

Dame Joanna Lumley, parsnip gnocchi with sage & garlic mushrooms and a Gavi



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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: We are here for episode two.

ANGELA HARTNETT: Of series, what series? Six? Seven?

NICK GRIMSHAW: No, I really wanted you to guess then.

ANGELA HARTNETT: Seven!

NICK GRIMSHAW: Seven!

ANGELA HARTNETT: Yes, thank you.

NICK GRIMSHAW: Yeah, so you've been doing some pre... what have you been doing in there?

ANGELA HARTNETT: You know, while you're about to come in leisurely at eleven o'clock on our Dish day.

[crew laugh]

NICK GRIMSHAW: Excuse me, ten, ten thirty. Ten thirty.

ANGELA HARTNETT: I've meanwhile been here since seven. Chopping onions, prepping potatoes [laughs]

[crew laugh]

NICK GRIMSHAW: Seven!

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Seven! Go on, what prep have you done today?

ANGELA HARTNETT: So what we're doing is now filming the recipes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Because all our listeners, they're always asking, 'How'd you do it?' And much as my descriptions, even some days go a bit woohee and I forget bits, it's really good to film them.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And because we have an amazing crew, they do it very well. And what we're- they're really on is my speed of cooking. There's a little bit of, 'Angela, could you do that again, please? Could we see this-'

NICK GRIMSHAW: What, because you're so quick.

ANGELA HARTNETT: Because I go, I'm like, 'Right in the pan, buh, buh, done.' And they're like, 'Okay, we need to have it stage by stage, step by step.'

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: So it's good. So those are going to come out as little videos.

NICK GRIMSHAW: Okay, that's good.

ANGELA HARTNETT: Well we're going to get you in. You helped today.

NICK GRIMSHAW: I did help today. Did some gnocchi rolling.

ANGELA HARTNETT: You did, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We will eat them later.

NICK GRIMSHAW: We will. I had one raw.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: It was okay.

ANGELA HARTNETT: It was alright.

NICK GRIMSHAW: I think it's gonna be better cooked.

ANGELA HARTNETT: It's gonna be better cooked.

NICK GRIMSHAW: No, I did like it. It reminded me a bit of a potato cake.

ANGELA HARTNETT: Well, yeah, exactly.

NICK GRIMSHAW: There are roses adorning the studio, 'cause Valentine's Day week.

ANGELA HARTNETT: Adorning mmm...

NICK GRIMSHAW: Do you and Neil care about Valentine's Day?

ANGELA HARTNETT: Not particularly. We do send each other cards and we do- Neil does flowers and stuff, but it's been known for me to go out to dinner with other men on Valentine's Day.

NICK GRIMSHAW: Oh. Like on a date?

ANGELA HARTNETT: No, just, I remember with Robin, we had this meeting, and he said, 'What about the 14th?' I said, 'Yeah, put it in the diary.' And then we both woke up that morning, Neil goes, 'What are you doing tonight?' I said, 'Oh, I'm going out with Robin.'

[laughs]

ANGELA HARTNETT: And Julie said to him, ‘What are you going to do?’ ‘Well, I’m going out with Angela.’ [*laughing*] We went off and we still both went out and had our nice dinner and our business meeting! You know.

NICK GRIMSHAW: It’s a business meeting.

ANGELA HARTNETT: So Julie was texting Neil going, ‘Can you believe those two? They’ve both gone out, they haven’t...’ neither of us felt to say, ‘Would you like to join us?’ [*laughing*] That was the other thing. We just went..

NICK GRIMSHAW: But today we are going to have quite the Valentine’s date.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Because today, Joanna Lumley is joining us for our Valentine’s Day meal. Have you met Joanna Lumley before?

ANGELA HARTNETT: Met her a couple of times, yes. She’s been to the restaurant, she’s eaten at Murano. She’s done these charity dinners sometimes, where it’s Sir Peter O’Sullivan, who’s this great racing guru, and I think she basically auctioned herself to have dinner with people, and I gave the restaurant, so she’s, yeah, she’s, a couple of times I’ve met her, she’s been very, very... well, she’s Joanna Lumley.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: She’s Dame Joanna Lumley.

