of just not always feeding them baked beans when they were hungry.

ANGELA HARTNETT: That's a brilliant thing.

DAMIAN LEWIS: Yeah, so they're always trying to eat adult food. But then my two, very young, North London, privileged children developed a taste for Carluccio's.

[Crew laughs]

DAMIAN LEWIS: And only Carluccio's. So we couldn't go past the Carluccio's with, you know, some snotty five year old going, 'Polpo. Daddy, let's go in and eat octopus.' So, uh, so then I decided, sod that I'm going to cook an octopus myself. And it was terrible.

NICK GRIMSHAW: Mm-hm.

DAMIAN LEWIS: It was terrible. I just sort of just dehydrated this, and it was a whole octopus. I said, give me the whole octopus. I want to cut it. I want to get it into the rings. I want to do the whole thing myself.

ANGELA HARTNETT: How did you cook it?

DAMIAN LEWIS: I boiled it with salt and shallots, and a bit of white wine or white wine vinegar?

ANGELA HARTNETT: Yeah. And how long do you cook it for?

DAMIAN LEWIS: And sort of part boiled, part steamed it.

ANGELA HARTNETT: Oh.

DAMIAN LEWIS: And it was just this, so boiled, it was in water, but with a lid on.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: Just put it, put it in simple English. That's what it was.

[*Laughter*]

DAMIAN LEWIS: It was basically, yeah.

NICK GRIMSHAW: Cause I'm always-

DAMIAN LEWIS: It was a drowning octopus.

NICK GRIMSHAW: I'm risk averse to any fish I immediately can't... that I've not done before. So I would love to cook octopus. I'd be like, obviously I'm not cooking octopus at home, that'd be mad.

DAMIAN LEWIS: Yeah.

NICK GRIMSHAW: Did it work out or not?

DAMIAN LEWIS: No...

NICK GRIMSHAW: No.

DAMIAN LEWIS: No. I mean, it just, no.

NICK GRIMSHAW: No.

DAMIAN LEWIS: No. No.

NICK GRIMSHAW: Is an octopus risky, Ange?

ANGELA HARTNETT: I think it's risky if you don't know what you're doing.

NICK GRIMSHAW: Too many legs!

DAMIAN LEWIS: Yeah, yeah. There were a lot of legs.

ANGELA HARTNETT: I think it is, yes.

NICK GRIMSHAW: Lot of legs!

ANGELA HARTNETT: If you don't know what you're doing. It's not risky to eat.

DAMIAN LEWIS: Well, how dare you suggest...

NICK GRIMSHAW: How dare you.

DAMIAN LEWIS: Suggest that I didn't know how to...

ANGELA HARTNETT: Forgive me, you weren't acting when you were going, 'A bit of vinegar, am I remembering, like this? I'm not sure?'

DAMIAN LEWIS: God, I'm not eating this.

ANGELA HARTNETT: 'What was that?'

DAMIAN LEWIS: Yeah, why does this taste a bit like old tennis ball?

[*Laughter*]

ANGELA HARTNETT: You haven't cooked it enough.

DAMIAN LEWIS: That's what we all kept asking.

ANGELA HARTNETT: Not cooked it enough.

DAMIAN LEWIS: Not cooked enough?

ANGELA HARTNETT: Yeah, that's it. It does- you need to cook it to the point... it's like it to me the thickest part a knife can go through easily. But I'm- what I'm really impressed is your kids eat it, or ate it.

NICK GRIMSHAW: Yeah, that's the, that's the beauty of it.

ANGELA HARTNETT: Because you know, so many kids now, they wouldn't, yeah.

DAMIAN LEWIS: I just did, you know, I just did dad's version of one of these. You know, can of tomatoes, you know, just try to make a tomato sauce basically, so then just threw that all over it. Make it...

ANGELA HARTNETT: Make it-

NICK GRIMSHAW: Edible.

DAMIAN LEWIS: Look alright.

ANGELA HARTNETT: Make it edible.

[*Laughter*]

NICK GRIMSHAW: Yeah, it'll look alright. I love that you made them eat everything. Because I've got, one of my friends, Remy, she's, she's the same. She's like, they're eating what we're eating. Whereas one of our friends on our street, sometimes I see her going back and forth back and forth and I'm like, what are you doing? And she will cook a meal for her and her husband. Three kids, they'll all have different dinners.

DAMIAN LEWIS: Yeah, you see that happens - but no, we've all been there.

