

Steve Coogan, potato, cheese & onion pie and a rhubarb & pear crumble



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

NICK GRIMSHAW: Hello.

ANGELA HARTNETT: Hello.

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And welcome to series seven, baby.

ANGELA HARTNETT: Series seven? I thought we were on series five.

NICK GRIMSHAW: No, no, no, no. You did six and you enjoyed it.

[laughter]

ANGELA HARTNETT: It's all lies.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: All lies.

NICK GRIMSHAW: I really did enjoy it. We should talk about who ended season six.

ANGELA HARTNETT: Tom? Our mate Tom?

NICK GRIMSHAW: Tom Holland.

ANGELA HARTNETT: Who's now engaged. Did you see that?

NICK GRIMSHAW: Oh my god! I know. And do you know what?

ANGELA HARTNETT: 'Oh my god!' This is how he reacts to everything on social media.

NICK GRIMSHAW: No, no, no. But I, I-

ANGELA HARTNETT: 'Oh my god!'

NICK GRIMSHAW: I saw this, and all news articles being like, 'Tom Holland drops major goss about marrying Zendaya and the host didn't notice.' Me and you.

ANGELA HARTNETT: Really?

NICK GRIMSHAW: Because he was saying, 'Oh, we're going to have, you know, Christmas together.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But next year I want it to be our families together.

ANGELA HARTNETT: Oh, and that was the...

NICK GRIMSHAW: And this year we're going to be somewhere secret and we're not saying why and it's like, oh, yeah...

ANGELA HARTNETT: Yeah, in hindsight. You should have picked up on that, it's your job.

NICK GRIMSHAW: Hey, we're not hacks, okay.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: So yeah, we missed that one.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: But yeah. Now um-

ANGELA HARTNETT: Loving the moment though.

NICK GRIMSHAW: Yeah, it blew up though, people loved it.

ANGELA HARTNETT: Everyone loves him, the amount of people that have said to me, 'Oh my god you had Tom on.'

NICK GRIMSHAW: Good way to end it.

ANGELA HARTNETT: And he was lovely, he was amazing.

NICK GRIMSHAW: He was, really was, he really really was.

ANGELA HARTNETT: And very funny.

NICK GRIMSHAW: And a delicious way to end it.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Thank you.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: Very delicious. And I did make those carrots.

ANGELA HARTNETT: Well done.

NICK GRIMSHAW: Over Christmas.

ANGELA HARTNETT: Well done.

NICK GRIMSHAW: I've never had as many messages in my life. Cause I posted a picture of carrots, and everyone's like, 'Are they Angela's carrots? Are they Angela's carrots? Are they Angela's carrots? Are they the Tom Holland Angela carrots?'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: And they were!

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: And they were really, really good. Lo, behold!

ANGELA HARTNETT: Right.

NICK GRIMSHAW: So, this is a brand new series.

ANGELA HARTNETT: It feels quick, but I forget we do two series in a year.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, is that right?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I feel like we've been doing it for so many years. Like seven years. Three years.

NICK GRIMSHAW: That is so rude.

[breaths heavily]

NICK GRIMSHAW: We've not even been doing it three years. It'll be three years in the summer.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Two and a half.

ANGELA HARTNETT: All right, you made your point. Bloody hell.

NICK GRIMSHAW: She's like, whatever. Whatever.

ANGELA HARTNETT: We've been doing it a while.

NICK GRIMSHAW: We've been doing it a while. Well, thank you for continuing to listen. Thank you for joining us on our Dish journey. Today, we welcome Steve Coogan.

ANGELA HARTNETT: Love Steve Coogan.

NICK GRIMSHAW: Have you ever met Steve Coogan IRL?

ANGELA HARTNETT: Never. Very excited, very nervous.

NICK GRIMSHAW: I'm excited, I'm nervous as well.

ANGELA HARTNETT: You've met him though, no, surely?

NICK GRIMSHAW: No, never.

ANGELA HARTNETT: No really?

NICK GRIMSHAW: Never met Steve Coogan. Long-time fan.

ANGELA HARTNETT: Yeah. Huge.

NICK GRIMSHAW: Um, but this will be our first meeting.

ANGELA HARTNETT: And we went to see his show the other night.

NICK GRIMSHAW: We did. We went to go see Dr. Strangelove at the Noël Coward Theatre in London.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It was on in the West End. I loved it. And we went on a Monday night. It was kind of like the first Monday back to work for a lot of people.

ANGELA HARTNETT: Mm, it was.

NICK GRIMSHAW: It was like a wet, cold January night.

ANGELA HARTNETT: It was packed.

NICK GRIMSHAW: Packed and sold out and it was a tonic.

ANGELA HARTNETT: And you brought the biggest duvet with you in your coat.

NICK GRIMSHAW: I know, but I'm trying to walk everywhere so I'm just like wrapping up.

ANGELA HARTNETT: I was like on a date with Nick and his coat.

NICK GRIMSHAW: Yeah, it was big.

ANGELA HARTNETT: You know, 'cause it was, it was...

NICK GRIMSHAW: I think it was for skiing, I think.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I mean, I don't go skiing, but I think that's what it was designed for. It's got a balaclava.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: So I looked like I could do a drill video.

[laughter]

NICK GRIMSHAW: And I didn't really think about it because I was like, oh I want to walk to the theatre.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: It's like an hour, so I didn't want to be freezing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So then when I got in there, it was, you know, the theatre seats are little aren't they?

ANGELA HARTNETT: Small, they were.

NICK GRIMSHAW: So it was, it's like, it was big. It's like this.

ANGELA HARTNETT: It was.

NICK GRIMSHAW: So I had, yeah, the duvet over us and then I enjoyed a full box of Maltesers.

ANGELA HARTNETT: You certainly did.

NICK GRIMSHAW: I needed it.

ANGELA HARTNETT: On your own. I think I had two.

NICK GRIMSHAW: Yeah, you had two.

ANGELA HARTNETT: But partly because I've been eating Maltesers through Christmas.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: So I'm like, give it up.

NICK GRIMSHAW: I had about three hundred.

[*crew laugh*]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But it was good!

ANGELA HARTNETT: It was amazing.

NICK GRIMSHAW: It was very good.

ANGELA HARTNETT: If you get a chance to see it, do see it.

NICK GRIMSHAW: Yeah, I thought he was fantastic in it. And so funny and so watchable, and he can sort of turn a hand to anything really.

ANGELA HARTNETT: I mean, when you first see it, if you haven't watched the film, you wonder where his role is, but he plays four characters.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: I mean, he's constantly in change mode. And they're very different. It's not like they've tweaked one thing, he's in absolutely new outfits, new wigs, new the whole thing.

NICK GRIMSHAW: New accents, new regions.

ANGELA HARTNETT: It's brilliant.

NICK GRIMSHAW: He's a workhorse, really.

ANGELA HARTNETT: Yeah, he is.

NICK GRIMSHAW: He's always doing something inventive and new, and mad. Like this.

ANGELA HARTNETT: He is.

NICK GRIMSHAW: So, before we get Steve in, let's hear from a listener. We have Anais and Elliot, hi guys. Uh, an email about snacks. 'Hi Nick, Hi Ange, I'm currently on the drive from Glasgow to Manchester with my partner Elliot. We are catching up with Dish as we like to save them for our long car journeys. Our food question for Ange is... what's your go to car snack for a long journey?'

ANGELA HARTNETT: Ooh, that's a difficult one.

NICK GRIMSHAW: Just imagine the scene now. Close your eyes. We're on a motorway. It's grey. You're driving, I think you're a better driver.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I said, 'I've got some snacks.' What would be your dream situation to be in?

ANGELA HARTNETT: I- there'd be three things. They'd have to be salty, sugar. So there'd be satsumas, 'cause they're easy to eat, I think.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I like a bit of fruit.