NICK GRIMSHAW: Dame.

ANGELA HARTNETT: She’s absolute, amazing, beautiful-

NICK GRIMSHAW: I’m very excited to have, uh-

ANGELA HARTNETT: -polite lady.

NICK GRIMSHAW: -lunch with her.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It’s win win this. Joanna Lumley and gnocchi.

ANGELA HARTNETT: And very funny.

NICK GRIMSHAW: Very funny.

ANGELA HARTNETT: Cause we were both talking about something she we saw on social where she was going, 'I know myself. What do you need to find yourself?' And I thought, oh my god, a woman after my own heart.

NICK GRIMSHAW: We've got to ask her about that. We've got to ask her about that. Also, we need to talk to her about Ab Fab.

ANGELA HARTNETT: Of course.

NICK GRIMSHAW: We've got to speak to her about her travels. She's got a new show, Amandaland, which is a spin-off of Motherland, too, which she's excellent in.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We're going to get into a listener question in a second. But first, what are you going to do on actual Valentine's Day night, it's this coming Friday the 14th, of course.

ANGELA HARTNETT: Um, I think...

NICK GRIMSHAW: Dinner with Robin?

ANGELA HARTNETT: Uh, dinner with Robin, no. Um, I'm not sure. I haven't got any plans, but I know we, the restaurant's packed, so I probably will end up, I think Neil's working and I'm working, and maybe what we'll do is celebrate- 'cause that's, the only reason I don't like going out on Valentine's, it's a weird one, and loads of people say it's because you go to restaurants and it's all tables of two.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So you want atmosphere and thingy.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: So, actually I prefer Valentine's at home with Neil, so probably Saturday night maybe we'll have a meal at home, shall we?

NICK GRIMSHAW: Oh, yeah, nice.

ANGELA HARTNETT: Nice, yeah.

NICK GRIMSHAW: Okay, and what, will you both do a cook?

ANGELA HARTNETT: I'll make Neil cook.

NICK GRIMSHAW: Yeah, no, Neil cook. Come on.

ANGELA HARTNETT: Get with the times, come on.

NICK GRIMSHAW: You can do one of those things, at Waitrose, you know they do those meals for two, you get a starter, a main, dessert and a wine, you could do one of them...

ANGELA HARTNETT: Yeah!

NICK GRIMSHAW: Jilly in Leeds has been on. 'Hello, you lovely people. My question is for both of you. We are in the middle of a house renovation, including a new kitchen, with a pantry.'

ANGELA HARTNETT: Ooh, love a pantry.

NICK GRIMSHAW: Jilly goes on to say, 'I'm so fancy.'

[laughs]

NICK GRIMSHAW: 'I would love some tips on how to get it right. If you could, or have, designed a kitchen from scratch, what are your top dos and don'ts, please?' Oh, this is good. 'cause you, you are in a kitchen, working kitchen every day.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Is there anything where you're like, that's the wrong place, that shouldn't work there. Don't you wanna do a triangle, your sink? At like the top of the triangle, oven at the other bit of the triangle, and then the third and final point is the fridge, so you're like in between, so you're like milk, sink, pan.

ANGELA HARTNETT: *[laughs]* You look like you're auditioning for a food show there, aren't you?

NICK GRIMSHAW: Like you could do that, I think that's quite good.

ANGELA HARTNETT: Oh, I've never thought about it like that.

NICK GRIMSHAW: I tell you what, we've got a terrible situation where we've got a corner, and in the corner is the bins.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Cause I think you want the bins outside.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: But also in the corner is the dishwasher, and the kettle, and the toaster, and the speaker.

ANGELA HARTNETT: A lot of electrics there.

NICK GRIMSHAW: Yeah, and you're all like in the corner.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So I'd say, don't do that.

ANGELA HARTNETT: No, don't do that.