NICK GRIMSHAW: That is crazy.

DAMIAN LEWIS: It is mad. But I'm a bit over the whole thing as well now. Now I chuck up a can of baked beans at my sixteen-year-old.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: I just say there's a nice, there's some nice sourdough...

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: Bread.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: Always. It's got to be sourdough.

NICK GRIMSHAW: Uh-huh.

DAMIAN LEWIS: So a nice big chunk of toast and stick it in the thing, throw some beans over it.

NICK GRIMSHAW: Maybe growing up on Carluccio's...

DAMIAN LEWIS: Come on, that's just gonna be okay, isn't it?

NICK GRIMSHAW: Yeah, I mean, you can't beat that.

DAMIAN LEWIS: For right now, that's okay. I'm not cooking.

NICK GRIMSHAW: Yeah, no, you can't beat beans on toast.

ANGELA HARTNETT: We're gonna make you cook now, though.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You gotta come and finish this risotto.

DAMIAN LEWIS: Oh.

NICK GRIMSHAW: Oh are you gonna do it now?

ANGELA HARTNETT: Yeah, yeah, yeah. Risotto waits for no man, even Damian Lewis, come on, it's ready. Let's go.

NICK GRIMSHAW: Here we go, here we go.

ANGELA HARTNETT: Let's go.

NICK GRIMSHAW: Alright, then.

DAMIAN LEWIS: Am I crossing over there now?

ANGELA HARTNETT: Yes, you're crossing over the threshold.

NICK GRIMSHAW: We're gonna cross over live to...

ANGELA HARTNETT: Cross over live.

NICK GRIMSHAW: To risotto land.

ANGELA HARTNETT: Live studio.

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!'

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: Ange, can I tell you.

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

NICK GRIMSHAW: Damian's in trouble already.

[Stirring sounds]

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

DAMIAN LEWIS: You're very forceful.

ANGELA HARTNETT: 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: 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: Yeah, it is. More than I've got.

ANGELA HARTNETT: Bless you. Is that looking good? Is it feeling- uh, yeah, it's coming together. I'm going to put a bit more cheese and then you're laughing, I think. Do you make risotto? You don't?

DAMIAN LEWIS: Well, I have, but it doesn't look like this, Ange. I'm not going to lie to you.

ANGELA HARTNETT: You've got to keep working it, especially when you add the butter and the cheese in, because then you're monte-ing in fat.

DAMIAN LEWIS: Right.

ANGELA HARTNETT: And then it needs to sort of be done quickly and off the heat so it doesn't melt, it just creams in. And now it's creamy, you can feel it's a bit more creamy now.

DAMIAN LEWIS: You can.

ANGELA HARTNETT: There you go you see? He knows what he's talking about.

DAMIAN LEWIS: Is that the consistency that you're after?

ANGELA HARTNETT: That's it, that's it. Lovely. Well done, thank you very much. You've got the job.

DAMIAN LEWIS: Alright.

NICK GRIMSHAW: He's got the job.

[Applause]

DAMIAN LEWIS: Look at that.

ANGELA HARTNETT: The acting career, if it doesn't work, you can always come to Murano, do a shift.

DAMIAN LEWIS: Look at my risotto, Grimmy!

NICK GRIMSHAW: Look at that.

DAMIAN LEWIS: Who knew?

NICK GRIMSHAW: I can't believe you just did that.

DAMIAN LEWIS: Who knew- I know.

NICK GRIMSHAW: Over there, Damian.

DAMIAN LEWIS: Oh hello.

NICK GRIMSHAW: Smile, you're on Ange Cam. My first guest, Damian Lewis. Woo!

[Applause]

DAMIAN LEWIS: Oh yeah, thanks Ange.

NICK GRIMSHAW: I love Ange Cam.

[Chopping sounds]

NICK GRIMSHAW: So Damian has made us risotto today. Um, Ange just sort of watched, didn't she?

DAMIAN LEWIS: Yeah.

NICK GRIMSHAW: She didn't really do anything.

DAMIAN LEWIS: Shameless, the way she's just claiming all the credit.

NICK GRIMSHAW: I know.

[*Laughter*]

ANGELA HARTNETT: It's going in my cookery book. New book, Damian Lewis' Risotto, as made at my house.