NICK GRIMSHAW: Not whilst driving.

ANGELA HARTNETT: Not whilst driving, but-

[*crew laugh*]

NICK GRIMSHAW: I'd peel.

ANGELA HARTNETT: You peel.

NICK GRIMSHAW: I'll peel and pass.

ANGELA HARTNETT: I like a salty crisp. I think you need a sal-

NICK GRIMSHAW: What sort of crisp?

ANGELA HARTNETT: Plain, salted.

NICK GRIMSHAW: Salted crisp, yeah.

ANGELA HARTNETT: And then probably our, our chocolate of choice, a Malteser.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah. Flake is probably my favourite chocolate, but you can't-

NICK GRIMSHAW: Ooh, not a flake in a car.

[*crew laugh*]

ANGELA HARTNETT: You can't eat a flake in a car. You need a Malteser.

NICK GRIMSHAW: Ooh, not have a flake in a car.

ANGELA HARTNETT: That would be better.

NICK GRIMSHAW: I always enjoy salt and vinegar Discos in a car.

ANGELA HARTNETT: Discos in a car?

NICK GRIMSHAW: Yeah, you know those-

ANGELA HARTNETT: Okay, the round ones, yeah, yeah, yeah.

NICK GRIMSHAW: -the round crisps. They're mental.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: There's so much flavour on 'em.

ANGELA HARTNETT: Yeah, one little thing.

NICK GRIMSHAW: Like burn your tongue off.

ANGELA HARTNETT: Cause you're basically having stuff to keep you going.

NICK GRIMSHAW: I think I'm right in saying that four tabs of Disco...

[*laughter*]

NICK GRIMSHAW: Can get you from Glasgow to Manchester in forty-five minutes

ANGELA HARTNETT: Oh, you've done it [*laughs*]

NICK GRIMSHAW: They're intense. So I'd go Discos.

ANGELA HARTNETT: They should put that on the bra- the marketing.

NICK GRIMSHAW: Yeah. They're mad. Um, all right, let's get Steve Coogan in.

ANGELA HARTNETT: Yes.

[*theme music*]

NICK GRIMSHAW: Time to welcome our guest, a man for all seasons, but especially the start of this season, which is season seven of this podcast.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: A round of applause for Steve Coogan, everybody!

[*applause*]

STEVE COOGAN: Thank you.

NICK GRIMSHAW: Welcome.

ANGELA HARTNETT: Welcome Steve.

NICK GRIMSHAW: To Dish.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: Thank you.

NICK GRIMSHAW: How are you?

STEVE COOGAN: I'm very good, yeah, very good.

NICK GRIMSHAW: Thanks for coming to see us.

STEVE COOGAN: Well, I'm very pleased to be here. I've been told this is the one to do. This is the one.

[*crew laugh*]

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: This is the one. Who told you that?

STEVE COOGAN: My daughter.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh, did she? She said this is the one.

ANGELA HARTNETT: Cause she's a chef, your daughter, isn't she?

STEVE COOGAN: She is.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: She works at a cafe on the canal in East London.

ANGELA HARTNETT: Oh yeah, I know the one. It's very good.

NICK GRIMSHAW: Wait, do I know the one?

ANGELA HARTNETT: Yeah, you do.

NICK GRIMSHAW: Oh, I love that one.

STEVE COOGAN: Yeah.

[laughter]

NICK GRIMSHAW: You can get like a tray bake when it's closed?

ANGELA HARTNETT: Yes, and they do the best breakfast.

STEVE COOGAN: Yeah.

ANGELA HARTNETT: And actually I stole one of their recipes. And I did note that I put it in the book-

NICK GRIMSHAW: Bold to announce.

ANGELA HARTNETT: -they do this um...

[laughter]

ANGELA HARTNETT: It's a really simple recipe, but it was so delicious. Just two fried eggs on bread, with chilli and anchovies and sage.

STEVE COOGAN: Yeah.

ANGELA HARTNETT: I mean, why wouldn't you want that on a Saturday morning? Sunday morning...

NICK GRIMSHAW: Yeah.

NICK GRIMSHAW: Did they mind, did you give them a...

ANGELA HARTNETT: I put a little mention. I said-

NICK GRIMSHAW: Inspired by...

[*laughter*]

ANGELA HARTNETT: Inspired by ...No, you have to do that.

NICK GRIMSHAW: Inspired by... But yeah, thanks for coming to see us. We were dead excited that you could join us. We're gonna talk about your play, we just went to see it and we loved it so much.

ANGELA HARTNETT: Mm.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: Truly.

ANGELA HARTNETT: It was brilliant.

NICK GRIMSHAW: Like, really, really did.

ANGELA HARTNETT: Are you enjoying it? There was a hesitation on that face-

STEVE COOGAN: Uh, well it's like-

[*crew laugh*]

ANGELA HARTNETT: -you're like, what?

STEVE COOGAN: I'm doing my 105th show this evening.

NICK GRIMSHAW: Oh, wow.

ANGELA HARTNETT: Jeepers.

STEVE COOGAN: So, uh, the novelty's worn off.

[laughter]

ANGELA HARTNETT: It's not fun anymore.

STEVE COOGAN: I mean, I have more- I have most f- I've got to do four characters in this show.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: This Dr. Strangelove, and then three other characters, and um, the changes backstage are like Formula 1 pit stops.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I bet.

STEVE COOGAN: And there's four women and one man who basically pull all my clothes off and then put clothes on me, all in a very professional capacity.

[laughter]

STEVE COOGAN: Unfortunately. But I have most fun doing that backstage-

NICK GRIMSHAW: Doing that.

STEVE COOGAN: -'cause the banter between us as we're doing it, 'cause we know it's so well now, so it's its own little sort of play.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: Going on backstage.

NICK GRIMSHAW: Back there.

STEVE COOGAN: But very fast changes, it's quite exhausting.

NICK GRIMSHAW: And when you do the fast change do you just step off and stand still and they do it?

STEVE COOGAN: I sort of revolve on the spot, so I go, they put stuff on me here, and then I turn that way, and someone puts stuff on me here, and I turn that way, and someone puts stuff on me there, and then I walk back on stage, so it's...

[laughter]

NICK GRIMSHAW: Love.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: And now is it going back to the theatre, because it's the first time back on stage in, what, twenty-eight years?

STEVE COOGAN: Well, I'd forgotten that you have to go every night to do it.

[laughter]

NICK GRIMSHAW: Absolute nightmare.

STEVE COOGAN: That's... I mean, I know they said that, and I went, 'Yeah, yeah, that's fine, yeah, yeah.'

[crew laugh]

STEVE COOGAN: Um, I feel like, cause I'm so used to doing stuff on camera, I'm like, 'Well, have you got it? Great. Can I go home now?'

[crew laugh]

ANGELA HARTNETT: Yeah.

STEVE COOGAN: You know, you have to keep coming back.

NICK GRIMSHAW: What?

ANGELA HARTNETT: Yeah, yeah, yeah.

STEVE COOGAN: So that is a bit of a culture shock for me, but it's quite a good discipline because you have to do the show, whether you're in the mood to do it or not. So you've got to garner all this enthusiasm. So I walk around backstage singing out loud, [*sings*] 'We're going to do a show, even though none of us want to.'

[*laughter*]

STEVE COOGAN: Get everyone in the mood, you know. When you're doing it on the stage, it is fun. It's always, it's just the anticipation of going, I've got to do a show in ha- today I'm doing two, I've got to do one in the afternoon...

ANGELA HARTNETT: Oh, matinee.

STEVE COOGAN: See that on my thumb there? I trapped that in the wheelchair of Dr. Strangelove during rehearsals.

NICK GRIMSHAW: Oh. And it's still there.

STEVE COOGAN: And that's how long, it was at the bottom of my nail and it's still there.

