Dara Ó Briain, chicken karahi, primitivo and profiteroles



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

[theme music]

NICK GRIMSHAW: Hello. Welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for another episode of Dish, where we sit here, we have a chat, a guest will join us, imminently, and Angela will make us a delicious meal. Yet to make a crap one.

ANGELA HARTNETT: Oh, that's good to know.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: That's good.

NICK GRIMSHAW: No misses.

ANGELA HARTNETT: No misses.

NICK GRIMSHAW: No misses.

ANGELA HARTNETT: Eh... there's been one or two I think.

NICK GRIMSHAW: Today could be the day. We're having a curry today.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Do you like a curry?

ANGELA HARTNETT: I do love a curry, actually.

NICK GRIMSHAW: I love a curry.

ANGELA HARTNETT: Don't make them often, actually.

NICK GRIMSHAW: No. Only because I think you can't beat one from a takeaway.

ANGELA HARTNETT: Yes, I do agree, I think, yeah-

NICK GRIMSHAW: Do you know what I mean?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Certain things.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm just like, I... I'm not gonna make that better.

ANGELA HARTNETT: It's, why, why go to all that fuss. Yeah.

NICK GRIMSHAW: I'm- no it's not about the fuss, it's just that it's not gonna be as good.

ANGELA HARTNETT: Yeah. Well, we'll see, we'll see today.

NICK GRIMSHAW: And there's, there's certain- well, it'll be different with you making it to me making it, but there's, it's one of the foods as well that I crave, like some- once I get that curry thought into my head.

ANGELA HARTNETT: Oh, I agree, I agree. If I'm sort of sitting there one day going, actually I fancy that tonight, I have to have it.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: Yeah, no, it's very rare I get that about anything else.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: But with the curry, I sort of think, yeah, I want that.

NICK GRIMSHAW: Yeah, I want that.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Non-negotiable.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: You like need it then. I wonder what it is? Maybe it's like the, you know when you need flavour?

ANGELA HARTNETT: I think it's quite comforting, well I always think that if either you've been eating, not bland, but just normal, everyday food-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and you just want a bit of kick of spice.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And you feel like sometimes you just want to, you know...

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Energise yourself-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -I think that.

NICK GRIMSHAW: We always have one when we get back from Glastonbury.

ANGELA HARTNETT: Okay, yeah.

NICK GRIMSHAW: On say, the Monday.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: If we travel back on the Monday.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We all go for a curry-

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: -on a Monday night.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And that almost feels like a religious experience.

ANGELA HARTNETT: Yeah, yeah. I'm sure it is.

NICK GRIMSHAW: After you've been eating-

ANGELA HARTNETT: Do you actually even talk on that Monday?

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: We just eat the curry-

ANGELA HARTNETT: You're just like-

NICK GRIMSHAW: -and shut up.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: And have it.

ANGELA HARTNETT: Yeah. Perfect.

NICK GRIMSHAW: So I'm excited for today. So Dara Ó Briain is our guest.

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: Who you will know as a fantastic comedian.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, who did...

ANGELA & NICK: Mock the Week.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Stargazing-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -with Professor Brian Cox.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Never off the telly.

ANGELA HARTNETT: Super smart, this guy.

NICK GRIMSHAW: Very smart. I think he did maths and physics at uni.

ANGELA HARTNETT: Yeah. And I thi-

NICK GRIMSHAW: Um...

ANGELA HARTNETT: Yeah, slightly geeky in that way, I think.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And he admits it, I think.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I had him on the radio with Professor Hannah Fry.

ANGELA HARTNETT: Oh, wow.

NICK GRIMSHAW: I've never felt more stupid.

[laughter]

NICK GRIMSHAW: Ne- and I love when we get to do on the radio, like a science-y moment, and all-

ANGELA HARTNETT: You love a science-y moment though.

NICK GRIMSHAW: Love.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Love. But I always love like, the first minute and a half it.

ANGELA HARTNETT: Yeah, and then-

NICK GRIMSHAW: And then they go off and I'm like, you've lost me.

ANGELA HARTNETT: And then you're just like...

NICK GRIMSHAW: You've lost me.

ANGELA HARTNETT: Yeah. Watch- [laughs]

NICK GRIMSHAW: You've lost me. And they're like, 'So you know in an atom?' and you're like, 'Yeah.'

ANGELA HARTNETT: 'Yeah.'

NICK GRIMSHAW: And they're like, 'So you know when an atom splits, and then obviously, disso-' and I'm like, 'Oh, I've lost the...'.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: 'No idea I've gone.'

ANGELA HARTNETT: 'What's happening?'

NICK GRIMSHAW: 'I've gone, I've gone!' We're very excited Dara is here today.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He'll be with us soon, but first we thought we could do some listener questions. 'Hi Nick and Angela, not a question, but just wanna say that I corrected my roast potatoes routine to par boil them from cold water,' 'cause remember you said a few weeks back.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Maybe last series, to par boil the potatoes from cold, rather than filling up your kettle-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and putting boiling water on.

ANGELA HARTNETT: Amateur mistake.

NICK GRIMSHAW: Which I do do. This is from Sue. Sue says, 'After making the potatoes, boiling them from cold water, [she] was told they're the best roast potatoes they've had for a while.'

[laughter]

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: But still good! Still good.

ANGELA HARTNETT: Still the best.

NICK GRIMSHAW: Still the best-

ANGELA HARTNETT: Still the best.

NICK GRIMSHAW: -they've had, 'for a while.'

ANGELA HARTNETT: Well, wow.

NICK GRIMSHAW: Um...

ANGELA HARTNETT: She's back on track.

NICK GRIMSHAW: Amy in Bristol is up next. 'Hi Dish. Massive fan of the podcast. I love food and good flavours, and I regularly go to great restaurants with friends or work, but I'm always too nervous to order seafood, fish, or anything that looks like I need a certain technique to eat it.'

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Yeah, when they start putting the lobster like...

ANGELA HARTNETT: Cutlery, yeah.

NICK GRIMSHAW: The thing down, I'm like, ugh....Amy says she 'grew up in a meat and two veg household, where we never had anything exotic as a prawn, let alone a lobster, so I wouldn't have a clue where to start. Can Angela give me some tips? How can I learn to eat shellfish or anything fiddly to give me the confidence to order it at a restaurant without embarrassing myself? Yeah, 'cause it's not something you can really try at home, is it, like get a lobster-

ANGELA HARTNETT: No...

NICK GRIMSHAW: -cook it yourself, and then do it- like how do you crack...

ANGELA HARTNETT: [laughs] A lobster.

NICK GRIMSHAW: -eating a lobster.

ANGELA HARTNETT: So you get these like nut crackers-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -but they're for lobster, and you get a big sort of thin metal skewer-

NICK GRIMSHAW: Stick, like a-

ANGELA HARTNETT: -but it's like a stick.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And that's when you sort of pick the meat out. But I think, most places should, they'll give you the lobster sort of half shell, with the tail.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And you'll be able to just pull the lobster out of that. And then you've basically got the claws and you've got the...

NICK GRIMSHAW: Cracker to, to crack 'em.