NICK GRIMSHAW: Um, so either of you can answer this question from one of our listeners, Inga. Inga says, 'Hello, I'm a decent cook and I cook a lot. I make meals for my family from scratch. I'm instinctive, so happy to go off piste and not follow recipes. I'm also,' love this, 'a scientist, so can follow recipes exactly and I understand the processes that are happening. Why the hell do I get chalky bits in the centre of my risotto rice? I make delicious risottos, but the texture is always off.' Says Inga Durkin.

DAMIAN LEWIS: Inga's Chalky Risotto.

NICK GRIMSHAW: Oh.

DAMIAN LEWIS: What are we...

NICK GRIMSHAW: Inga's Risotto sounds like a great arty film that you'd be in.

DAMIAN LEWIS: What-

[*Laughter*]

NICK GRIMSHAW: Have you, like, really, like, hotly Oscar tipped.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Have you not seen Inga's Risotto with Damian Lewis? Incredible cinema.

DAMIAN LEWIS: It's some of my early work, I was young, I needed the money.

NICK GRIMSHAW: It sounds like a good film, Inga's Risotto.

DAMIAN LEWIS: Yeah.

NICK GRIMSHAW: So what do you think is going wrong with her risotto?

DAMIAN LEWIS: I think that's a question for you, Ange.

ANGELA HARTNETT: I think it's for you. I was getting carried away with how good you were.

NICK GRIMSHAW: We were joking, Ange.

DAMIAN LEWIS: Yeah.

ANGELA HARTNETT: Um, so she's saying it's chalky in the middle?

NICK GRIMSHAW: Yeah, the texture's off.

ANGELA HARTNETT: I think she's cooking it too quickly.

NICK GRIMSHAW: Oh, slow it down.

ANGELA HARTNETT: I think she needs to slow down the cooking. Not the time, but just the heat of it. Because I think it's cooking really quickly on the outside, whereas actually you probably have to have it over a medium heat, so it cooks more evenly.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: That would be my guess.

NICK GRIMSHAW: Just relax, Inga.

ANGELA HARTNETT: She needs to call Damian Lewis.

DAMIAN LEWIS: Is there something on the, something on the, yeah, get on the turntable.

ANGELA HARTNETT: Yeah, exactly.

DAMIAN LEWIS: Um, okay, go on. I'm, I'm going to continue the risotto theme. Is there, certain amount of water.

ANGELA HARTNETT: Mm. Stock.

DAMIAN LEWIS: Thank you.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: Uh...

[*Laughter*]

DAMIAN LEWIS: And, um...

ANGELA HARTNETT: Water, it won't taste so good.

DAMIAN LEWIS: Can you, um, just please make sure not to correct me again.

[*Laughter*]

DAMIAN LEWIS: It's so, it's so rude. Um, but do you... that evaporates and you just, do you top up?

ANGELA HARTNETT: Yes, keep adding more water.

DAMIAN LEWIS: So that's the thing, you just, it's bits and bits, in stages.

ANGELA HARTNETT: Yeah, exactly.

DAMIAN LEWIS: Maybe that's why she's in this chalked up. She's chalking up.

ANGELA HARTNETT: That's actually, I'm not, I'm saying it because you said it. I think that could be another reason. She put too much of the water in the stock on it, you see? So it hasn't been able to absorb it evenly. She's drowned her risotto. Good point, Damian!

NICK GRIMSHAW: She's drow- Damian was right!

ANGELA HARTNETT: There you go, he knows it, he knows it

NICK GRIMSHAW: Drowned the risotto.

[Dinner table sounds]

NICK GRIMSHAW: Uh, right, Ange, tell us what we have here. This is...

ANGELA HARTNETT: So, we have a...

NICK GRIMSHAW: No, get involved, get involved. Oh no, please start, please start.

ANGELA HARTNETT: We have a pumpkin risotto. They're just coming into season. We finished it with a little pangritata with some pancetta on top, little bit of sage, toasted walnuts and pumpkin seeds.

DAMIAN LEWIS: This is amazing.

NICK GRIMSHAW: Mmm.

DAMIAN LEWIS: This is unb-

ANGELA HARTNETT: Thank you.

DAMIAN LEWIS: This is unbelievable.

ANGELA HARTNETT: Thank you. Just coming in.

NICK GRIMSHAW: Wow, Angela, that is, I'm gonna say that's the best thing you've ever made.

ANGELA HARTNETT: No.

[Crew 'Ooohs']

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: Wait a minute.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: That is, the taste, the texture, the crispy.

ANGELA HARTNETT: You see, you like the crispy, put a bit of toast.