ANGELA HARTNETT: That's how long you've been doing it.

STEVE COOGAN: That's how long I've been doing it. It's nearly gone.

[*laughter*]

STEVE COOGAN: It's nearly gone.

NICK GRIMSHAW: That's quite amazing, it'll be quite momentous when it ends. Final night.

STEVE COOGAN: Yeah. It just reminds me how long I've been doing it. But I'm on the home straight, so uh- we, we, I say I. I'm used to doing shows on my own, but like, it's like, there's a big cast, you know, it's not just me.

[*crew laugh*]

NICK GRIMSHAW: Not just you.

STEVE COOGAN: I've got to give them credit, you know. Um, I am part of an ensemble. Um, I just do most of the heavy lifting.

[laughter]

NICK GRIMSHAW: It's like you on this, Ange.

ANGELA HARTNETT: What about me? It's like me.

[crew laugh]

NICK GRIMSHAW: Very similar.

ANGELA HARTNETT: I sympathise with you Steve. I get it.

NICK GRIMSHAW: Yeah, you do the heavy lifting, and also you're like, [sings] 'We've got to do another show.'

[laughter]

STEVE COOGAN: Yeah, yeah.

[cocktail making sounds]

NICK GRIMSHAW: We've made you this, because you have not one, but two performances today.

STEVE COOGAN: Mm.

NICK GRIMSHAW: So we've gone for this, which is a Mother Root Ginger, non-alcoholic-

STEVE COOGAN: Very nice.

NICK GRIMSHAW: -cocktail thing. But it's, I love this, I have it at home, it's good this, innit?

STEVE COOGAN: It's got a sort of, um, bitter...

NICK GRIMSHAW: Mm-hm. Sounds nice.

STEVE COOGAN: Sort of vinegary kick as well.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: Not Sarson's.

NICK GRIMSHAW: Mm. Not Sarson's.

[*crew laugh*]

NICK GRIMSHAW: No.

STEVE COOGAN: Just checking.

NICK GRIMSHAW: Sarson's on ice. Cheers.

STEVE COOGAN: Okay, cheers.

NICK GRIMSHAW: But I do love this, I have it at home, I really, really like it, so welcome. Have you had to change quite a lot to suit theatre life? Cause essentially you like become nocturnal, I guess.

STEVE COOGAN: I'm in a routine now.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: I cycle to the theatre. Someone drives me home.

NICK GRIMSHAW: What happens with the bike? Bike in the car?

STEVE COOGAN: It's a folding one that goes in the boot.

NICK GRIMSHAW: Yeah, nice.

ANGELA HARTNETT: Ah.

NICK GRIMSHAW: Thought you just have a daily new one.

STEVE COOGAN: Yeah, yeah.

[*laughter*]

STEVE COOGAN: They just give me a new bike every day. 'I don't want a dirty one, I want a new one. It got dirtier when I cycled in.'

NICK GRIMSHAW: Let's talk about, we always like to hear our guest's palate, our food likes, dislikes. You supplied a terrific list of food loves, worth reading out in one take.

ANGELA HARTNETT: Yeah, it's very good.

NICK GRIMSHAW: Um, Steve Coogan enjoys simple fresh pasta, rhubarb, ice cream, rhubarb crumble and custard, porridge, chocolate, scrambled eggs with marmite, cheese and onion pie, fish and chips, soda bread, purple sprouting broccoli. This is all food. Curry, roast beef, potato farls, carpaccio, tartar, smoked mackerel pate, and a fish finger sandwich.

[crew laugh]

NICK GRIMSHAW: Um... we're gonna have one of those today.

ANGELA HARTNETT: Two, actually.

NICK GRIMSHAW: Two?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Are we?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What we having?

ANGELA HARTNETT: We've got the cheese and onion pie.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And we're doing rhubarb crumble.

NICK GRIMSHAW: Oh, yeah, nice.

ANGELA HARTNETT: And custard.

NICK GRIMSHAW: Oh, yeah, nice.

ANGELA HARTNETT: Proper custard, like, you know, Bird's custard.

STEVE COOGAN: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: Isn't that where chefs sort of surprise you and say, 'I like the cheap version.'

NICK GRIMSHAW: Yeah.

STEVE COOGAN: To make you go, ooh!

[*laughter*]

NICK GRIMSHAW: Relatable!

STEVE COOGAN: That's surprising.

[*laughter*]

STEVE COOGAN: 'I like the Walls sausages, not the fancy ones.'

ANGELA HARTNETT: Not me, I hate all that stuff.

[*crew laugh*]

NICK GRIMSHAW: Do you?

ANGELA HARTNETT: No, I don't.

NICK GRIMSHAW: Yeah, posh custard, I don't know about posh custard. Not into it. Not into it.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: I did Bake Off once, like a charity Great British Bake Off, and, you know, like, you, you get like the surprise element on the show where they say, they're like the blind round or whatever, and you just don't know what you're going to get, and you turn the card over, and it says a recipe, but very vague.

STEVE COOGAN: Mm-hm.

NICK GRIMSHAW: One of the instructions was, 'Make custard.'

STEVE COOGAN: Right, right.

NICK GRIMSHAW: I was like, make custard?

STEVE COOGAN: Yeah.

NICK GRIMSHAW: I thought that was...

STEVE COOGAN: What you thought it just came in a plastic-

[crew laugh]

NICK GRIMSHAW: An ingredient.

STEVE COOGAN: Just came in a plastic tub?

NICK GRIMSHAW: Yeah, just came, I was like, make?

ANGELA HARTNETT: What did you do?

NICK GRIMSHAW: Make custard? I think I did eggs, sugar...

ANGELA HARTNETT: Did they not even give you a recipe?

NICK GRIMSHAW: No, just 'Make custard.'

[crew laugh]

NICK GRIMSHAW: Egg... what is it?

ANGELA HARTNETT: Yeah, it is egg, sugar, milk, yeah, basically that.

NICK GRIMSHAW: And custard.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

[laughter]

STEVE COOGAN: And then add custard.

[laughter]

NICK GRIMSHAW: And then add custard.

ANGELA HARTNETT: Then add the yellow stuff.

NICK GRIMSHAW: I was like, make custard? I was like, ah, jeez. We have your dislikes as well. Shorter. Oysters, quite a common one. Offal, no one's mad for it. No one's going to be like, please, offal.

STEVE COOGAN: I love offal.

NICK GRIMSHAW: Please, offal. Um, my dog might.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: Um, and then one, this is the first. The specificness of a microwaved baked bean.

ANGELA HARTNETT: Yeah, what is it you don't like?

STEVE COOGAN: I don't- because I think they should be broken down. They should, they should be cooked so that they almost start, so they break down.

NICK GRIMSHAW: Yes.

STEVE COOGAN: If they're like little bullets, hot bullets, they're horrible. In the microwave, it's a criminal thing. I think you should, if I'm doing a fried breakfast, I'll put the beans on first, so they really start to break down.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, okay.

STEVE COOGAN: So they're kind of half broken-

ANGELA HARTNETT: So they start to mush together.

STEVE COOGAN: Almost slightly mushed, yeah. Very good.

NICK GRIMSHAW: I'm really glad we're having a pie though.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: I'm glad that you picked that, because sometimes, I mean, always enjoy the food, Angela cooks.

ANGELA HARTNETT: Here we go. 'But...'.

NICK GRIMSHAW: No, no, no, but sometimes, no, but like, this feels like seasonally matched, like, I'm in pie season. This is exactly what I want.

STEVE COOGAN: It's sort of comforting and a winter, winter sort of food. Quite nice, if it is winter.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And as two northern lads here, Pie: base underneath, base on top?

STEVE COOGAN: Yeah, yeah, uh, pie, pie, yeah, I mean, as long as it's not too thick.