ANGELA HARTNETT: The, yeah. But they should crack the shell for you.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: So it's basically been, sort of, in a way knocked, so all you have to do is then just pull that shell off it. Most good places, our good friend Richard Corrigan, if you went in to have lobster in his restaurant, it would be cracked so it just, it makes it easier for you to do it. 'Cause it is a bit faffy. But my also thing to lovely Amy is just go for it.

NICK GRIMSHAW: Yeah there's not really a rule is there, just go for it.

ANGELA HARTNETT: No one's gonna worry about it. And if it really becomes it, just ask the waiter, you know, 'Can you go back in the kitchen and pick the last bits out for me?' you know, any good place will really look after you. But don't feel embarrassed about it. Just have fun with it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Don't worry about it.

NICK GRIMSHAW: Don't overthink it.

ANGELA HARTNETT: Big napkin 'round you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Cover your clothes and you go for it.

NICK GRIMSHAW: And then same with the prawn, really, isn't it?

ANGELA HARTNETT: Yeah, exactly. Just suck their heads and just enjoy it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

[crew laugh]

NICK GRIMSHAW: Snap that head off.

ANGELA HARTNETT: Why is that wrong?

NICK GRIMSHAW: Why is that funny, guys?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: They're all so dirty here, aren't they?

NICK GRIMSHAW: I know.

[crew laugh]

NICK GRIMSHAW: Like working in the FHM office.

ANGELA HARTNETT: Yeah, yeah.

[laughter]

ANGELA HARTNETT: Stop it!

NICK GRIMSHAW: If you ever have any questions for us, by the way, you can-

ANGELA HARTNETT: Are there any ever questions- are there ever any questions for you? They all seem food-

[crew laugh]

ANGELA HARTNETT: Well, I've yet to read one out. When do we get a Nick question?

NICK GRIMSHAW: Yeah, okay, send a question to me. If you ever want to email us a question, Angela complains that I never get any, email us, dish@waitrose.co.uk. Should we get Dara Ó Briain in?

ANGELA HARTNETT: Yes, let's get him in.

NICK GRIMSHAW: Let's get him in.

ANGELA HARTNETT: Very excited.

[theme music]

NICK GRIMSHAW: Okay, on the show today, we welcome an Irish stargazer who we can also suspect may be able to moonwalk. It's comedian and broadcaster Dara Ó Briain, everybody!

ANGELA HARTNETT: Woo!

[applause]

DARA Ó BRIAIN: Thank you.

NICK GRIMSHAW: Welcome, Dara.

DARA Ó BRIAIN: Wow.

NICK GRIMSHAW: How are you?

DARA Ó BRIAIN: I'm very well-

ANGELA HARTNETT: Yes.

DARA Ó BRIAIN: -I love eating with people watching, it is-

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Oh, we love it. We love it.

ANGELA HARTNETT: We have the numbers today.

NICK GRIMSHAW: Isn't it the best?

DARA Ó BRIAIN: It's my kinda thing thing, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, isn't it the best?

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: Isn't it the best? Oh, it's unreal.

DARA Ó BRIAIN: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So we're gonna go through your food likes and dislikes.

DARA Ó BRIAIN: Yeah, okay, fine.

NICK GRIMSHAW: Because basically before you come on Dish, to everyone listening, you will get a call essentially making sure that our guests enjoy...

ANGELA HARTNETT: Are happy.

NICK GRIMSHAW: Yeah, happy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No point you making a delicious meal that-

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: -they hate.

ANGELA HARTNETT: Yes, 'course.

DARA Ó BRIAIN: Well, there is, for example, there is another, there's a tell-one of these kind of Sunday, Saturday morning ones, I think I only did it once, where they say, 'It's Food Heaven or Food Hell.'

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Oh yeah, yes, yeah.

DARA Ó BRIAIN: And then whatever, it's, it's a random thing, and I ended up with Food Hell, and it was like, it was genuinely an unpleasant meal, like, and it's a real-

[laughter]

DARA Ó BRIAIN: -it's a real downer to the end of the show.

NICK GRIMSHAW: Yeah, yeah, yeah.

DARA Ó BRIAIN: 'Oh, great. Thanks for the avocado.'

NICK GRIMSHAW: Well, that won't happen here.

DARA Ó BRIAIN: No! Truly not.

NICK GRIMSHAW: This won't happen here, it won't happen here. So the likes are quite meaty. You have written, 'Many meats, on the bone. Ribeye, ribs, lamb, shoulder, chicken, wings, and thighs,' you follow that with 'Most types of potato, apart from mash.

DARA Ó BRIAIN: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And then, 'Mmm, dauphinoise.'

DARA Ó BRIAIN: Dauphinoise, look I'm just-

NICK GRIMSHAW: 'Mmm.'

DARA Ó BRIAIN: -it was just to slightly force your hand, eh...

[laughter]

DARA Ó BRIAIN: You didn't go that way.

NICK GRIMSHAW: Dauphinoise.

DARA Ó BRIAIN: Yeah, yeah, dauphinoise, do like a dauphinoise.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: It was just what popped into my head. I wasn't intending, and it's only, I noticed it while, that, that a lot of the meats I love, which would be ribs for example, or ribeye steak, whatever said.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: And potatoes, which I don't think you've gone that way either.

NICK GRIMSHAW: No-

ANGELA HARTNETT: No.

NICK GRIMSHAW: -we've gone for, because you also said, 'Most pastas and most curries.'

DARA Ó BRIAIN: Yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So yeah, we've gone down the curry road.

DARA Ó BRIAIN: Brilliant.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: That'll be gorgeous.

NICK GRIMSHAW: Poppadom starter, if you want.

DARA Ó BRIAIN: I'm okay, I'm grand, never do the poppadoms, sorry-

NICK GRIMSHAW: No poppadoms!

ANGELA HARTNETT: Oh.

DARA Ó BRIAIN: No.

NICK GRIMSHAW: I'm desperate for a poppadom.

DARA Ó BRIAIN: Have a poppadom.

NICK GRIMSHAW: I'm having one.

ANGELA HARTNETT: You go straight to the curry.

DARA Ó BRIAIN: Kind of, yeah.

ANGELA HARTNETT: Straight to the heart of it, yeah.

NICK GRIMSHAW: Love a poppadom.

DARA Ó BRIAIN: I mean, I'm not saying that-

ANGELA HARTNETT: You don't like a little samosa or an onion bhaji?

DARA Ó BRIAIN: Maybe a little bit-

ANGELA HARTNETT: Maybe?

DARA Ó BRIAIN: -of something, I'll have, I'll have a starter.

ANGELA HARTNETT: A little starter.

DARA Ó BRIAIN: But like I do find myself going, ugh, what's these...

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: What are these dry discs of nothing?

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: That they've thrown in.

NICK GRIMSHAW: Oh, I love a dry disc of nothing.

DARA Ó BRIAIN: With a small plastic bag of, of chopped-

ANGELA HARTNETT: Oh, yes, yeah, vegetable, yeah.

DARA Ó BRIAIN: Yeah-

ANGELA HARTNETT: Weird, yeah.

DARA Ó BRIAIN: -that they do as well.

ANGELA HARTNETT: That's true.

DARA Ó BRIAIN: But also... the potato thing actually, yeah, 'cause it was, it was, when it was said, I was saying this to my family, 'Oh, they, they want me to specify,' and they all went, 'You'll, you'll say potato, won't you?' yeah, because-

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: -because I do. And I hate generally living up to any stereotypes, that like, are not f- are not, you know, the...