DAMIAN LEWIS: If you were a neurotic actor, your first thing is, ‘Why didn't you like all the other things?’

[*Laughter*]

ANGELA HARTNETT: Yes, exactly, why didn't you-

DAMIAN LEWIS: Why is this better?

ANGELA HARTNETT: What was wrong with everything else?

DAMIAN LEWIS: Why is this better than everything else?

NICK GRIMSHAW: No this is-

ANGELA HARTNETT: What was wrong with everything I cooked earlier?

NICK GRIMSHAW: No, but I think it's, as we were saying before, this time of year, this weather.

ANGELA HARTNETT: Oh yeah, both of you have used ‘autumnal’ in the last half an hour.

NICK GRIMSHAW: It's autumnal. This is what I want to eat from now until December the 1st.

DAMIAN LEWIS: We're both wearing autumnal- we've got our autumnal colours on.

NICK GRIMSHAW: Autumnal colours.

DAMIAN LEWIS: Got your little...

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Mohair.

DAMIAN LEWIS: Yeah.

NICK GRIMSHAW: That is so good, Angela. Why don't we just have this every episode?

DAMIAN LEWIS: When does the pumpkin go in?

ANGELA HARTNETT: Um, I cook it at the beginning. You either roast it in the oven, which is what, this is a Martha Collison recipe, and she roasts it in the oven, and then you take it out of its skin, and then mash it all up. I sort of roasted it in the pan, and then about five minutes into cooking the risotto, I added it all in there, so it cooks with the risotto.

DAMIAN LEWIS: And then just purées right down and sort of disappears.

ANGELA HARTNETT: Yeah, yeah, yeah, I crushed it down, and then it just sort as you say, cooks right down.

NICK GRIMSHAW: If you want to try the risotto we had, um, we did it with a- we. We, we did it with a pumpkin.

ANGELA HARTNETT: Damian and I.

NICK GRIMSHAW: Damian and you did it with a pumpkin. But the recipe on, uh, waitrose.com/dishrecipes is actually called The Best Butternut Squash Risotto. Now the difference in that, I believe is.....it's got butternut squash in it, not pumpkin.

ANGELA HARTNETT: Yeah. Not a pumpkin.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: By Martha Collison.

NICK GRIMSHAW: And all the ingredients are on there as well, if you need to get the ingredients and the method-

ANGELA HARTNETT: The method, indeed.

NICK GRIMSHAW: -will be on there. Otherwise, disaster.

DAMIAN LEWIS: Angela, thank you so much for sous cheffing.

ANGELA HARTNETT: Oh.

[Laughter]

DAMIAN LEWIS: On this, and I'm recommending her for dinner parties.

ANGELA HARTNETT: Any time, any time.

DAMIAN LEWIS: Really good.

ANGELA HARTNETT: Just, you know, take my number.

DAMIAN LEWIS: Surprisingly good.

[Laughter]

NICK GRIMSHAW: Uh, there is a wine pairing as well, Angela.

ANGELA HARTNETT: Oh yes, what have we got?

NICK GRIMSHAW: What have we got?

ANGELA HARTNETT: So we've got Gabriel Meffre, Côtes du Rhône, which is a blend of Grenache, Viogner and Roussanne grapes. 'This fresh, well-balanced wine, offers enticing aromas with white flavours, peach, and peach pairs well with the richness of butternut squash risotto.' There we go.

NICK GRIMSHAW: Mm, yeah, delicious.

ANGELA HARTNETT: Lovely.

[Drink pouring sounds]

NICK GRIMSHAW: Shall we do our fast food quiz? Ange, you go.

ANGELA HARTNETT: Way to eat eggs?

DAMIAN LEWIS: Poached.

NICK GRIMSHAW: What's your favourite sandwich filling?

DAMIAN LEWIS: Chicken salad.

ANGELA HARTNETT: Chicken salad.

NICK GRIMSHAW: Chicken salad.

ANGELA HARTNETT: Form of potato?

DAMIAN LEWIS: Dauphinoise.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Herb?

ANGELA HARTNETT: [*laughs*]

DAMIAN LEWIS: I say.. rosemary is so boring. Rosemary.

NICK GRIMSHAW: Rosemary, no, she's okay.

ANGELA HARTNETT: It's not, it's delicious, I love rosemary.

NICK GRIMSHAW: We like her, yeah.

ANGELA HARTNETT: Crisps? Do you partake?

DAMIAN LEWIS: Yeah.