NICK GRIMSHAW: Never had a pantry.

ANGELA HARTNETT: I love a pantry. We've got a pantry, well basically it's essentially a big cupboard.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And I think what you need in there is lots of different shelves of different, so in a way like concertina, so they're like that.

NICK GRIMSHAW: Like a Las Vegas stairway.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Or like, you know, a pyramid in a way.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Like going up, there's your try, you see.

NICK GRIMSHAW: A pyramid, yes.

ANGELA HARTNETT: And because, you know, you have big things like bags of flour or you have cereal things, but then you have little pots and then you have your tins, you know, so you need to know what you're going to put in your pantry, what you're going to use it for. I like to - me at the bottom of our pantry. We have, it sounds terrible, but just a plastic tray where we keep all our bottles of oil and vinegar because they will always like leak sometime, you know what I mean?

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And that's annoying. So I think the more, but even my pantry, I'm annoyed with it. I need another shelf in there because at the moment I've got all the herbs and that spices in one end, and then tins and jams at another and it just looks a mess.

NICK GRIMSHAW: You need to see. I'd say more shelves.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Layered.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. Like a shop.

ANGELA HARTNETT: And not too high because I've got it at the top and I'm constantly standing on a chair with an iPhone going to the back of the, trying to figure out is that where those, yeah, exactly.

NICK GRIMSHAW: With the torch on. Is that where they are? We actually do need to do our kitchen, doesn't work.

ANGELA HARTNETT: In your kitchen, where you've got your island.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And there's like a wall, isn't there?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Does that need to be there, obviously?

NICK GRIMSHAW: Yeah, it holds the house up, unfortunately.

ANGELA HARTNETT: Holds up the house, yeah.

[crew laugh]

NICK GRIMSHAW: I know I want to get rid of that.

ANGELA HARTNETT: Because that would open it all up, wouldn't it.

NICK GRIMSHAW: Yeah, I know. I want to get, yeah, I want to knock that guy out.

ANGELA HARTNETT: Unfortunately, it's quite important.

NICK GRIMSHAW: Quite important.

ANGELA HARTNETT: And I was looking at a new restaurant the other day, and I was literally kicking walls going, 'Can this come down?'

NICK GRIMSHAW: 'Can this come down?'

ANGELA HARTNETT: 'Get rid.'

NICK GRIMSHAW: I actually did around that column in the middle of my kitchen, I did knock on it and it was hollow.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: So I thought, oh my god, it's hollow. So I smashed it with a hammer and then it wasn't hollow. It was, there was bricks just, but a gap.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: So I was like, oh s***. So I just smashed it all off more.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then I was like, oh, the brick looks better, I think, than the plaster.

ANGELA HARTNETT: Yeah sure, yeah, exactly.

NICK GRIMSHAW: So we did get, you know, that there was a bit of a gap.

ANGELA HARTNETT: A bit more.

NICK GRIMSHAW: Got a bit more. And then on the other side, I was like, that sounds hollow. And then I did that. And then that wasn't, no.

ANGELA HARTNETT: Okay, right.

NICK GRIMSHAW: So that one, one had to be removed.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And one had to be just fixed.

ANGELA HARTNETT: DIY with Nick.

NICK GRIMSHAW: Yeah, yeah. So just knock it with a hammer, Jilly. See what happens.

ANGELA HARTNETT: [*laughs*] Say what you see.

NICK GRIMSHAW: Yeah, see what happens. Please send us pictures.

ANGELA HARTNETT: Oh indeed.

NICK GRIMSHAW: Cause we're nosy. Uh, if you do have any questions, please keep those emails coming. Dish@waitrose.co.uk is the way to get in touch and come and say hello. Shall we get our guest in?

ANGELA HARTNETT: Yes, let's do this.

NICK GRIMSHAW: Feel a bit nervous.

[theme music]

NICK GRIMSHAW: Today we are in the presence of greatness. I mean, we're in the presence of greatness every week, Angela.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Please can we have a round of applause for the one and only Joanna Lumley!