ANGELA HARTNETT: Okay.

STEVE COOGAN: But, but, yeah, it should be a full pie experience.

ANGELA HARTNETT: Right, okay.

[laughter]

ANGELA HARTNETT: Noted.

STEVE COOGAN: Yeah. When I did the series with Rob Brydon, The Trip, we went on all these fancy restaurants, uh, all around the world, in fact, and they were all interesting. But I did find myself craving more simple food. After a while of being bombarded and spoiled by, this is sort of assault on the senses.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: Even just craving a fried egg sandwich, you know.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: And also, I started to get put off by the sort of fetishistic eight course menus, where it takes longer to describe the food than it does to eat it.

[laughter]

STEVE COOGAN: Someone stands there, tells you what it all is, and you're going, all right, get on with it.

[laughter]

STEVE COOGAN: And then you go, right [swallowing sound] That's interesting.

[laughter]

STEVE COOGAN: But, so, yeah.

NICK GRIMSHAW: I've only done that once where I went and did like a long, like eleven course situation.

STEVE COOGAN: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And Mesh, my boyfriend, has got like a ferocious appetite, and so he was like, oh great, but it was...

ANGELA HARTNETT: Tiny.

NICK GRIMSHAW: It was small.

ANGELA HARTNETT: Mice.

NICK GRIMSHAW: And the gaps in between, he was fuming.

[laughter]

NICK GRIMSHAW: He was like, the gap was too long.

STEVE COOGAN: I mean, I like that sort of farm to table.

ANGELA HARTNETT: Not messing around

NICK GRIMSHAW: Yes.

STEVE COOGAN: It's like honesty. I mean, when I grew up, my mum cooked all the food because that was the most cost-effective way of feeding the family. And I was jealous of all the kids at school who had all the processed food, like Findus Crispy Pancakes and all that stuff.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: I was the same and I used to be like jealous of people even having like a takeaway, like we never had a takeaway. We'd like have a chippy-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -like on a Friday.

STEVE COOGAN: Yeah, yeah, yeah, exactly.

NICK GRIMSHAW: But even like Chinese food. I was like, I want that. So I always hated my mum's food that she'd make.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: Because I thought it was like really boring and now I love it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: My mum was essentially St. JOHN.

ANGELA HARTNETT: Yeah.

[laughter]

[dinner table sounds]

NICK GRIMSHAW: Wait, you're from Middleton, aren't you?

STEVE COOGAN: Yeah, yeah.

NICK GRIMSHAW: Yeah, because I'm from Royton.

STEVE COOGAN: Oh right, so you're not far at all.

NICK GRIMSHAW: Not far. But our chippy was in Middleton. But I can't remember the name of it-

STEVE COOGAN: Oh, Tommy's.

NICK GRIMSHAW: Tommy's.

STEVE COOGAN: Tommy's Chippy.

NICK GRIMSHAW: Tommy's Chippy.

STEVE COOGAN: Yeah. That was like famous.

NICK GRIMSHAW: Yeah, yeah, yeah. And my dad used to do the same schtick every week. He'd go, and then come back and be like, 'Goldmine, that place. Goldmine.'

STEVE COOGAN: 'Goldmine.' [laughs]

NICK GRIMSHAW: 'Goldmine that place. Queuing out the door every Friday.' And we'd be like, we'd be like, wait for it. And he'd come in and go, 'Goldmine.'

[laughter]

NICK GRIMSHAW: Like, every, every Friday.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: And we'd like set him up because we knew it was coming. 'Was it busy?'

[laughter]

NICK GRIMSHAW: Do it every week.

STEVE COOGAN: To try and tease it out of him.

NICK GRIMSHAW: Yeah. 'Busy?'

STEVE COOGAN: [laughs]

NICK GRIMSHAW: 'Queuing out the door.' Every week, it's so good.

STEVE COOGAN: Ooh lovely, thank you.

NICK GRIMSHAW: Oh yes. The pie is here.

ANGELA HARTNETT: It's here.

NICK GRIMSHAW: This looks fantastic, Angela. So we've got cheese and onion pie with a side of cabbage. Does it have an official title?

ANGELA HARTNETT: It's John Whaite's potato, cheese and onion pie.

NICK GRIMSHAW: John Whaite's pie.

ANGELA HARTNETT: From Waitrose.

NICK GRIMSHAW: Okay.

STEVE COOGAN: Mmm.

NICK GRIMSHAW: Oh my god, yes, that is...

ANGELA HARTNETT: Is it all right? Is it hitting the...

STEVE COOGAN: That's really, really great.

NICK GRIMSHAW: That is really nice.

STEVE COOGAN: So, has it got mustard in it?

ANGELA HARTNETT: Coarse grain mustard, white pepper, I believe....

NICK GRIMSHAW: White pepper.

ANGELA HARTNETT: ...that is the pepper of choice.

STEVE COOGAN: You see, well, I love white pepper, and, because you never see it in restaurants. For certain food, it's absolutely, on eggs and like macaroni and cheese, or anything with potato, like fish pie.

ANGELA HARTNETT: And fish as well, I think.

STEVE COOGAN: Yeah. I mean, the old days that would, in any kind of caff that would have been on the table, but not, uh...

ANGELA HARTNETT: Neil, my husband, he's always about the white pepper. Certain things he'll always only use white pepper for.

STEVE COOGAN: Mm, mm.

ANGELA HARTNETT: And it is, like you say, potato, fish, anything with cheese and stuff.

STEVE COOGAN: Mm.

NICK GRIMSHAW: Angela.

ANGELA HARTNETT: Yes, Nicholas.

NICK GRIMSHAW: This is a like, a really great experience.

[crew laugh]

NICK GRIMSHAW: Like...

STEVE COOGAN: This is really great.

NICK GRIMSHAW: This is beyond.

STEVE COOGAN: So what's, what have you put on top of the cabbage here?

ANGELA HARTNETT: So cabbage, I've just boiled it.

STEVE COOGAN: Yeah.

ANGELA HARTNETT: Then slightly in a pan with some butter and a bit of olive oil, I've lightly grilled it, so it chars a little bit, and that's it.

NICK GRIMSHAW: And talk me through your pie method, please.

ANGELA HARTNETT: So pastry, normal shortcrust pastry, flour, butter, although John puts this little tip that I've never done, he puts a spoon of vinegar in the pastry.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And milk.

NICK GRIMSHAW: Mm?

ANGELA HARTNETT: See, I would always make shortcrust pastry with just water.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But he puts a spoon of vinegar and milk. So it's a beautiful pastry, it really is lovely. And then the pie is basically boil your potatoes or steam your potatoes.

NICK GRIMSHAW: That is so good.

ANGELA HARTNETT: Then you finish it with cheddar cheese or gruyère that says in the recipe, but because of you two northern boys, I put Lancashire cheese in.

STEVE COOGAN: Oh yeah, that's what I was interested in, I was trying to think, there was something slightly different about it.

ANGELA HARTNETT: So then Lancashire cheese, um, cheddar cheese, coarse grain mustard, white pepper, and then chives, spring onion, and parsley. And a bit of creme fraiche.

NICK GRIMSHAW: Wow, that is ten out of ten, Ange.

ANGELA HARTNETT: Ten out of ten. You've got some for your afternoon break, Steve. Take it back to the theatre.

STEVE COOGAN: Mm!

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: That is so good.

STEVE COOGAN: It's like comfort food for me, but I really like-

NICK GRIMSHAW: Just a simple Michelin star chef making a pie.

[laughter]

STEVE COOGAN: Exactly, yeah.

NICK GRIMSHAW: Just a simple...

STEVE COOGAN: Yeah.

NICK GRIMSHAW: Just made by Angela Hartnett.

ANGELA HARTNETT: And I reckon it would be delicious cold as well. Like a nice slice of that with a little bit of pickled onions or some, you know, Branston pickle or something like that. It'd be really good.