ANGELA HARTNETT: And?

DAMIAN LEWIS: Kettles.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh. Flavour?

DAMIAN LEWIS: Salt and black pepper.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Ooh, I like that.

DAMIAN LEWIS: With a hummus dip, if you're asking.

NICK GRIMSHAW: Ooh, yeah.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: They're quite good for a hummus. They're stable.

ANGELA HARTNETT: Yeah, solid.

NICK GRIMSHAW: What is your favourite pasta, please, Damian Lewis?

DAMIAN LEWIS: As in the shape?

NICK GRIMSHAW: Yes.

DAMIAN LEWIS: Uhh... macaroni.

ANGELA HARTNETT: Or dish.

DAMIAN LEWIS: Or dish?

NICK GRIMSHAW: Or dish.

DAMIAN LEWIS: Dish - favourite one at the moment is with a white wine pork ragu.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Ooh, very nice, yeah.

DAMIAN LEWIS: But just, that's just splitting sausages.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Yeah. In bianco then, isn't it, yeah?

DAMIAN LEWIS: Cheating. Yeah.

ANGELA HARTNETT: No tomato sauce, that's a good one, yeah.

NICK GRIMSHAW: Mm, delish. Delish. And finally, Sunday roast?

DAMIAN LEWIS: Uh, slow shoulder of pork.

NICK GRIMSHAW: Slow though.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Slow. Not fast. Slow.

ANGELA HARTNETT: We like slow cooking.

[*Salt grinder sounds*]

NICK GRIMSHAW: I want to talk about your, how you grew up Damian, and we heard that you grew up in quite a noisy, loud family, and is your table still like that now? Are you still like that at your family dinners? If we were to come round to yours, would that be the similar set up? Lots of people, lots of noise?

DAMIAN LEWIS: Yeah, there'd be just a lot of people not listening to anyone else, yeah.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: Bit like that. We were always really encouraged to make our point. So we just got a family of people who are always making their point.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: With no one to listen to the point. Because everyone's busy making their point. So we're a bit like that. But-

NICK GRIMSHAW: Dream dinner party.

DAMIAN LEWIS: I mean, so a lot of our friends are good listeners.

NICK GRIMSHAW: Mm-hm.

[*Laughter*]

DAMIAN LEWIS: And we bring them in for dinner parties.

[*Laughter*]

NICK GRIMSHAW: Get 'em round.

ANGELA HARTNETT: And then we talk.

NICK GRIMSHAW: Have a listen.

DAMIAN LEWIS: Don't talk too much. Just come, come and listen.

NICK GRIMSHAW: And when were you, you know, when you were younger, what were your aspirations? Were you one of those people that knew what they wanted to do and knew you wanted to act? Because we heard that you would do interviews with Terry Wogan in your mirror.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Not actual- Terry Wogan wasn't there.

ANGELA HARTNETT: He wasn't in your bedroom.

NICK GRIMSHAW: Just in his imagination.

DAMIAN LEWIS: Yeah.

NICK GRIMSHAW: But were you always like, I'm going to be an actor?

DAMIAN LEWIS: First, I just have to say I sound quite annoying.

NICK GRIMSHAW: No, I love, I, no.

ANGELA HARTNETT: No you don't!

DAMIAN LEWIS: Me and Terry, doing all our interviews together.

[*Laughter*]

DAMIAN LEWIS: Uh, yeah. He's like, yeah. Shirley Temple upstairs on the top floor.

NICK GRIMSHAW: I love that.

DAMIAN LEWIS: All on his own.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: I always loved acting. I went to... you know, I went to boarding schools, so, uh, there was a lot of sport. I played quite a lot of sport. I did lots of acting, I suppose. I felt a bit split, always about that. And then it was about, because they're two quite different worlds, two quite different sets of people doing those things. But I enjoyed both equally.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: And then I was sixteen, I guess, when, I just thought this is it. I want to do it. I want to do it. And then didn't bother with university and went to the Guildhall School of Music and Melodrama, in, uh, down in the city. It's in the Barbican. And did three years there. Just, yeah, wanted to get on and do it, I think it was quite impatient, felt like university might not be for me, not sort of be moving quick enough. Every now and again I have a pang of regret and maybe I should have done three years at university.

NICK GRIMSHAW: Mm-hm.

DAMIAN LEWIS: Um, but on the whole, I don't.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: I'm quite happy with just getting on with it.