ANGELA HARTNETT: Cabbage and potatoes, what you're saying.

DARA Ó BRIAIN: Yeah, I'm not saying boil it. If you play the game of favourite starch.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah, favourite starch.

DARA Ó BRIAIN: It will win.

NICK GRIMSHAW: Which we will play later.

DARA Ó BRIAIN: Oh, okay, fine.

NICK GRIMSHAW: Yeah, there's a game.

ANGELA HARTNETT: What's your sort of beef with mash, what's wrong with mash?

DARA Ó BRIAIN: It feels slightly pre-chewed.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Like, you know, if you're gonna give me mash, make an airplane noise with the fork as, as you, as you put it to my mouth-

[laughter]

DARA Ó BRIAIN: -you know, like the, so...

NICK GRIMSHAW: Little babyish.

DARA Ó BRIAIN: I feel like, mash is for the beginning and the end of your life.

ANGELA & NICK: Yeah.

DARA Ó BRIAIN: The...

[laughter]

ANGELA HARTNETT: Yeah, okay.

DARA Ó BRIAIN: For, for, the middle bit...

ANGELA HARTNETT: I'm sure your children have noted that for later on, yeah.

[laughter]

DARA Ó BRIAIN: For the middle bit where your teeth are in good working order.

NICK GRIMSHAW: Yeah, yeah. We can chew.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: We can chew.

ANGELA HARTNETT: We've still got our teeth, let's do it.

NICK GRIMSHAW: We can chew. What were your no-goes?

ANGELA HARTNETT: Not cake or sponge, you don't like that.

DARA Ó BRIAIN: Oh, sorry, on, on dessert, sorry, yeah, not really a sponge person.

ANGELA HARTNETT: Well, not just dessert.

DARA O BRIAIN: The only kind of-baklava. Don't like baklava, don't-

ANGELA HARTNETT: Okay.

DARA Ó BRIAIN: Don't-

NICK GRIMSHAW: Ooh, yeah.

ANGELA HARTNETT: Too sweet.

DARA Ó BRIAIN: Yeah, oily, the stickiness of it all, don't do that, like whatever, there are more dessert like- dislikes that I would have.

ANGELA HARTNETT: And any fish, 'cause I learned that fish-

DARA Ó BRIAIN: Yeah-

NICK GRIMSHAW: Beautiful shellfish and stuff?

DARA Ó BRIAIN: -fish would be like- not so much in the oily, the ones or whatever, but like the... I mean, if you stick in batter and put it next to chips, you, you're laughing.

ANGELA HARTNETT: You're laughing-

NICK GRIMSHAW: You're on there.

ANGELA HARTNETT: -you're there, tick that box.

DARA Ó BRIAIN: Yeah, no, no, fish okay, grand. Oysters, never got the thing about oysters.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Never got the, the rawness, the gloopy-ness, the strangeness of them all.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: The, the supposed erotic appeal of it. 'I love you and we shall make love, but first, eat this snot!'

[laughter]

[cutlery sounds]

NICK GRIMSHAW: Okay, food is here, Ange, what have we got here?

ANGELA HARTNETT: So we have a chicken karahi curry.

DARA Ó BRIAIN: Yes.

ANGELA HARTNETT: From my friend Ravneet Gill, it's her recipe. And we're serving it with basmati rice, some naan bread, poppadoms if you'd like. Enjoy.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Rav does it, she- what she does is sort of dice up her chicken, whereas I know Dara, you love chicken on the bone.

DARA Ó BRIAIN: Yeah.

ANGELA HARTNETT: So I've left the, the bone and cooked it on the bone.

NICK GRIMSHAW: Mm, nice spice as well, innit-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -it's hot.

ANGELA HARTNETT: Yeah, I added a little extra spice, so I hope that's all right.

NICK GRIMSHAW: Yeah, no, I like that.

ANGELA HARTNETT: It doesn't um-

NICK GRIMSHAW: Do you like a hot curry, Dara?

DARA Ó BRIAIN: Yeah, but not, you know, performatively hot, like-

NICK GRIMSHAW: Yeah, no, no, no.

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: Hot but with a depth.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Not just hot for hot sake.

NICK GRIMSHAW: Not just hot for hot sake.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Yeah. That's lovely. It's really, really good.

NICK GRIMSHAW: This is really tasty.

ANGELA HARTNETT: You happy?

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: So talk us through the spices in this, Ange.

ANGELA HARTNETT: So you've got turmeric, garam masala, and chilli powder.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You start off by sweating down your onions.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Do that for about ten minutes. Then you add your garlic and ginger, then add your spices and cook those out. And then add the chicken, so all the chicken gets coated in the lovely spices, with the onion, the garlic, and the ginger. And then you add plum tomatoes.

NICK GRIMSHAW: Oh right.

ANGELA HARTNETT: And it's the plum tomatoes as they cook down, 'cause they're fresh, forms the sauce. And that's what you have.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So it's just the natural kick- juices of the chicken, the plum tomatoes, that are cooked down slowly, finish with a touch of yoghurt.

NICK GRIMSHAW: Oh wow. So just a bit yoghurt and stir it through?

ANGELA HARTNETT: You happy?

NICK GRIMSHAW: Very happy.

ANGELA HARTNETT: Yeah, yoghurt, stir it through, a little bit of lemon.

NICK GRIMSHAW: That is absolutely delicious.

DARA Ó BRIAIN: That's really good.

NICK GRIMSHAW: Mm.

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: And it calls for plum tomatoes, just like tinned plum tomatoes.

ANGELA HARTNETT: No, these are fresh.

NICK GRIMSHAW: Fresh.

ANGELA HARTNETT: You need the fresh ones, 'cause they're denser than the plum toma-

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Than tinned tomatoes, they're cooked down too much. Whereas you need these to slowly cook down-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then they're cooking in the chicken.

NICK GRIMSHAW: And then how did you do the delicious rice, Ange?

ANGELA HARTNETT: You know how I did the delicious rice, Nick.

[crew laugh]

ANGELA HARTNETT: Much like you two and your takeout curries, I said, 'Sam, could you give me some takeout rice, please?' and there she did. Lovely Sam.

NICK GRIMSHAW: Thank you, Sam.

ANGELA HARTNETT: Sam-

NICK GRIMSHAW: Now, do you know how to make rice perfect, because-

ANGELA HARTNETT: I'm not a good rice person. Who I'm gonna go and learn rice with is my friend's father.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Latif, who's Iraqi. And he does amazing Iraqi food. Mmm.

ANGELA HARTNETT: And I said, 'I want to come and learn rice with you,' because you know, it's the essence of so many cuisines.

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: Yeah.

ANGELA HARTNETT: And I'm really, I dunno, I just put too much water. It's too wet, or it's not cooked enough. And we should know. It's terrible.

DARA Ó BRIAIN: Well, we, should we not all have like a rice cooker, like...

NICK GRIMSHAW: Cooker.

ANGELA HARTNETT: I don't need another gadget.

DARA Ó BRIAIN: It's what all Indian and Chinese people use, they always-

ANGELA HARTNETT: Oh, do they? Oh right.

DARA Ó BRIAIN: I think I, I think it's like, I think there's a general attitude within the, within those parts of the world, they go, 'Why are you doing this with a pot?' and then you, and you're like, it's just like, 'No, we just have it, we just go, bam, done.'