[applause]

NICK GRIMSHAW: Dame Joanna Lumley.

ANGELA HARTNETT: Yes, Dame Joanna Lumley.

NICK GRIMSHAW: Dame Joanna Lumley.

JOANNA LUMLEY: But you, don't, don't keep saying that.

NICK GRIMSHAW: No.

JOANNA LUMLEY: I love it, but I don't sort of use it, you know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No. Good for post. Good on a guest list.

JOANNA LUMLEY: Yes. Nice. And nice for charities.

ANGELA HARTNETT: Yes, people put it on cards, don't they, the table and stuff.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: Yeah. But not daily.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Not daily. Yeah, we're dead excited you're here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Thanks for coming to see us.

JOANNA LUMLEY: It's so sweet, in the little dressing room you put for me, tactfully, lots and lots of make-up, because, you know...

[laughs]

JOANNA LUMLEY: Up there are all people who have talked to you already, and what a list you've got.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: I was, I'm very, very honoured to be here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Oh, thank you for coming. So we were just saying before you came in, you guys have met at dinners before?

JOANNA LUMLEY: Lots of times, yeah.

NICK GRIMSHAW: A few times, yeah?

ANGELA HARTNETT: Yes, Joanna, we both end up doing the charity stuff. And then I remember watching you when, you know, Letters Live that I talk about all the time, Joanna's done that a few times and I remember Hackney Empire-

JOANNA LUMLEY: That's right.

ANGELA HARTNETT: -cause it was a small one, and I remember seeing you backstage, and was it the letter from Jennifer? That you read and I mean, I literally was weeping with laughter. I mean, it's such a shame they never get recorded these things because they're so amazing.

JOANNA LUMLEY: I know, and it's such a lovely thing. Letters are so lovely.

NICK GRIMSHAW: Mm.

JOANNA LUMLEY: Do you write letters, Nick?

NICK GRIMSHAW: I don't, you know. I always write a card.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like doing a thank you card or a birthday card, but I never do a letter. I actually found recently letters that I had at my house in London that my sister had sent to me when she'd gone to uni.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Cause she was like eleven years older than me. And I totally forgot about them, and I read them all the other day. I must have like kept them, put them away and then like moved.

ANGELA HARTNETT: Aw, that's lovely.

NICK GRIMSHAW: I mean, I must have been ten?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: When I was getting these letters, nine or ten. And I remember, so I'd always write to her, I was always worried that she like lived on her own and was having a terrible time.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Obviously she's having the best time of her life not living with us and being at uni.

ANGELA HARTNETT: I love a letter. My mother's prolific. She writes a lot of letters.

JOANNA LUMLEY: Does she write a lot? I think it's an age thing because my generation, your, your mother's generation.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: We wrote letters. I wrote letters because we were at boarding school and therefore you wrote letters every week.

ANGELA HARTNETT: Sure, yeah.

NICK GRIMSHAW: Mm.

JOANNA LUMLEY: And you got a letter every week.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: And I remember the first letter I had from a boyfriend. I carried it around in my blazer pocket, and opened it up and looked at it until it literally fell into quarters.

[laughter]

JOANNA LUMLEY: Because I, it was so exciting. But a letter is, it's something you can hold.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: It's that, rather than something you've got to scroll down and see.

ANGELA HARTNETT: Yeah, exactly.

JOANNA LUMLEY: And it doesn't go, it doesn't disappear.

NICK GRIMSHAW: Yeah. Do you still write letters now?

JOANNA LUMLEY: Yeah, all the time.

NICK GRIMSHAW: Yeah, yeah. Who would get a letter from Joanna Lumley?

JOANNA LUMLEY: You. You... You

NICK GRIMSHAW: Me, after this.

JOANNA LUMLEY: Well, I've written so many.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: I've just, I've gone, no, I can't do this. He's so young.

[*laughter*]

NICK GRIMSHAW: I just think we should bring it back.