NICK GRIMSHAW: Yeah, it's been all right.

[*Laughter*]

NICK GRIMSHAW: Yeah! Yeah, you've done alright, Damian!

DAMIAN LEWIS: And I'm doing several Open University courses. Ehhh

[*Laughter*]

[*Drink pouring sounds*]

NICK GRIMSHAW: Hey, let's talk about your latest project. Let's talk about the Radleys, um, which is a comedy come horror? It's been adapted from Matt Haig's book and the Radleys are an ordinary family who are sort of harnessing a dark secret. They're, they're vampires.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Not a spoiler.

ANGELA HARTNETT: No.

NICK GRIMSHAW: For anyone.

ANGELA HARTNETT: You learn that early on.

NICK GRIMSHAW: You learn that pretty early on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: I'd say I'm certainly, it's going to be marketed very clearl- it is being marketed very clearly that way, it's on the poster. Yeah, I think you, you are now-

NICK GRIMSHAW: You know.

DAMIAN LEWIS: -you know you are going to a genre movie.

NICK GRIMSHAW: Yes.

DAMIAN LEWIS: That's why I was so drawn to it, I think initially was just, well, this is interesting. We've got sort of, this could be a Mike Lee film. We've got this sort of strange group of this family in this suburban world. And then this amazing thing happens about ten, fifteen minutes into the film and the whole thing is thrown up in the air. Um, and then you realise you've just, there's been a very funny premise at play, which is they are essentially sort of Vampires Anonymous. They're in the programme, and the parents have moved their two kids out to the suburbs to try and lead a normal life, but everyone's miserable because they can't drink anymore, you know, or smoke anymore or take drugs anymore or whatever it happens to be. And vampire films are good platforms to discuss metaphors.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: There is always a good metaphor often for other things, in this case I think it really is about addiction, and uh, being true to yourself. What makes you happy? I will say the messaging is a bit mixed in the film because it does seem like everyone who's still using drugs is much happier than the people who've, who've given up.

[*Laughter*]

ANGELA HARTNETT: But you do see them get happier in themselves, honest, like the son, yeah.

DAMIAN LEWIS: So yeah... It's about being true to yourself and that you are only truly happy when you are true to yourself, but, um, I think that's why I like Matt Haig's writing generally, actually, because he's written two or three other fabulous- he's written lots of fabulous books, one of them I've read, but, um, there are no simple answers.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: Life's complicated.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

DAMIAN LEWIS: And, um, so it is a bit of a, I suppose, yeah, it is a bit of a genre smash up on this film, but so many vampire films are, you know, Only

Lovers Left Alive, Jim Jarmusch's brill- which I love, but it's about vampires just sitting around, they're bored.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: They've seen too much. They've been around too long.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, so boring. Forever.

DAMIAN LEWIS: So it's just, it's just- yeah, ever. So it's just, people do play with the vampire genre a lot. And I think what's lovely about this is, it is funny, it is a comedy, it's a darkly comedic vampire film, but essentially with a big sort of love story. It's got a big heart to it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: I think it's about love, about trying to find love, the difference between love and lust.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: And there's a lovely coming of age story with the, with the son. We've changed a few things from the book, made a same-sex relationship for the young boy. So it's a few things which are really fun about it, and it feels, it feels like a sort of scary, funny family movie?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, I would say so.

[Dinner table sounds]

NICK GRIMSHAW: Band of Brothers, Homeland, that's what we need to get into right now.

ANGELA HARTNETT: Mm. Homeland.

DAMIAN LEWIS: Band of Brothers was amazing, actually because the second week that it went on air, 9/11 happened.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: So it's like, we've got this incredibly realistic, docudrama style version of war, much more realistic than Saving Private- well, the opening fifteen minutes of Saving Private Ryan, of course, were devastating, sort of, so so realistic, but then it sort of became a more conventional film. But, uh, Band of Brothers really sort of stuck to its slightly more sort of docudrama guns.

ANGELA HARTNETT: You must have had to train phenomenally for that?

DAMIAN LEWIS: It was all fun though.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: We went down to this camp called Longmoor Camp, which has still got all it's old sort of second world war barracks. We did two weeks down there training, fifty of us. I remember Tom Hanks just coming down and just saying, you know, just think of this as a historical social document.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: You know, and, um, he gave me sort of typically Tom sort of tubthumping, inspiring speech, which he's very good at. And then we were immediately in character for two weeks.