ANGELA HARTNETT: 'Why are you an idiot?' basically, yeah.

DARA Ó BRIAIN: 'Why are you doing this?' You're making it more difficult for yourself like that.

ANGELA HARTNETT: Right, I'm going to. Rice cooker.

NICK GRIMSHAW: We'll get you one.

DARA Ó BRIAIN: With the really spicy food, what's the benchmark for, for, you know, do you go big or do you go small on the wine?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I think with the curry you probably need to go big.

DARA Ó BRIAIN: Right.

ANGELA HARTNETT: And we're serving it with a Primitivo, Italian red from Puglia.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: Yep.

ANGELA HARTNETT: Which has 'a medium bodied red', it is, 'with a fragrant and rounded flavour, plenty of red fruit flavour with good acidity and smooth tannins.'

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Do you feel that Dara?

DARA Ó BRIAIN: I'm enjoying the smooth tannins.

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: I'm feeling the flavour, yeah.

NICK GRIMSHAW: Mmm.

DARA Ó BRIAIN: The, I like a, I...

ANGELA HARTNETT: It's quite strong, a Primitivo wine.

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: Yeah.

ANGELA HARTNETT: It's like 15% alcohol and stuff, it's quite...

DARA Ó BRIAIN: Okay, well that's bonus.

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: And...but it's a, a thing that the, yeah, I, I worry about the red wine with the, with the Indian meal because I feel like, the only way for it to work is you have two competingly strong things.

ANGELA HARTNETT: Mm. Because something too mild just won't ha- stand up to the sort of, the balance of flavours.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But you know, let's be honest, I do like a good beer, with a wine.

NICK GRIMSHAW: Mm.

DARA Ó BRIAIN: Right, okay.

ANGELA HARTNETT: No, good beer wine.

[crew laugh]

NICK GRIMSHAW: A beer with a wine?

DARA Ó BRIAIN: No.

ANGELA HARTNETT: There's an expression when you have it all lined up, different glasses when you-

NICK GRIMSHAW: Like a chaser?

DARA Ó BRIAIN: I think it's called alcoholism.

[laughter]

NICK GRIMSHAW: That's it. No, but I do like a beer with a curry.

ANGELA HARTNETT: I do, yeah.

NICK GRIMSHAW: But we've got a red wine pairing here.

ANGELA HARTNETT: Because you like Primitivo wine?

DARA Ó BRIAIN: I do, I do. I like, I like Italian wine, but the, but I also, I'm not a big beer person. The um...

ANGELA HARTNETT: Oh.

DARA Ó BRIAIN: I have too sweet a tooth for it, and I find beer just bitter, I've always found it to be bitter. The, so I would, my pint.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Is, is like a cider, an Irish cider.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Oh yeah. Love a cider.

ANGELA HARTNETT: Okay.

DARA Ó BRIAIN: Love a cider. I mean, but the only thing is I will, I, uh, I, there's a particular brand of a cider that I've, I have been very loyal to.

NICK GRIMSHAW: Oh yes?

DARA Ó BRIAIN: For many years, yeah, which is Bulmers in Ireland and Magners over here.

ANGELA HARTNETT: Because you don't like Guinness, do you?

DARA Ó BRIAIN: No. God no, no.

NICK GRIMSHAW: How does that go down?

DARA Ó BRIAIN: In the same way that I've never attended Riverdance, eh...

[laughter]

DARA Ó BRIAIN: -and, you know...

NICK GRIMSHAW: What?

DARA Ó BRIAIN: Weird.

ANGELA HARTNETT: Oh for God's sake.

[laughter]

DARA Ó BRIAIN: Capable of a totality of-Guiness is, I don't know whether it was these guys are relatively small, but like there's a lot of brands on the market.

ANGELA HARTNETT: I don't like Guiness.

DARA Ó BRIAIN: Guinness are, it's not compulsory.

ANGELA HARTNETT: No.

DARA Ó BRIAIN: And I think a lot- it's weird, it seems to have swung back, young people are doing it now again.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Look, I don't like coffee either, I don't like that kind of, bitterness.

NICK GRIMSHAW: Mm.

ANGELA & DARA: Yeah.

NICK GRIMSHAW: If you wanna try this recipe.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which is delicious by the way, you can-

DARA Ó BRIAIN: Really, really good.

NICK GRIMSHAW: -get this recipe and all the recipes we do, waitrose.com/dishrecipes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: They're all on there.

[drink pouring sounds]

NICK GRIMSHAW: Dara, can we talk about your tour?

DARA Ó BRIAIN: You can. Absolutely.

ANGELA HARTNETT: Yes.

DARA Ó BRIAIN: Yes. So the point at which we're recording this, the UK part will kick in in April. And then for a year in the UK.

NICK GRIMSHAW: It's a year?

DARA Ó BRIAIN: Yeah, and then another six months of doing Scandinavia, and Australia, New Zealand and Canada and States-

NICK GRIMSHAW: Wow.

DARA Ó BRIAIN: -whatever, yeah...

NICK GRIMSHAW: Wow.

DARA Ó BRIAIN: Yeah, they've all gone very long. So you, you do about 170 gigs.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: How does that work with all the stuff you do on TV then?

DARA Ó BRIAIN: You, you try to keep a couple of weeks bl- I mean, most of the stuff I do now-

ANGELA HARTNETT: So you fly back and do what you need to do?

DARA Ó BRIAIN: Most the stuff I do now on TV will be documentaries that you kind of-

ANGELA HARTNETT: Right.

DARA Ó BRIAIN: -and you try to have a eight day bit where you could do-

ANGELA HARTNETT: Got, okay.

NICK GRIMSHAW: Uh-huh.

DARA Ó BRIAIN: So we, we'll do less.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: But it's been long the thing that I've prioritised, the live over the...

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: And so like this, you know, I, you've never seen me doing a regular radio show, for example.

ANGELA HARTNETT: Yeah, sure.

DARA Ó BRIAIN: Because that would stop me doing the tours.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: You know, there's things I, I don't do because the tours are mad.

NICK GRIMSHAW: So do you love the touring?

DARA Ó BRIAIN: Yes.

NICK GRIMSHAW: 'Cause I know it's such a commitment-

DARA Ó BRIAIN: Adore it.

NICK GRIMSHAW: -and I always feel, yeah-

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: -'cause it's, it's very different to an artist or a musician going on tour, because you know, you've got your collective together and it's, it's, you know, is all eyes are on you-

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: -it's like, your name above the door.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you find that quite daunting knowing that you are gonna be doing this for the next-

DARA Ó BRIAIN: There's certainly a bit where you- and certainly, I, I mean Wednesday, last Wednesday, this is the perfect inter- 'cause the last one was the opening night.

NICK GRIMSHAW: Right.

DARA Ó BRIAIN: 'Cause you also write it in in chunks.