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: I do love it. I love, my mum and my aunts are really good at, you know, if they come and stay with me for the week in London or the weekend, they'll always send like a good card-

ANGELA HARTNETT: Letter afterwards.

NICK GRIMSHAW: -like describing their entire feelings over the course of those two days.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love that though.

ANGELA HARTNETT: It is sa- I think it's brilliant.

NICK GRIMSHAW: And I do keep everything.

ANGELA HARTNETT: I do, yeah.

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: I think that when you write a letter, you begin to think quite differently.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: An email is something, I, I'm again of the dim generation who starts email, I would say, 'Dear Angela,' I would start, and people go, 'No, you don't write that, you're supposed to say 'hi', and I go, 'No.'

ANGELA HARTNETT: No, I think 'Dear Angela,' is good.

JOANNA LUMLEY: 'Dear Angela,' and then I write it, and properly, and I try to write it like a letter, but writing a letter, the actual physical holding of a pen or a pencil, and the paper, and the thinking of things, you begin to organise your thoughts.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: And actually dig up things you didn't know you were thinking about.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, it's true.

JOANNA LUMLEY: And kind compliments and things to say, or observations about things.

ANGELA HARTNETT: Exactly.

JOANNA LUMLEY: It makes you a better person.

NICK GRIMSHAW: I think so.

ANGELA HARTNETT: Yeah, I agree.

NICK GRIMSHAW: I also, as well, like to do analogue style, on a piece of paper, all notes. So my to do list.

ANGELA HARTNETT: Oh right, yeah.

NICK GRIMSHAW: Love a list-

JOANNA LUMLEY: Good.

NICK GRIMSHAW: -can't do that on a phone.

JOANNA LUMLEY: Love a list, me too.

NICK GRIMSHAW: Can't do that on my phone.

ANGELA HARTNETT: It's got to be written by hand.

NICK GRIMSHAW: Can't do that on an email, have to do that.

ANGELA HARTNETT: Yeah I agree.

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: And the other thing is, I mean, recipes are in a way lists.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: But there's something about a list that when you have done even the smallest thing, which might be empty the dishwasher.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: You can put a tick beside it, you've achieved something.

NICK GRIMSHAW: Love. Yes

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Are you quite an organised person, Joanna? Have you got your s*** together?

JOANNA LUMLEY: I think I'd like to say I've got my s*** together

NICK GRIMSHAW: [*laughing*] Yeah.

JOANNA LUMLEY: Um...

ANGELA HARTNETT: We may tell you differently.. But, good enough, yeah.

[*laughter*]

[*drink pouring sounds*]

NICK GRIMSHAW: So first of all, we're having an elderflower pressé.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: We're at the point of recording, approaching the finish line.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: Of dry January. How's it gone? Have you enjoyed it?

JOANNA LUMLEY: It's been easy. It doesn't affect me at all. I think because there's a time, there's a time when either when you're hungry or you think you want to drink or you need to drink, that you go argh! If you can get over that, then you're away.

ANGELA HARTNETT: Over the hurdle, yeah.

NICK GRIMSHAW: You can get through it.

JOANNA LUMLEY: And I think things that taste nice, I'm not tremendous on just drinking pints and pints of water.

NICK GRIMSHAW: There's only so much water you can do in a day.

JOANNA LUMLEY: If you can make it taste of something.

ANGELA HARTNETT: Yeah. And elderflower is the thing of the moment-

JOANNA LUMLEY: I love it.

ANGELA HARTNETT: I love it. I agree.