NICK GRIMSHAW: When you are out there and you're, you're seeing, you know, Tom Hanks coming, giving you a motivational speech.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Stephen Spielberg's there and you're away for weeks and you, do, do you feel like a, a pressure like, s***, this has got to be good.

DAMIAN LEWIS: Totally, because all, the American guys that came over, all of whom are good pals, you know, there's sort of fifteen of them, fifteen English, Brit guys. So the fifteen Americans that come out, you know, the, the,

the fever in Hollywood about this big new Tom Hanks, Spielberg, HBO thing, which is going to be the most expensive, it was \$120 million, I think.

ANGELA HARTNETT: Jeez.

NICK GRIMSHAW: And that was just Damian's fee.

DAMIAN LEWIS: Yes, quite.

[*Laughter*]

NICK GRIMSHAW: Crazy.

ANGELA HARTNETT: Low for him, low for him.

DAMIAN LEWIS: I said, I said, 'Put it on screen. Don't give it all to me.' I insisted.

[*Laughter*]

DAMIAN LEWIS: So, um, uh... so, so they arrived all just sort of pumped, just excited, the fever pitch had been amazing. My, my character Dick Winters, had won all the officer's Olympics in the lead up to the jump into D-Day. He was always first, you know, running up hills, the amount of press ups, all of this. And I looked at all the American lads coming in and just going... absolutely jacked.

[*Laughter*]

DAMIAN LEWIS: Just thinking, well, I'm f*****. There's absolutely... but we're going to be alright.

[*Salt grinder sounds*]

NICK GRIMSHAW: Ooh, I know what we need to talk about.

ANGELA HARTNETT: Mm?

NICK GRIMSHAW: Awards.

DAMIAN LEWIS: Oh.

NICK GRIMSHAW: You got a Golden Globe and an Emmy for Homeland.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, where are they, first of all? Where do you put them? Out of interest?

DAMIAN LEWIS: Oh, I'm so pleased you asked. [*Makes thump sound*]

[*Laughter*]

NICK GRIMSHAW: Wow! There they are!

ANGELA HARTNETT: There they go. You're travelling everywhere with them.

NICK GRIMSHAW: Cause obviously you want to be proud.

DAMIAN LEWIS: Never leave home without them.

NICK GRIMSHAW: Cause you've won, you know, for this brilliant, genre changing television show, that really made people like fall in love with the television again. But like, can you have them on your mantelpiece? I don't know, like where do they go?

DAMIAN LEWIS: Mine are gathered, they're gathered in a corner.

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: They're all on a little coffee side thing.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Ooh, yeah.

DAMIAN LEWIS: Coffee side thing.

NICK GRIMSHAW: Cause you want to have them out and be proud.

ANGELA HARTNETT: You do.

DAMIAN LEWIS: Yeah.

ANGELA HARTNETT: Of course.

DAMIAN LEWIS: One of them is hanging from the ceiling just as you walk in the front door.

[*Laughter*]

DAMIAN LEWIS: And people just, doing-oing-oing.

NICK GRIMSHAW: My face, ah!

DAMIAN LEWIS: And I make everyone kiss me under it at Christmas

[*Laughter*]

DAMIAN LEWIS: Kiss me under my Globe. Yes. Uh, anyway. Uh...uh... so...

NICK GRIMSHAW: But I mean a phenomenal success of a show. Ange has watched it twice.

DAMIAN LEWIS: Oh yeah?

NICK GRIMSHAW: Like watched the entire thing twice.

ANGELA HARTNETT: Loved it. I mean I'd love it to come on again. I know it's sort of ended. I know I'm wishful thinking. But I just think... and you know the best thing, well there were so many good things, I just look at it and go, you know, everything they did, there was everything that was so real about it, it did not ever feel like, this is fictional, this is rubbish. It just felt so believable. And I love anything about the spies and the CIA and all the rest of it.

DAMIAN LEWIS: Homeland was, you're right. Homeland was a different thing. Homeland was people grabbing you in the street by both arms and going, 'Oh my God! Oh my God, it's Brody!'

[*Laughter*]

DAMIAN LEWIS: You've got all your shopping.

[*Laughter*]

DAMIAN LEWIS: Not now! Now's not the time! So, so was, was quite aggressive.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

[*music*]

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

DAMIAN LEWIS: Oh.

NICK GRIMSHAW: Okay, in this envelope is a question for you. If you choose to answer it, this Waitrose goodie bag shall be yours.