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: You, you go, 'cause there's a whole ecosystem of gigs, particularly in London, of people trying out new material.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Because everything, that's the only way you do it is basically you go on stage and you give it a go, and then on stage it'll develop and you'll see, oh, that, that were idea works, that didn't work. In the panic, just before the gig is when a lot of it focuses, comes into sharp focus, and so that, everyone does this process of trying it out. But when it means is you try it out in ten minutes, and twenty minutes, and ten minutes, and you very rarely get to do the full thing.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Maybe once or twice. And then you go out on the opening night and it's like a memory tester trying to get this all falling into, into shape,

whatever. And then once you've seen that, once you go, oh, hang on now obviously, I gotta flip that around.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: 'Cause the, it naturally, the show should start sort of big, and then, and then end particularly big, and all of that stuff has to happen-

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: -when you've seen it in its full shape. But it's really, it's like that whole thing of, you know, six people in blindfolds trying to name an elephant by touching a small part of it.

NICK GRIMSHAW: [laughs]

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: That's, you try to write the show in little bits and hope that they...

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Click in together.

NICK GRIMSHAW: Uh-huh, uh-huh.

ANGELA HARTNETT: Do you record the first couple to then view it back and decide-

DARA Ó BRIAIN: No, you know what?

ANGELA HARTNETT: No.

DARA Ó BRIAIN: The professional thing would be to have listened to myself...

[laughter]

DARA Ó BRIAIN: But... and I've managed to for thirty years not do that.

ANGELA HARTNETT: It's worked all right for you.

DARA Ó BRIAIN: At some point I'll go-

NICK GRIMSHAW: Yeah, it's gone well.

ANGELA HARTNETT: It's gone all right.

NICK GRIMSHAW: It's gone well.

DARA Ó BRIAIN: At some point I'll go, 'I talk too quickly,' and...

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: And, 'Wow, this really could have been bigger as a career if I just learned to slow down sometime in the nineties.'

ANGELA HARTNETT: [laughs] Yeah.

DARA Ó BRIAIN: So, and I have little verbal tics that just drive me insane, so I have to watch them back now 'cause we'll clip and grab bits to stick on Instagram-

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: -and it, it makes me twitch and I see myself bumbling and, and everything.

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

NICK GRIMSHAW: And the tour's called Re:Creation, yes?

DARA Ó BRIAIN: Yes. It's a... a... re: as in regarding.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Creation. So it's about my creation.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: It's about the, my, the parenting of me. It's a second of two shows I've done about being adopted and finding my birth parents. The first show was about finding my birth mother, which was a very serious show.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: In some ways. You relieve that tension, it's a very nice tension to have in the room, like whatever. But it was kind of unexpected, the audience suddenly found themselves, you know, talking about the situation for-

ANGELA HARTNETT: Yeah sure.

DARA Ó BRIAIN: -adoption in Ireland in the 1970s and Catholic Ireland, and how Ireland stopped people finding their information, and it became this detective show trying to work through that. It was Philomena, essentially.

ANGELA HARTNETT: Yeah, yeah.

DARA Ó BRIAIN: The film Philomena, the Steve Coogan and Judy Dench film. This film is about me contacting my father for the first time, so this is Elf. This is literally...

[laughter]

DARA Ó BRIAIN: It's genuinely... there, there was a nice professional man of a certain age, who unsuspectingly has a really tall man in a clown outfit-

[laughter]

DARA Ó BRIAIN: -arrive into his life, and go, 'Hello daddy.'

[laughter]

DARA Ó BRIAIN: And it's, it's that story. So it's-

ANGELA HARTNETT: Wow.

DARA Ó BRIAIN: So it's, I've been sort of gifted... you know, it's the thing I put off looking into for years.

ANGELA HARTNETT: Mmm.

DARA Ó BRIAIN: And then said, d'you know, I should, I should see if there's something in this.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Just for the, not for the emotional, I kind of, I didn't have the thing that a lot of adopted people might have had, but I had a kind of sense of, this could be a story.

ANGELA HARTNETT: Yeah, yeah.

DARA Ó BRIAIN: Not just a story to tell, but a story to know about yourself.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: And it just became these t- like two- and what I, in both of the notes, normally you write out routine, routine, routine, and you write the names of them. But the, there's like, in the second half of both the last shows had just been, I'll start with that routine, start that with that routine, and then I just write the words, 'Long story.'

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: 'Cause I know at that point, from there to the end, is this one story.

NICK GRIMSHAW: Can we talk about - I'm obsessed with this - writing wine?

DARA Ó BRIAIN: Writing wine? Oh yeah, yeah, yeah.

NICK GRIMSHAW: Writing wine.

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: Writing wine, yeah-

NICK GRIMSHAW: Writing wine.

DARA Ó BRIAIN: -my writing wine.

ANGELA & NICK: Yeah.

DARA Ó BRIAIN: Yeah, okay. There's various different stages of wine- you know about, there's, there are fine wines, you have, there's you'd pair with things.

ANGELA HARTNETT: Yeah, mm.

DARA Ó BRIAIN: You'd wine with the- then there are just wines you would have so that you can write jokes while drinking the wine, right?

ANGELA HARTNETT: Oh, okay.

DARA Ó BRIAIN: So they're usually quite a drinkable wine, you know, 'cause they're not in company with a meal. It's just you in a room drinking on your own, right.

NICK GRIMSHAW: Yeah

DARA Ó BRIAIN: Which is a thing that, uh, maybe you shouldn't glorify.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: But at some point, it's interesting to write in reaction to something. Yeah, as in, and so on stage you're going, oh, what did you say to me that's made my brain go, oh, and throw in loads of stuff like whatever, that's difficult to recreate on your own.

ANGELA HARTNETT: Mmm.

DARA Ó BRIAIN: Because you can see what you're doing, there's no sense of surprise. But if you have a couple of glasses of wine-

ANGELA HARTNETT: Mmm.

DARA Ó BRIAIN: -you sort of can't see yourself thinking...

[laughter]

DARA Ó BRIAIN: And so you sort of unexpectedly say a thing-

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: -and you go, oh there's a thing. So there was for a while- I do it less than I used to

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: -which is probably the right thing. But uh...

[laughter]

DARA Ó BRIAIN: That... nothing much good for the first couple of glasses. Then there's a sweet spot, from glasses-

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: -two, three, four.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Where you're like, yeah, I'm rocking here. I'm coming up with stuff I didn't expect. This is great. I'm gonna write it down there. I'm, and I'm running with that. And then there's a bit for glasses five and six-

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: -where you just sit there going, 'I was great back in glass three, wasn't I?'

[laughter]

DARA Ó BRIAIN: 'Oh, I was at my peak, back then, all the stuff I came up with...' whatever. And then you go to bed.

[laughter]

DARA Ó BRIAIN: Because...

NICK GRIMSHAW: Then it's bedtime.

[salt grinder sounds]

NICK GRIMSHAW: Dara, take us back to pre-world tours. When you were younger, was there a moment when you thought, I wanna be on the stage, or I could be on the stage?

DARA Ó BRIAIN: There certainly wasn't. I was never a class clown.

NICK GRIMSHAW: Uh-huh.

DARA Ó BRIAIN: And, I was quite dorky and shy.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: I was a really, really science-y boy.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Because I do all the science-y stuff, but that's like, based on me actually really being into that stuff. So I went into university to do a maths degree of all things. But the, so it was, uh... but in the university, part of the explosion of university life and all the things, whatever, there used to be these big debates. And they were huge things in Irish universities. There would be like 600 people in attendance, and you'd get various, you know, you'd get government ministers in, and senior journalists, whatever, and they'd have the debates of the issue of the day. And look, I know it was probably loads of eighteen-year-olds grandstanding, and it probably would look really, really callow now, but at the time it was, this was-

ANGELA HARTNETT: The thing, yeah.