NICK GRIMSHAW: If you want to get this recipe, go on [waitrose.com/dish recipes](https://www.waitrose.com/dish-recipes). All the recipes that Angela does are on there. This one is really fantastic. You can get all the ingredients there. You can go to Waitrose if you like. Um, there's a wine pairing as well.

ANGELA HARTNETT: It's a Vermentino di Gallura, and it's 'a lovely crisp, tangy, dry notes from Sardinia, which has flavoured notes of green apple, citrus and ripe pear.'

[*cutlery sounds*]

ANGELA HARTNETT: Which was your favourite country in The Trip?

STEVE COOGAN: Um-

ANGELA HARTNETT: Did you have one?

STEVE COOGAN: Well, yeah, Italy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: Sort of a lot of surprising places there was amazing food. We did the Lakes and Yorkshire. I quite like going round the north of England because it was familiar to me.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Sure.

STEVE COOGAN: And then also finding these little hidden places.

NICK GRIMSHAW: Little places, yeah. Where would you like to go that you've not gone to? Is there anywhere in the world that you think, yeah, I could imagine me and Rob Brydon doing that.

STEVE COOGAN: Italy was amazing 'cause even, I mean, that's an interesting example because in Italy, even sort of um, there isn't really a culture of fast food there.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No, not at all.

STEVE COOGAN: The way there is here. It's sort of hard to get bad food.

NICK GRIMSHAW: I remember when we went to Japan last year, never been, always want to go. When we were, you know, going out for a mooch one day, we asked the reception, like, 'Where could we go for like good food?' and they were like, 'What do you mean? And I was like, 'Where would you say would be nice for food?' And they were like, 'Anywhere.'

ANGELA HARTNETT: Anywhere.

STEVE COOGAN: Ah, really? How interesting.

NICK GRIMSHAW: I was like, she don't get what I'm on about. So I asked someone else-

STEVE COOGAN: [*laughs*]

ANGELA HARTNETT: It's her fault.

NICK GRIMSHAW: Well I was like, oh, maybe she doesn't know what I'm trying to say here. And then someone else was like, 'Everywhere.' It was like a, an alien concept like, there could be a horrible restaurant.

STEVE COOGAN: Yes.

ANGELA HARTNETT: Of course.

STEVE COOGAN: Yeah. How interesting. Really, how interesting.

NICK GRIMSHAW: Yeah. Couldn't you do a Japan leg?

ANGELA HARTNETT: Can me and Nick come as well? We'll just sort of be in the background...

STEVE COOGAN: Um, well I do like sushi and sashimi and all that, yeah, it's great... Funnily enough, the things like steak tartare that really...my dad, my late father, I remember once he ordered steak tartare and it came and he looked at it with horror.

[*laughter*]

STEVE COOGAN: I said, 'You didn't, you weren't expecting that, were you?' And he went, 'No.'

[laughter]

STEVE COOGAN: And I had a steak, I had a steak and I went, 'Do you want to swap?' and he went, 'If you wouldn't mind.'

[laughter]

STEVE COOGAN: But, um, but I do like that, when the food's really good, you know, if it's raw it's got to be good.

ANGELA HARTNETT: Yeah, yeah, course.

NICK GRIMSHAW: Yeah. And how is it going to work with Rob? You must, you must love each other really, come on.

STEVE COOGAN: Well, the other thing is like, what we do when we, well, cause it's sort of, it's like we, it's a weird thing, it's not reality TV because we, we play ourselves, but we have actors playing his partner and my- I have an actor playing my partner and, and I have an actor playing my son, and I haven't got a son, I've got a daughter. But it's sort of, it's sort of this hybrid thing where you can say stuff and make stuff up, and also the, you know, it's sort of half, it's not really what- people don't quite know. I, in fact I, I look at some of the stories I tell in it and I go, well that was true, and that one's just a lie.

NICK GRIMSHAW: So fun

ANGELA HARTNETT: [laughs]

STEVE COOGAN: But Rob and I, we had a gentleman's agreement that we were allowed to take the piss out of each other, and know that we risk upsetting each other. Cause if you really want to needle someone, you know someone well, you know what buttons to press.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah of course.

STEVE COOGAN: To wind them up, so we did that. And sometimes it would get quite frosty.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: Probably on my part, you know.

[laughter]

STEVE COOGAN: And I'd go, 'You want to go there? You want to go there? Do you want me to go there? Should we do that? Are we, are we doing that?'

[laughter]

STEVE COOGAN: And um, but you know, I was normally the instigator, but then, and Michael would says, 'Stop, stop, be nice to each other,' or 'Just do some funny voices, stop it.'

[laughter]

STEVE COOGAN: 'You're being too nasty.'

NICK GRIMSHAW: 'Do a funny voice.'

STEVE COOGAN: Yeah.

NICK GRIMSHAW: [laughs]

STEVE COOGAN: Um, so, but, uh, but funnily enough, I play up to being precious and pretentious. There's some truth in it, but not, you know, we always overplay it, and Rob plays being Mr. Entertainer and he's more, you know, he's a bit more nuanced than that.

[laughter]

STEVE COOGAN: A bit. A bit.

ANGELA HARTNETT: A little bit more precious, yes.

STEVE COOGAN: And, uh, and so what we do is we play that, we play that up, but actually in the evening we go out and, um, eat ourselves.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: As two normal people, and our conversation is really boring.

[laughter]

STEVE COOGAN: Talk about like, 'Are you having an extension built?' It was things like that. Like, it's really dull.

ANGELA HARTNETT: Talk football - yeah.

STEVE COOGAN: I said, 'Are you gonna film this?' They said 'God, they're so boring.'

[laughter]

STEVE COOGAN: Or how much we like our children. Like re- like no edge at all. But Rob and I do, do actually like each other.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: When we did The Trip to Italy, we Anna Wintour at Vogue flew us over there just to take one photograph, or two photos to go in Vogue. So we went back to a place called Ravello on the Amalfi Coast, which is like heaven. It's like up on the mountain top and it's the most idyllic garden. And Rob and I, before we did this photo shoot, let's go for dinner, in one of the restaurants, we'd been to when we were filming The Trip, and there was a couple who'd gone there on holiday because they'd seen The Trip, and they wanted to go to the restaurant we'd eaten in, and we were there eating in the restaurant.

[laughter]

STEVE COOGAN: 'Do you just live here?'

[laughter]

STEVE COOGAN: 'In this restaurant?' And eat here...they were like, it sort of blew their minds, like, they're like, what you're h- like we were there especially for them.

ANGELA HARTNETT: Yeah, yeah.

STEVE COOGAN: But it was...

NICK GRIMSHAW: They must have been like, what?

STEVE COOGAN: Yeah.

ANGELA HARTNETT: How many times have they told that story? ‘And they were there!’

NICK GRIMSHAW: ‘And they were there!’

ANGELA HARTNETT: ‘We went and they were there!’

NICK GRIMSHAW: Let's get them on the podcast, please!

STEVE COOGAN: Yeah, just for like one photograph.

NICK GRIMSHAW: What, did Anna Wintour love The Trip?

STEVE COOGAN: She loved The Trip and she- we'd been doing it for quite a few more years than that. And I did this film at the time that I, uh, [clears throat] won a BAFTA for.

[clears throat]

STEVE COOGAN: [clears throat]

ANGELA HARTNETT: [coughing] BAFTA.

STEVE COOGAN: [clears throat]

ANGELA HARTNETT: God.

STEVE COOGAN: For writing, and my daughter always says that I'm sartorially challenged, you know, like when I dress, I go, ‘Do you think what I'm wearing is okay?’ And she'll go, ‘It's a bit fifty shades of beige.’