NICK GRIMSHAW: I like the idea, even when i've been doing dry spells, of having an evening, a drink to signify that the day is over, even having a non-alcoholic beer or having, we make this thing called Mother Root which is like ginger, apple cider vinegar, agave, really good

JOANNA LUMLEY: Ooh yeah

NICK GRIMSHAW: It's just a bit like bitter, or a Martini

JOANNA LUMLEY: yeah

NICK GRIMSHAW: When I'm not doing the dry thing

JOANNA LUMLEY: or a Martini

NICK GRIMSHAW: Yeah

NICK GRIMSHAW: Love a Martini

NICK GRIMSHAW: Do you have a Martini at home

JOANNA LUMLEY: Yes

NICK GRIMSHAW: and I also like the method of it, making a cocktail at night, it's a bit of a, bit of a

JOANNA LUMLEY: a bit of a palaver and a bit of a routine

NICK GRIMSHAW: a bit of a palaver yeah, I do like

JOANNA LUMLEY: Bit of a jingling and a clattering and a bit of ice, I mean we've progressed so hugely, do you remember the ice trays in the old days, you'd have to turn them upside down, bang them, run them under the hot tap

NICK GRIMSHAW: Six for the house yeah

JOANNA LUMLEY: Just awful, I don't like that, full of ice and then makes your lips all cold, you can't taste the, it means also they are staggeringly mean with whatever they're putting into it

NICK GRIMSHAW: With the measures yeah

JOANNA LUMLEY: It looks like it's full of gin, it's not

NICK GRIMSHAW: No

JOANNA LUMLEY: Put the gin in first

NICK GRIMSHAW: PLEASE NO ICE, hold the ice

NICK GRIMSHAW: So, we've also got you an alcohol-free Stella Artois.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Should you need.

JOANNA LUMLEY: Yeah?

NICK GRIMSHAW: We have that.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: I love the idea of you having a Stella.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: So much. And do you like a beer when you're not doing Dry Jan?

JOANNA LUMLEY: Not really, no.

NICK GRIMSHAW: No, just for...

JOANNA LUMLEY: I'm not anti it.

NICK GRIMSHAW: No.

JOANNA LUMLEY: And if I'm in Dublin I would drink Guinness.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But it's a thirst quencher, I think, beer, that's why I love it. I don't drink beer normally. But if in the sun or a hot day,

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: A half a pint or even like- and actually I like the non-alcoholic now more than a beer.

JOANNA LUMLEY: I think it's so lovely if somebody gives you something. Sometimes I don't know, sometimes I don't actually care.

ANGELA HARTNETT: Yeah.

[laughter]

JOANNA LUMLEY: Sometimes got nothing in my head at all, and they'd say, 'Here's this,' and you say oh that's fabulous-

[laughs]

NICK GRIMSHAW: That's great.

JOANNA LUMLEY: -that's what I wanted. That's wonderful.

NICK GRIMSHAW: Yeah, down the hatch. Here we go. We have your food likes and dislikes.

JOANNA LUMLEY: Yes.

NICK GRIMSHAW: We always like to begin with this on Dish.

JOANNA LUMLEY: Okay.

NICK GRIMSHAW: So you've been vegetarian for forty years.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: An early adapter. You were on it.

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: How has vegetarian life changed? Because imagine being a vegetarian in the eighties to vegetarian now is very different.

JOANNA LUMLEY: It was awful to begin with, going out to restaurants.

NICK GRIMSHAW: I bet.

JOANNA LUMLEY: And also going out to dinner parties, Angela, because people didn't know what to do.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: They'd panic and try to make you eight eggs and stuff.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: I honestly-

ANGELA HARTNETT: With a lot of cheese, I imagine.

JOANNA LUMLEY: And sort of lasagnes.

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: Which just turned into huge slabs of concrete with something horrifying in between.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: So there was no way of saying, can I just eat the vegetables?

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: Don't cook anything, I'll just eat whatever you're having with it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What's the one thing that drives you mad when you see it? Because one of my friends is like, she can't eat another mushroom wellington.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Because that's on like every single...

ANGELA HARTNETT: Or a mushroom risotto.

NICK GRIMSHAW: Mushroom risotto.

ANGELA HARTNETT: That always seems there, yeah.

JOANNA LUMLEY: Yes, that's always there.

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: Quite a lot of stuff is based because they think you'll need feeding up in some way.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Right.

JOANNA LUMLEY: So it's based on pasta or something like that.

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: Uh-huh.