DARA Ó BRIAIN: -amazing.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: And like, you would look at these people and their comfort at being in the crowd.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, yeah, yeah.

DARA Ó BRIAIN: And I used to sit at the back for the first year of university, and just envy just built and built and built and whatever. And I was, it's a great thing, envy for making you, it's a good-

ANGELA HARTNETT: Kicks you to do something, yeah.

DARA Ó BRIAIN: Yeah, and it's a good kind of like, reflection of your true self.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: That you go, oh, that, oh, oh, I wish I was doing that, like whatever it's come. And I remember being really envois of them doing it, and then second year came around and they've a competition called the Maiden Speakers, which is for first years to do it, and I put myself in as a second year, and I had a joke at the start about some really specific to the university thing about the, they'd moved the faculty, the faculty of law-

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: -somewhere else, and I had some joke about law students who've, 'Who've travelled so far to be with us today,' or whatever, 'cause they'd just, they were all griping about how they had to do this long walk.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Really unimportant, what it was about. It got a massive laugh from the twenty people in the room and a big round of applause. It was like a dial that I didn't know was in me, pwish. Suddenly went into the red, like the, yeah. And I was like, oh, that's not... oooh.

ANGELA & NICK: Oooh.

NICK GRIMSHAW: Oooh.

DARA Ó BRIAIN: Oooh.

NICK GRIMSHAW: I like that.

ANGELA HARTNETT: Look up now, look up, yeah, yeah.

DARA Ó BRIAIN: And I've been chasing that high-

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: -for thirty years, I've been looking-

[laughter]

DARA Ó BRIAIN: -it's that exact same rush that I could've ever got. You know the bit in Trainspotting where the fe-

ANGELA HARTNETT: Oh, yeah [laughs]

[laughter]

DARA Ó BRIAIN: It was that

[cutlery sounds]

NICK GRIMSHAW: Okay, we're having a rarity here on Dish. A dessert.

ANGELA HARTNETT: I know.

DARA Ó BRIAIN: Why, really, do you not...

NICK GRIMSHAW: We don't do them, Dara!

[crew laugh]

ANGELA HARTNETT: We don't-

DARA Ó BRIAIN: Really?

NICK GRIMSHAW: We don't do them.

ANGELA HARTNETT: We don't.

DARA Ó BRIAIN: Have I forced you into a dessert?

NICK GRIMSHAW: Not forced.

ANGELA HARTNETT: No you haven't forced us.

NICK GRIMSHAW: Not forced.

ANGELA HARTNETT: It's been done with our pleasure.

ANGELA & NICK: Not forced.

DARA Ó BRIAIN: Well...

ANGELA HARTNETT: Course.

DARA Ó BRIAIN: I feel it's done with more with my pleasure.

[laughter]

DARA Ó BRIAIN: 'Cause this is cracking.

NICK GRIMSHAW: So Ange, you've made us profiteroles.

ANGELA HARTNETT: Profiteroles. And rather than cream, I've put ice cream.

NICK GRIMSHAW: You like ice cream.

DARA Ó BRIAIN: You put ice cream in?

NICK GRIMSHAW: Ice cream.

DARA Ó BRIAIN: That is a legendary move.

NICK GRIMSHAW: Why did Dara get a dessert? What made you think, do you know what, I'll do that for Dara?

ANGELA HARTNETT: I like Dara's desserts.

NICK GRIMSHAW: What do you mean?

ANGELA HARTNETT: Well, the choice of dessert-

NICK GRIMSHAW: Oh right, okay, okay.

ANGELA HARTNETT: -is what I liked about Dara.

NICK GRIMSHAW: I thought that was a brand he had coming out.

[laughter]

ANGELA HARTNETT: No, because you like tarte tatin. You like tarte tatin-

DARA Ó BRIAIN: Tarte tatins good.

ANGELA HARTNETT: -you, you like cheesecake.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: Cheesecake. But cold rather than...

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Cold, yeah. Not baked.

ANGELA HARTNETT: And you like profiteroles. 'Cause I don't have a sweet tooth, but if I was gonna have something, it'd be one of those desserts.

DARA Ó BRIAIN: I do remember specifically saying, 'No sponge cakes, no cake.'

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Not a cake person.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Yeah.

ANGELA HARTNETT: And why would you have that as dessert? It just doesn't work, that's something you have in the afternoon with your gran or something.

NICK GRIMSHAW: Did you just knock these up before?

ANGELA HARTNETT: I did.

NICK GRIMSHAW: It's essentially a Yorkshire pudding.

ANGELA HARTNETT: It is a batter mix, yeah, it's like, well, not a batter-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -it's thicker than a batter, but it's the same sort of ingredients, except you don't put butter in a Yorkshire pudding. It is eggs and flour.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: That's what it, and they're butter in this as well.

NICK GRIMSHAW: It's very good.

ANGELA HARTNETT: Bit more butter 'cause I measured it wrong. But they worked!

NICK GRIMSHAW: They did work!

ANGELA HARTNETT: They worked.

DARA Ó BRIAIN: I'm, I'm nodding along, I don't care.

ANGELA HARTNETT: You don't care.

[laughter]

NICK GRIMSHAW: Dara's like, 'Yeah, yeah, yeah, yeah.'

ANGELA HARTNETT: There's more, there's more.

DARA Ó BRIAIN: I really, I don't need to see behind the curtain on this.

ANGELA HARTNETT: No.

NICK GRIMSHAW: No, no, no, no.

DARA Ó BRIAIN: I just wanna eat it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No.

DARA Ó BRIAIN: Without going, 'Oh, and what did you use to?' No, just, just, num num num, more.

NICK GRIMSHAW: More.

DARA Ó BRIAIN: And...

NICK GRIMSHAW: There is more

ANGELA HARTNETT: There are more.

DARA Ó BRIAIN: Oh, that's grand.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: There is more, there is more.

[drink pouring sounds]

NICK GRIMSHAW: Okay, Dara, it is time for your fast food quiz.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What is your favourite way to eat eggs?

DARA Ó BRIAIN: Fried. Uh... yeah, two eggs fried, in the morning, on toast. Yeah. Yes.

NICK GRIMSHAW: I like, 'In the morning.'

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: 'In the morning.'

DARA Ó BRIAIN: Yeah, yeah, yeah.

ANGELA HARTNETT: Not in the afternoon.

DARA Ó BRIAIN: Not like at midnight, I do prefer-

NICK GRIMSHAW: A midnight egg.

DARA Ó BRIAIN: -proper... as long as the yolk is soft. As long as it-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay.

DARA Ó BRIAIN: Or the y- the yellow, as long as the yellow is soft.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, that's right.

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: What about your favourite sandwich filling?

DARA Ó BRIAIN: Cheese. Probably sliced cheese, and an Irish product called Chef Brown Sauce, which-

ANGELA HARTNETT: Chef Brown Sauce?

DARA Ó BRIAIN: Chef Brown Sauce, which is not, you- I have to get it from specialist Irish shops here.

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: And it's like, the closest would be something like YR, but it's not YR.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Okay.

DARA Ó BRIAIN: And they're a brown sauce, and it is a iconic Irish brown-

ANGELA HARTNETT: Okay.