[laughter]

STEVE COOGAN: And um, anyway, I got a text from Anna Wintour saying, ‘Great speech. Good suit.’

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: That's a compliment.

STEVE COOGAN: I showed it to my daughter and I said, Anna Wintour says, 'Great speech. Good suit.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: And she, my daughter said, 'It didn't say, 'Good speech. Great suit.'"

[laughter]

NICK GRIMSHAW: Ooh, yeah...

[salt grinder sounds]

NICK GRIMSHAW: We now come to our fast food quiz. Favourite way to eat eggs?

STEVE COOGAN: Poached. Oh, I can't poach eggs, but I like to eat poached eggs.

NICK GRIMSHAW: Yes.

[laughter]

ANGELA HARTNETT: We're not asking you to make eggs.

STEVE COOGAN: Okay, good.

ANGELA HARTNETT: Just an answer. What's your favourite sandwich filling?

STEVE COOGAN: I think, if I'm going on a hike in the north of England, a ham sandwich with pickled onion and lots of English mustard.

ANGELA HARTNETT: Oh yeah, English mustard.

STEVE COOGAN: On white crusty bread.

ANGELA HARTNETT: Yeah, definitely white bread.

NICK GRIMSHAW: What's your favourite form of potato?

STEVE COOGAN: Uh, well, probably, you know, roast.

ANGELA HARTNETT: Your favourite crisp?

STEVE COOGAN: I don't like poncy crisps.

NICK GRIMSHAW: No.

STEVE COOGAN: I remember in Ireland they do a thing called Tayto crisps.

NICK GRIMSHAW: Best crisps.

ANGELA HARTNETT: Oh yeah.

STEVE COOGAN: Thin and just salted.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: It's really simple.

NICK GRIMSHAW: Yeah, I love a Tayto, Tayto you can get- you can get Tayto in some pubs.

ANGELA HARTNETT: Yeah, you can.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: Mm-hm, mm-hm.

ANGELA HARTNETT: Favourite pasta?

STEVE COOGAN: The little tiny cup one that gets, that stuff collects in.

NICK GRIMSHAW: Oh yeah, le...

STEVE COOGAN: What's it called?

ANGELA HARTNETT: Like the orecchiette.

STEVE COOGAN: That's right, yeah, that one.

ANGELA HARTNETT: Orecchiette.

STEVE COOGAN: Yeah, that one. Yeah, I like that.

ANGELA HARTNETT: Oh, I know the one you, you like, did I read this, the broccoli sauce with orecchiette.

STEVE COOGAN: Yeah, yeah.

ANGELA HARTNETT: Onions, garlic.

STEVE COOGAN: Yeah.

ANGELA HARTNETT: Garlic, chilli.

STEVE COOGAN: Yes, yes. Yeah, that's, yeah.

NICK GRIMSHAW: Favourite Sunday roast?

STEVE COOGAN: Well, roast beef, I mean...

NICK GRIMSHAW: Beef, yeah.

STEVE COOGAN: Just like, I'm normal.

[laughter]

ANGELA HARTNETT: You're normal.

NICK GRIMSHAW: Final one. Favourite herb?

STEVE COOGAN: Um... Oh, crikey, uh...

NICK GRIMSHAW: Do you like that blob of rosemary in there?

ANGELA HARTNETT: Yeah, rosemary.

STEVE COOGAN: It's quite good, actually, rosemary, it's quite interesting.

ANGELA HARTNETT: Chive?

STEVE COOGAN: And, um, well, yeah, basil's quite a bit of green.

NICK GRIMSHAW: I love this.

ANGELA HARTNETT: Yes, the thought face.

STEVE COOGAN: That's the most pressure I've had all year.

[laughter]

NICK GRIMSHAW: Ever.

[laughter]

NICK GRIMSHAW: Forget the stage show, he's like, ugh!

STEVE COOGAN: Ugh [crying sounds]

[cutlery sounds]

NICK GRIMSHAW: Oh, I love a crumble Ange.

ANGELA HARTNETT: Crumble, there you go- I haven't made a crumble in ages, actually.

STEVE COOGAN: Um...

NICK GRIMSHAW: It's sort of the first thing you did at school, a crumble.

STEVE COOGAN: Ah.

ANGELA HARTNETT: I'm going to give you a bit more of the rhubarb 'cause I know you like the rhubarb.

STEVE COOGAN: Thank you, lovely. Oh yeah, very

NICK GRIMSHAW: And is rhubarb on now?

STEVE COOGAN: Now.

ANGELA HARTNETT: Coming in, well, Yorkshire forced rhubarb.

STEVE COOGAN: Forced rhubarb, now, it almost sounds a bit... it sounds rude, doesn't it? Forced rhubarb.

ANGELA HARTNETT: Forced rhubarb.

STEVE COOGAN: It's the rhubarb equivalent of veal, I think.

ANGELA HARTNETT: Yeah [*laughs*]

STEVE COOGAN: It's like, they put it in the dark shed don't they?

ANGELA HARTNETT: Yes, yeah.

STEVE COOGAN: In fact, have you had those photographs, you know sometimes you see those photographs of those sheds with like, is it candlelight or something like?

ANGELA HARTNETT: Yeah, yeah, yeah, they would be, yeah.

STEVE COOGAN: It always looks really sort of strangely religious or something.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: Those, those-

ANGELA HARTNETT: Feels like The Blair Witch Project.

STEVE COOGAN: Yeah, yeah.

NICK GRIMSHAW: Forced rhubarb by candle?

ANGELA HARTNETT: Forced.

STEVE COOGAN: They, they-

ANGELA HARTNETT: Well just, they're making it grow quicker, basically.

STEVE COOGAN: Because they put little holes in the roof?

ANGELA HARTNETT: Yeah.

STEVE COOGAN: Is that right? So there's a little bit of light or something? Oh, is the candlelight simulating daylight?

ANGELA HARTNETT: I think it's the holes in the roof and it's the candlelights helping that all come through.

STEVE COOGAN: And it goes really pink.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: So it's naturally sweet.

ANGELA HARTNETT: This is forced rhubarb because of the sweetness. Whereas if you get the rhubarb, like we've all got a bottom of our gar-

STEVE COOGAN: You have to put loads of sugar in.

ANGELA HARTNETT: Yeah. Yeah, with sugar and then, also, the one you get at the bottom of your garden, that one's sharper, greener.

STEVE COOGAN: It is, very bitter. You have to put loads of sugar. When I- that's like the rhubarb I grew up with, was like the green stuff. There might be a bit of pink here and there.

ANGELA HARTNETT: Right at the top.

STEVE COOGAN: Yeah, yeah, yeah.

ANGELA HARTNETT: Like literally at the end.

NICK GRIMSHAW: A little bit.

ANGELA HARTNETT: Do you want some custard?

NICK GRIMSHAW: I'm not mad for custard, you know, but I will. I'm not mad for it, but wow, that is-

STEVE COOGAN: This is really nice.

NICK GRIMSHAW: I'll have a little bit.

STEVE COOGAN: Is there something like-

ANGELA HARTNETT: There's orange zest in there.

STEVE COOGAN: Zest, ah.

ANGELA HARTNETT: Orange zest in there, and it's rhubarb and pear.

NICK GRIMSHAW: Forced or natural?

[*crew laugh*]

ANGELA HARTNETT: Natural orange zest. I dyed it earlier.

STEVE COOGAN: That orange zest is really tangible.

ANGELA HARTNETT: Mm, lovely crumble.

STEVE COOGAN: Which is a really good word to use.

[*crew laugh*]

ANGELA HARTNETT: It's a pleasure, darling. Pleasure.

NICK GRIMSHAW: This is really great. We've got to talk Alan Partridge, and we've got to talk Alan Partridge and food in a moment, because they're quite the relationship. How is it talking about Alan Partridge? Are you over it, or?