DAMIAN LEWIS: Wait a second!

NICK GRIMSHAW: We did the big shop.

ANGELA HARTNETT: We did the big shop for you.

NICK GRIMSHAW: Wait, wait, wait. I really want to do the big shop with you, Ange.

ANGELA HARTNETT: Me and you one day..

NICK GRIMSHAW: 100%.

ANGELA HARTNETT: Lovely, let's go.

NICK GRIMSHAW: Me and you with a trolley.

ANGELA HARTNETT: Oh, I love a trolley.

NICK GRIMSHAW: Me in the baby seat.

ANGELA HARTNETT: Yeah.

[Laughter]

DAMIAN LEWIS: Trolley dolly.

NICK GRIMSHAW: Yeah, trolley dolly. Um, but yeah, for the shopping from us, all you've got to do is answer that question.

DAMIAN LEWIS: Okay.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: And you get it.

DAMIAN LEWIS: Shall I read it out?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

DAMIAN LEWIS: ‘Damian, earlier on you helped-’ Yeah. ‘Damian earlier on, Angela helped you prepare a delicious risotto.’ Okay, we’ll do it pr- ‘Damian earlier on, you helped Angela,’ alright, ‘prepare a delicious risotto. Please can you tell us three tips that you picked up from her excellent demonstration?’

NICK GRIMSHAW: [*whispers*] Okay.

DAMIAN LEWIS: Okay there's one: stirring.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: Stirring, gotta stir, and you got to stir vigorously.

ANGELA HARTNETT: Yeah.

DAMIAN LEWIS: In order to get a creamy consistency.

ANGELA HARTNETT: When you're adding...

DAMIAN LEWIS: Butter?

NICK GRIMSHAW: Yeah.

DAMIAN LEWIS: So that's one.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: You mentioned it before, and I corrected you?

DAMIAN LEWIS: You add water in stages, so don't add too much water to start with. Inga, I'm looking at you.

NICK GRIMSHAW: Yes.

DAMIAN LEWIS: Get your water right Inga.

NICK GRIMSHAW: Don't drown it.

ANGELA HARTNETT: Don't drown it.

DAMIAN LEWIS: Otherwise, your future is chalky.

ANGELA HARTNETT: Yeah, there you go.

DAMIAN LEWIS: So...

NICK GRIMSHAW: We've got the stirring, adding the butter, and then don't drown your risotto. That's three.

ANGELA HARTNETT: Exactly, you've done it, yeah.

NICK GRIMSHAW: That is three.

DAMIAN LEWIS: Stock! And stock instead of water!

NICK GRIMSHAW: Stock!

[Applause]

NICK GRIMSHAW: Damian-

DAMIAN LEWIS: But I mean, stock is water.

ANGELA HARTNETT: Yes, it's true. It's just got a bit of flavour.

NICK GRIMSHAW: Yeah. Chicken water.

DAMIAN LEWIS: Right? You know...

ANGELA HARTNETT: Chicken water, veg water, indeed.

NICK GRIMSHAW: There you go, he's a risotto chef.

DAMIAN LEWIS: [*whispers*] Very good, very good.

ANGELA HARTNETT: Yeah, he is. He's the best.

NICK GRIMSHAW: You've won it. Make sure you watch the Radleys. Damian, thank you so much.

DAMIAN LEWIS: Yeah, watch the Radleys.

NICK GRIMSHAW: Yeah, do!

ANGELA HARTNETT: It's brilliant.

NICK GRIMSHAW: Damian, thank you so much.

ANGELA HARTNETT: Thank you so much.

NICK GRIMSHAW: Round of applause for our guest Damian Lewis, everybody!

[*Applause*]

NICK GRIMSHAW: Thank you, Damian.

ANGELA HARTNETT: Thank you, Damian. Thank you.

NICK GRIMSHAW: That was fun. And I'm going to eat more of this.

ANGELA HARTNETT: More of this, heat it up.

DAMIAN LEWIS: You're hungry! You wolfed yours down.

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

TRINNY WOODALL: When was the concept of a gin and tonic invented?

NICK GRIMSHAW: I have no idea...

TRINNY WOODALL: I have absolutely, it could of, for me, be the thirties.

NICK GRIMSHAW: My mum's house?

ANGELA HARTNETT: If you would like to recreate any of the meals I make on Dish, you can find the ingredients and the method on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

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

ANGELA HARTNETT: Dish is an S:E Creative Studio Production

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