DARA Ó BRIAIN: -it's a bit like, would go on a potato and things like that.

ANGELA HARTNETT: Yeah, yeah, yeah.

DARA Ó BRIAIN: That... I often, you know, if I, when I go over to Dublin on the tour, on the first weekend, I would buy the bread.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Brennan's bread, I would buy-

ANGELA HARTNETT: The cheese.

DARA Ó BRIAIN: -cheese, and I'll buy Chef Brown Sauce, and it's like, it's not a fancy thing, but it's the childhood thing too yeah.

NICK GRIMSHAW: Can I just say, this is quick fire.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Quick fire.

[crew laugh]

DARA Ó BRIAIN: I'm sorry!

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Sorry, sorry, sorry. Cheese and Chef Brown Sauce, you needed an explanation.

NICK GRIMSHAW: Cheese.

ANGELA HARTNETT: He does speak very quickly though to be fair.

NICK GRIMSHAW: Cheese! Umm-favourite crisp?

DARA Ó BRIAIN: Oh Tayto, Tayto salt and vinegar.

NICK GRIMSHAW: Salt and vinegar Tayto.

DARA Ó BRIAIN: No wait, no-

NICK GRIMSHAW: Yes.

DARA Ó BRIAIN: No-

NICK GRIMSHAW: That's the correct answer. That is the correct answer.

DARA Ó BRIAIN: Okay, fine-

NICK GRIMSHAW: No, what else were you gonna say?

DARA Ó BRIAIN: Maybe cheese and onion. But Tayto's, Tayto anyway.

NICK GRIMSHAW: I love a Tayto's.

ANGELA HARTNETT: Favourite pasta.

DARA Ó BRIAIN: Can I say gnocchi?

ANGELA HARTNETT: Yeah, of course you can.

NICK GRIMSHAW: Oh.

DARA Ó BRIAIN: Love a bit of gnocchi.

NICK GRIMSHAW: And do you have a favourite Sunday roast meat?

DARA Ó BRIAIN: Oh, lamb, on the shoulder of lamb.

NICK GRIMSHAW: Yes.

DARA Ó BRIAIN: Shoulder of lamb, lovely, when, when, you know, coming off the bone.

NICK GRIMSHAW: Mm

DARA Ó BRIAIN: Yeah, yeah, yeah, yeah. In the, in the oven for a long time.

NICK GRIMSHAW: Ooh yeah. I had that on Sunday actually.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: At a pub near me. It was sensational. Coming off the b- it

was perfect.

ANGELA HARTNETT: You made it, you cooked it?

NICK GRIMSHAW: No, I went to the pub and had it.

ANGELA HARTNETT: Oh, okay.

[laughter]

DARA Ó BRIAIN: Yeah. Even better way of having it.

ANGELA HARTNETT: Favourite fruit?

DARA Ó BRIAIN: Pineapple.

NICK GRIMSHAW: Favourite nut?

DARA Ó BRIAIN: None.

NICK GRIMSHAW: None?

ANGELA HARTNETT: No.

DARA Ó BRIAIN: No.

ANGELA HARTNETT: No, you're not a nut fan.

DARA Ó BRIAIN: All of them can go to hell.

[laughter]

NICK GRIMSHAW: No to nuts. Finally, favourite beverage?

ANGELA HARTNETT: Yeah,

DARA Ó BRIAIN: I'll go for, Bulmers slash, as you know it, Magners Cider.

ANGELA HARTNETT: Okay.

DARA Ó BRIAIN: Yeah. Thirty years of, of loy- brand loyalty.

ANGELA HARTNETT: Yeah, very good.

NICK GRIMSHAW: We like that.

ANGELA HARTNETT: Cases coming your way.

DARA Ó BRIAIN: No, no, no.

ANGELA HARTNETT: It's done.

DARA Ó BRIAIN: Oh no, no. They once got in contact me and sent me some, and I thought, oh, it's gonna be exciting, can't wait to get some, thirty years, I've talked about them on social media. Can't wait to see what I get. I've asked people, 'What do you think they sent me?' What do you think they sent me?

NICK GRIMSHAW: What do I think?

DARA Ó BRIAIN: What- no, what do you think they sent me?

NICK GRIMSHAW: Crate.

ANGELA HARTNETT: Not cider.

DARA Ó BRIAIN: A crate, you know, I said to people, I thought maybe a keg.

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: A box arrived. One pint bottle.

[laughter]

NICK GRIMSHAW: One?

ANGELA HARTNETT: [laughing] Don't be ridiculous.

NICK GRIMSHAW: Not one!

DARA Ó BRIAIN: One pint bottle.

NICK GRIMSHAW: What? No.

DARA Ó BRIAIN: And then like with a, with a glass with the logo on. Oh, thanks lads. But they're right because they're gonna go, 'What's he gonna do? Not drink us?'

ANGELA & NICK: Yeah.

DARA Ó BRIAIN: He's clearly-

ANGELA HARTNETT: Yeah, yeah.

DARA Ó BRIAIN: He's clearly on our thing.

ANGELA HARTNETT: He is now, he is now.

NICK GRIMSHAW: You don't need to influence the influenced.

DARA Ó BRIAIN: Yeah, exactly.

NICK GRIMSHAW: You know what I mean?

DARA Ó BRIAIN: I'm already there, I'm already there.

NICK GRIMSHAW: What's the point? Yeah.

[dinner table sounds]

NICK GRIMSHAW: Should we talk about Mock the Week?

ANGELA HARTNETT: Yes, love that.

NICK GRIMSHAW: Because Mock the Week was on our TV for what?

Seven-

DARA Ó BRIAIN: It's gone, it's gone. Go on.

NICK GRIMSHAW: What, seventeen years.

DARA Ó BRIAIN: Yeah, seventeen years. Seventeen years of it.

ANGELA HARTNETT: Oh my giddy aunt.

NICK GRIMSHAW: Wow.

DARA Ó BRIAIN: Yeah.

NICK GRIMSHAW: Which is incredible run for show innit? Seventeen years.

DARA Ó BRIAIN: It was ridiculous, the, and, and there were points where I thought it wouldn't, and points where it dipped and it went to various, because we kept having to introduce a new generation of comics.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: And so there'd be bit where-

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: -they were new and they're shy and they weren't working well, and they're just getting used to it.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: And then they would get better and they would become the faces of it for a while. And then they would- what happened is basically like running a finishing school.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: We would pick, take people from the top of Edinburgh and we'd have them on the telly a few times, and they would learn how to do telly and jokes on telly, and then they would go, great, I've had enough of this now.

ANGELA & NICK: Yeah.

NICK GRIMSHAW: Want my own TV show.

DARA Ó BRIAIN: Yeah, but Mock the Week required a certain amount of work-

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: -more work than most of these shows do.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: Because that whole thing of like, the see, the bit at the end where I press the buzzer and they'd walk out and forward?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: People would go in with forty jokes for that.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Really.

NICK GRIMSHAW: Wow.

DARA Ó BRIAIN: Whenever, yeah. I mean, it is, it was quite the technical thing. I mean, Frankie and, and Russell used to talk about having a memory palace. Because not only did you have to have forty jokes for that., you'd have to do the rest of the show. So it was very technically, very difficult to do.