STEVE COOGAN: No.

NICK GRIMSHAW: Willing to discuss?

[*laughter*]

STEVE COOGAN: As long as I'm able to do other things.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right, yeah.

STEVE COOGAN: There was a time when I felt like saddled with it. So when I do Partridge, I do it through choice.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

STEVE COOGAN: Not because I have to. I'm doing some stuff at the moment, and it does make me laugh, so...

ANGELA HARTNETT: Yeah.

STEVE COOGAN: I make notes on my phone, I think, I have a funny idea.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: I'm on the train, and I'm chuckling to myself. I will laugh at myself as a Partridge comes into my head, and put it in my phone, on my own.

[laughter]

STEVE COOGAN: Or I'll look in a shop window and think about, I might say, oh, what would Alan say about that. I'm still doing it now thirty years later, so it's like a condition now.

ANGELA HARTNETT: It's part of your mental state.

STEVE COOGAN: There'd be a, an acronym for it, you know.

NICK GRIMSHAW: Yeah, yeah, yeah, yeah, yeah.

STEVE COOGAN: Um, but um, so I do like writing it with the Gibbons brothers, the two writers who've been doing it for fifteen years. No, we've been doing the podcast and, I mean, we think of funny scenarios, all the, I mean the one we did the other day was, Alan gets trapped in a porch. You know the glass door-

[laughter]

STEVE COOGAN: You know the glass door just outside the front door?

ANGELA HARTNETT: Yeah, yeah.

STEVE COOGAN: Some semi-detached houses have. So, Lynn's house, he goes out there, she's gone out, and he slams the door, he's trapped in the porch for eight hours.

[laughter]

STEVE COOGAN: But he's recording his podcast. So he has to, he has to start looking at the leaflets on the floor, like pizza delivery leaflets.

[laughter]

STEVE COOGAN: And things like that, um...and you know, so, so it's all about... So, so things like that, it's really sort of stupid things, and then, and you sort of think of all kinds of things, funny things that can happen. So we've done a TV series, it's called, um, How Are You?

ANGELA HARTNETT: Yeah.

STEVE COOGAN: [*in Alan Partridge voice*] How Are You? It's Alan Partridge.

[laughter]

NICK GRIMSHAW: [*in Alan Partridge voice*] How Are You?

STEVE COOGAN: [*in Alan Partridge voice*] How Are You? It's Alan Partridge.

[laughter]

STEVE COOGAN: But, um... it's about mental health.

NICK GRIMSHAW: When will we get to see that?

STEVE COOGAN: Uh, well this year.

NICK GRIMSHAW: Oh wow.

STEVE COOGAN: I mean, next, next couple of months, I think, I think.

NICK GRIMSHAW: Wow.

STEVE COOGAN: We're editing it now, so...

NICK GRIMSHAW: And are you always doing stuff like you, you do so much. Are you always been like that? Have you been driven to work and make things?

STEVE COOGAN: I like being busy. I mean, so like, I like working in a work, it's, um, I'm lucky to do something that I enjoy.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: And I never forget that after I do remind myself of that all the time. You know, I like time off as well.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: But um, you know, and it's, I'm lucky that I get sort of approbation from people who say, 'Oh, I love what you do.' And that's something that not everyone gets.

ANGELA HARTNETT: Yeah. And it's also other stuff that you do with like Baby Cow Productions, there's so much.

STEVE COOGAN: [*in posh voice*] Well, I helped launch the careers of Rob Brydon.

ANGELA HARTNETT: Of course, of course.

STEVE COOGAN: And um...

ANGELA HARTNETT: [*in posh voice*] He should be very grateful.

STEVE COOGAN: I think he is deep down.

[*laughter*]

STEVE COOGAN: I think he is.

NICK GRIMSHAW: Deep down.

ANGELA HARTNETT: He wasn't on the podcast, but he might be deep down.

STEVE COOGAN: But I think if you pinned him down and said, you know, 'Are you grateful?' He'd say, 'Yes, I am.'

NICK GRIMSHAW: I am.

STEVE COOGAN: In a very humble way.

[*laughs*]

NICK GRIMSHAW: Yeah. I am.

STEVE COOGAN: He can surprise you, he really can.

NICK GRIMSHAW: Yeah, yeah, he can. He can. Actually, Alan Partridge had some fantastic sort of collisions with food over the years. On cheese, he said, 'A friend of mine once said that he liked his women like parmesan. Strong smelling and shaved.'

[*laughter*]

NICK GRIMSHAW: 'I don't agree with that, but I don't like hairy women.'

ANGELA HARTNETT: 'Don't like hairy women.'

[*laughter*]

NICK GRIMSHAW: That is so good! That is so funny. It says, on wine.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: ‘All this wine nonsense, you get all these wine people, don't you? Wine this, wine that. Let's have a bit of red. Let's have a bit of white. Oh, that's a snazzy bouquet. Oh, this smells of I don't know, basil.’

[laughter]

NICK GRIMSHAW: It's still so funny. Like, truly. Truly is. Does it still make you laugh, yeah, when you see it?

STEVE COOGAN: When we write it.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: Because when I do I can't laugh because I'm, although I do corpse. I start crying laughing at something. For me to try and describe it is so risqué some of the stuff, I can't even describe, you have to just listen to it.

NICK GRIMSHAW: [laughs] Yeah.

STEVE COOGAN: But there's some stuff, you know there is some stuff that's so wrong that it makes me laugh, because it's like there's some things he says that you could- no one could say.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: And I certainly couldn't say.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: But because you- the audience know who he is and that he's sort of ill-informed but is trying his best. He's not an evil person.

NICK GRIMSHAW: No.

STEVE COOGAN: He's just a fool.

NICK GRIMSHAW: Yeah.

STEVE COOGAN: But, and sometimes the fool says things that people secretly agree with.

NICK GRIMSHAW: Yeah.

[laughs]

STEVE COOGAN: That's what's ... but they can't say.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: So, that's quite enjoyable that having that little bit of catharsis.

ANGELA HARTNETT: Yeah.

STEVE COOGAN: And also you can satirise, sort of... I mean, if I want to sort of take the mick out of someone I don't like, I just make Alan say that they're his best friend.

[laughter]

STEVE COOGAN: Rather than attack them *[laughs]* And how much he loves them.

NICK GRIMSHAW: That's really good.

STEVE COOGAN: In fact, the last Alan Partridge book, it says foreward by Grant Shapps.

[laughter]

STEVE COOGAN: And there is no foreword in the book at all.

[laughter]

NICK GRIMSHAW: I love that. Well, I can't wait to see new Alan Partridge, please, I really, really can't.

[drink pouring sounds]

NICK GRIMSHAW: 2025, we see you booked and busy. Because we also have Brian and Maggie, which you can see on Channel 4. And this is all about an interview that basically ended a friendship.

STEVE COOGAN: It's about Brian Walden, a political interviewer of his day, who did these long form interviews and developed a friendship with Margaret Thatcher. And it's about their sort of political friendship. It's sort of like a love story, but a platonic love story, between Margaret Thatcher and Brian Walden. And it's very interesting, really, because he interviewed her a dozen times and became very close and friendly with her. Helped write her speeches.

ANGELA HARTNETT: And that wasn't known at the time that he was helping write the speeches.

STEVE COOGAN: No, it wasn't, no.

ANGELA HARTNETT: They kept that all quiet.

STEVE COOGAN: There's an ethical question mark about journalists getting involved in helping politicians in that way. And in the end, it came down to a choice between, when she was on the ropes, Margaret Thatcher, towards the end of her tenure as Prime Minister, he, uh, had a choice between sort of looking after his friend in this in-depth interview or sort of plunging the knife in and he, he chose the latter and ended, ended their friendship.

ANGELA HARTNETT: The knife, yeah.

STEVE COOGAN: Yeah. So there's something quite...

NICK GRIMSHAW: Shakespearean.

STEVE COOGAN: Shakespearean about it and uh, it's a very interesting topic and I found, I found the story quite fascinating. Rob Burley, a guy who is Andrew Marr's producer, came to me with the story, said, this is, I think this will interest you.

ANGELA HARTNETT: Mm.

STEVE COOGAN: And, uh, so I asked James to write it and he said yes, I love I love that idea. And they were quite attracted to each other because they were both outsiders. They both came from lower class backgrounds, they went

to state schools, they got scholarships to Oxford, so they bonded in that, we're outsiders. We're not like the establishment.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah, yeah.

STEVE COOGAN: And also in those days politicians did know their stuff, and had very specific points of view. I mean, I loathed Margaret Thatcher growing up, but looking back through the sort of lens of history, you definitely knew what her point of view was. There was nothing wishy-washy. Uh, she didn't try and please all the people all the time, by, she wasn't risk averse, like a lot of modern politicians are.

NICK GRIMSHAW: Mm-hm.

STEVE COOGAN: Harriet Walter plays Margaret Thatcher, and I play Brian Walden. It's a sort of two-hander, really. There are other people in it, it's about, about those days of television when it was, live television was quite exciting and, you know, there was a lot of pressure. And also huge numbers of viewers, millions would watch these things.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: I remember watching Brian Walden.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Like, because it was always on a Sunday, wasn't it?

STEVE COOGAN: It was, yes.

ANGELA HARTNETT: And my, it was the time, mum was making Sunday roast. And, you know, there was only three channels, coz you know, I'm in my 50s

STEVE COOGAN: Mm-hm, yeah, that's right.

ANGELA HARTNETT: And that was always one, 'cause she liked watching the political stuff. So you remember it. I don't ever remember that interview. But

I went back on YouTube having watched it, and it was on the original interview that Maggie did with Brian.

STEVE COOGAN: It did, yeah. Yeah, that's right.

ANGELA HARTNETT: Yeah, I think it's brilliant.

STEVE COOGAN: Yeah.

NICK GRIMSHAW: Also, whilst you're on your Steve Coogan binge, finish, finish-

[laughter]

NICK GRIMSHAW: Finish this. Brian and Maggie on Channel 4. And you can also see Dr. Strangelove, which, Ange and I went on a date night together to see it.

ANGELA HARTNETT: It was our first date together.

NICK GRIMSHAW: First date together, yeah.

ANGELA HARTNETT: Very good date. We didn't talk once.

NICK GRIMSHAW: That is rude.

[laughter]

NICK GRIMSHAW: You can watch it on NT Live.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Whenever you want. So it's on in some cinemas as well, but you can watch it online.

ANGELA HARTNETT: Or if you're lucky, get a ticket in Dublin.

NICK GRIMSHAW: Oh, in Dublin, yes.

STEVE COOGAN: Oh yes, we're going to Dublin.

NICK GRIMSHAW: Dublin, yeah, yeah. But I loved it so much. I loved the way it looked. I thought it was so funny. It was so well written.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: It's brilliant. I loved it.

STEVE COOGAN: Thank you.

ANGELA HARTNETT: Standing ovation.

NICK GRIMSHAW: Would go again.

ANGELA HARTNETT: I would go again.

STEVE COOGAN: I have nothing to add.

NICK GRIMSHAW: Yeah. No, you're like, he's like, it's right.

[laughter]

NICK GRIMSHAW: Yeah, we had a standing ovation.

ANGELA HARTNETT: We did.

NICK GRIMSHAW: Ange was like, 'Nah, I didn't really like it.'

ANGELA HARTNETT: I did not say that!

NICK GRIMSHAW: I said, 'Come on.'

[laughter]

ANGELA HARTNETT: No, that's so-

NICK GRIMSHAW: 'Give 'em a clap. I said, 'Come on, let's clap,' she was like.

[laughter]

NICK GRIMSHAW: We loved it.

[*theme music*]

NICK GRIMSHAW: Okay, Steve, we come to the end of the show question. We have here for you, for the chance to win a Waitrose goodie bag, some leftover crumble, and half a cheese and onion pie.

[*laughter*]

NICK GRIMSHAW: The stakes are high! Can you answer this question?

STEVE COOGAN: ‘Hi Steve, this has been a real pleasure.’ I don't know how you could write that in advance.

NICK GRIMSHAW: I know, weird. Insincere.

STEVE COOGAN: ‘Thank you for joining us. For your chance to win the Waitrose goodie bag you will now be presented with two servings of baked beans, one of which has been cooked on the hob and one in the microwave. Please tell us which is which. Tasting is fine, but not mandatory. Thanks, Team Dish.’

NICK GRIMSHAW: Yeah, beans after crumble. Bit weird.

ANGELA HARTNETT: There you go.

STEVE COOGAN: Well, I'll tell you straight away.

NICK GRIMSHAW: Oh.

[*laughter*]

ANGELA HARTNETT: I think I can tell-

STEVE COOGAN: That microwave cooked. Yeah, that's, that, they look appetizing, and they look less appetising.

[*laughter*]

ANGELA HARTNETT: Wey, he's got it!

[*applause*]

NICK GRIMSHAW: Listen. He's right.

ANGELA HARTNETT: He knows.

NICK GRIMSHAW: Yeah, you're right.

STEVE COOGAN: 50/50 chance, it wasn't like multiple choice.

NICK GRIMSHAW: No.

[laughter]

NICK GRIMSHAW: Like, ooh, what's it gonna be?

ANGELA HARTNETT: You've won the lovely Waitrose goodie bag.

NICK GRIMSHAW: The goodie bag is yours, and then we'll just, we'll just tip in that crumble and the pie.

STEVE COOGAN: Yeah, just tip this, just...

NICK GRIMSHAW: Tip it in.

STEVE COOGAN: Do you remember those bins at school that had all the food?

[laughter]

ANGELA HARTNETT: Yeah, yeah, ugh.

[crew groans]

STEVE COOGAN: Ugh!

NICK GRIMSHAW: Hey, hey, hey, hey! I have that now if I like, I will happily eat a meal with the sauce on, but if I put a plate in the dishwasher with the gravy gets on my thumb I'm like, aaahh!

[laughter]

NICK GRIMSHAW: I still have that. What is that about? It might be from the bins at school.

ANGELA HARTNETT: Yeah, yeah, exactly.

NICK GRIMSHAW: Bins full of custard.

STEVE COOGAN: Yeah, with all the, ugh.

NICK GRIMSHAW: A round of applause for our guest kicking off our new series, Steve Coogan!

[*applause*]

NICK GRIMSHAW: Thank you, Steve Coogan.

ANGELA HARTNETT: Thank you Steve.

NICK GRIMSHAW: That was fab.

ANGELA HARTNETT: You've been amazing.

NICK GRIMSHAW: Thank you.

STEVE COOGAN: Now I know what all the fuss is about.

NICK GRIMSHAW: Coming up next week on Dish we're going to be joined by Dame Joanna Lumley.

DAME JOANNA LUMLEY: Why do they cast me do you think, I'm always a cruel Granny, a savage Aunt

ANGELA HARTNETT: No

DAME JOANNA LUMLEY: A wicked old step mother.

ANGELA HARTNETT: That's not true

DAME JOANNA LUMLEY: I am

ANGELA HARTNETT: Hold on, in Wolf of Wall Street, you get to kiss Leonardo.

DAME JOANNA LUMLEY: Yes I did

ANGELA HARTNETT: You were a sexy aunt there

NICK GRIMSHAW: Friendly... maybe too friendly

ANGELA HARTNETT: Come on

DAME JOANNA LUMLEY: Yeah that was pretty nice

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

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

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

VOICEOVER: Waitrose, food to feel good about.