NICK GRIMSHAW: Yeah

DARA Ó BRIAIN: And so they would do that and the people just sort of went, I'm just gonna go on Would I Lie To You? and just talk s****, uh... because that's all you have to do like, a few years ago.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, exactly.

DARA Ó BRIAIN: We, it was quite a technical exercise to do then.

NICK GRIMSHAW: I bet.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: And then we bring in new people again-

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: -so we went through four or five generations.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wow.

DARA Ó BRIAIN: It was an interesting thing to work on because, I liked the young comics coming through.

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: Which is not a given in people who work on long running panel shows, that they-

[laughter]

DARA Ó BRIAIN: That they, yeah. They, you know, and having gone through the experience, yeah, look at the other.

[laughter]

ANGELA HARTNETT: I wonder who he's talking about [*laughs*]

DARA Ó BRIAIN: But there are, there, there are older acts who came from a generation-

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: They... who were not, 'Great, new people!

ANGELA HARTNETT: Mm.

DARA Ó BRIAIN: We love new people!'

ANGELA HARTNETT: Yeah, yeah.

DARA Ó BRIAIN: They were like, 'Hello,' and they would, you know and so it, it made it more, I came through a much frostier generation and, so, whereas this generation are much more collaborative and much more...

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: They all do each other's podcasts-

ANGELA HARTNETT: Course, yeah.

DARA Ó BRIAIN: -they all, they're used to working together.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: And it made a much more enjoyable show to do.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: But we loved that show, so much.

ANGELA HARTNETT: Yeah, amazing.

DARA Ó BRIAIN: Ah, we had great-

NICK GRIMSHAW: Loved it.

DARA Ó BRIAIN: We had great fun with it. And it was weird when it ended.

NICK GRIMSHAW: Yeah.

DARA Ó BRIAIN: It's suddenly like, everyone went, 'Oh yeah. We like, we like that show.'

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: And...

NICK GRIMSHAW: Should have told us!

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: Yeah, I know. Maybe it could have, but like it was, it was, so it was nice to have an end to it that was upbeat.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: We also got, which people don't normally do, we got to do six episodes of 'Goodbye.'

NICK GRIMSHAW: Uh-huh.

DARA Ó BRIAIN: Basically.

ANGELA HARTNETT: Yeah, yeah.

DARA Ó BRIAIN: Which exactly, were during Liz Truss' Prime Minister-ship.

[laughs]

DARA Ó BRIAIN: Literally. We literally, we welcomed Liz Truss in, and we said goodbye to Liz Truss, and that was-

[laughter]

DARA Ó BRIAIN: -that was the la- it was like, what a lovely gift, as a last thing-

ANGELA HARTNETT: With a lettuce either end [laughs]

NICK GRIMSHAW: Put it right there.

DARA Ó BRIAIN: -to give someone's entire Prime Minister period in one series.

[theme music]

NICK GRIMSHAW: Okay, Dara, we come to the end of the show question.

DARA Ó BRIAIN: Yes.

NICK GRIMSHAW: Your question is in this envelope.

DARA Ó BRIAIN: Oh.

NICK GRIMSHAW: This is for you.

DARA Ó BRIAIN: 'Dara, for the Waitrose goodie bag, please can you answer the following listener question we received. It's from Jack and it's titled 'Cheese and fish.' 'Me and my partner love crab linguine, it's a fortnightly staple in our rota. My partner always grates cheese on hers and enjoys unashamedly. However, I can't allow myself the same pleasure. I've internalised some mythical Italian rule about not mixing fish and cheese.' Excuse me. 'Even if think I'd like it, there's a mental block preventing me from doing so. The rule is at the window with tuna toasties and jacket potatoes though.' Okay, so it's not a rule then.

NICK GRIMSHAW: Not a rule.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: It's a pasta rule, maybe.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: 'Are fish and cheese allowed to mix? Are the more layers etcetera to the rule? Would appreciate your thoughts, Jack.' I mean, he didn't appreciate my thoughts.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Well, I guess this would be a good one for you, for the debate team.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Was this the sort of thing you'd be debating?

DARA Ó BRIAIN: Yes-the motion before us is that that cheese works with fish. I say to you-

ANGELA HARTNETT: [laughs]

DARA Ó BRIAIN: The -members of the house, that I give only one example, which is a fish pie. A fish pie with a layer of cheese and those little breadcrumbs in the top, like whatever, works exceptionally well.

ANGELA HARTNETT: Well, yeah.

DARA Ó BRIAIN: The I think it's absolutely fine. I mean, the white sauce is essentially that anyway.

ANGELA HARTNETT: Course, yeah.

DARA Ó BRIAIN: So, so I think why tie yourself to the rules? The Italians absolutely do not tie themselves to rules, they do-

ANGELA HARTNETT: No, they certainly do not.

DARA Ó BRIAIN: They will occasionally pull rank and go, 'What? You're doing that with that? Blugh!' But, but they don't really mean it. They, it's fine.

ANGELA HARTNETT: They make 'em up as they go along, essentially.

DARA Ó BRIAIN: Absolutely. I think you could do that, like whatever.

ANGELA HARTNETT: Yeah.

DARA Ó BRIAIN: I'm not saying that you should say, make a nice bit of mackerel and then knock a cheese slice on the top.

ANGELA HARTNETT: Of course not.

DARA Ó BRIAIN: That-

ANGELA HARTNETT: That would be wrong on any level.

DARA Ó BRIAIN: That'd be terribly wrong. That'd be awfully wrong.

ANGELA HARTNETT: On every level.

NICK GRIMSHAW: Dairylea Cheese Triangle on a...

ANGELA HARTNETT: Yeah, yeah, exactly.

NICK GRIMSHAW: Bit of salmon.

DARA Ó BRIAIN: I believe the answer is absolutely yes in certain, in certain circumstances. I couldn't tell you which cheese.

NICK GRIMSHAW: Mm-hm.

DARA Ó BRIAIN: Cheese will add to anything. Cheese is good.

ANGELA HARTNETT: I agree. Cheese is one of my things.

NICK GRIMSHAW: Cheese will add.

[applause]

ANGELA HARTNETT: That's a great answer, Dara! Thank you!

NICK GRIMSHAW: Yeah, great answer Dara.

ANGELA HARTNETT: You have won the goodie bag.

NICK GRIMSHAW: The goodie bag is yours. Dara, thank you so much for joining us.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Round of applause for our guest, Dara Ó Briain, everybody!

[applause]

DARA Ó BRIAIN: Very king. Honestly.

NICK GRIMSHAW: Thank you, Dara.

ANGELA HARTNETT: Amazing, amazing.

[theme music]

NICK GRIMSHAW: Next week we're gonna be joined by Neneh Cherry.

NICK GRIMSHAW: Do the kids cook for you? Does Mabel say, 'Come over for dinner?' Because don't you live like-

NENEH CHERRY: We live three doors apart, so...

NICK GRIMSHAW: Three doors apart?

NENEH CHERRY: Yeah.

ANGELA HARTNETT: Do you have keys to each other's house?

NENEH CHERRY: [laughing] I have keys to her house, she doesn't have keys to mine.

[laughter]

ANGELA HARTNETT: If you would like to recreate any of the meals I make on Dish, you can find the ingredients and the method on <u>waitrose.com/dishrecipes</u>.

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 from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, food to feel good about.