JOANNA LUMLEY: But I'm so touched when anybody's done anything vegetarian for me, I don't really mind.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: But I like raw things very much.

NICK GRIMSHAW: Mm.

JOANNA LUMLEY: I like salads and stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yum. We have your likes here. So being a vegetarian means that you adore 'roasted root vegetables, thick soups and lentils, basmati rice and poppadoms.'

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: 'Salted peanuts.'

JOANNA LUMLEY: Oh.

NICK GRIMSHAW: As we have right here.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Angela made those.

ANGELA HARTNETT: We look after our guests.

NICK GRIMSHAW: 'Olives, mangoes and avocados, apples and cotton candy grapes, pears and cheese. I love raisins and prunes and tomatoes, mashed potato and pasta, quince jelly and candied peel, honey and yoghurt.' Mmm.

ANGELA HARTNETT: Mmm. I like all those things.

NICK GRIMSHAW: Now we were will just mix all them in a bowl.

[laughter]

NICK GRIMSHAW: We have focused on one, and that thing is you love sage fried in butter until they're crisp.

JOANNA LUMLEY: I love it.

NICK GRIMSHAW: So we're going down the sage road today.

ANGELA HARTNETT: Yeah, we are. We're gonna do sage gnocchi. Well, parsnip gnocchi.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: And then we've got some lovely deep-fried sage, and we're gonna mix it with some sautéed selection of wild mushrooms.

JOANNA LUMLEY: How do you do parsnips and potato together?

ANGELA HARTNETT: Basically peel them down, cut them down. I boil them separately.

JOANNA LUMLEY: Okay.

ANGELA HARTNETT: And then I put them through what we call a ricer.

JOANNA LUMLEY: Oh, I know ricer, I've got one of those.

ANGELA HARTNETT: Yeah, exactly. Mash them together, add your parmesan, your flour and your egg, and then you mix them into your gnocchi, um, filling, and then we go for it.

NICK GRIMSHAW: That sounds so easy to me.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: Well, now you've said it, it sounds so easy.

NICK GRIMSHAW: Ange has such a good knack of making it sound really easy.

JOANNA LUMLEY: I know.

NICK GRIMSHAW: You just peel the things. Put them together.

JOANNA LUMLEY: And cook it.

NICK GRIMSHAW: Cook it.

[cutlery sounds]

NICK GRIMSHAW: I imagine, Joanna, you're in... you when people get asked that question, like, 'Who'd be your dream dinner party guest?' I bet a high percentage of people say Joanna Lumley. And I think that because I feel like you'd be, like, good guest, you'd chat to everyone, you'd know things.

JOANNA LUMLEY: I would. If I don't know the people very well and they've made something, I'll eat it.

NICK GRIMSHAW: So you'd eat the meat?

JOANNA LUMLEY: Yeah.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: No, you wouldn't.

JOANNA LUMLEY: I would.

NICK GRIMSHAW: Wow, rather than just say I'm actually veg-

JOANNA LUMLEY: If they don't know me very well, and they don't know.

NICK GRIMSHAW: Uh-huh.

JOANNA LUMLEY: It's impertinent and rude beyond belief.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: To say, 'I don't like that.'

NICK GRIMSHAW: Wow

JOANNA LUMLEY: Cut it up. You can cut cut cut.

NICK GRIMSHAW: Yeah, cut cut cut.

JOANNA LUMLEY: And just eat something...

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: But never draw attention to it.

NICK GRIMSHAW: Okay. You'd never be like, 'Hello?!'

JOANNA LUMLEY: No.

NICK GRIMSHAW: 'I'm veggie!'

JOANNA LUMLEY: Quite often people kindly say before, 'Do you have anyth...' you know, any requirements.

NICK GRIMSHAW: Yeah, they do.

JOANNA LUMLEY: Well, because so many people are allergic to things.

NICK GRIMSHAW: Mm-hm.

JOANNA LUMLEY: I'm not allergic to cotton candy grapes.

NICK GRIMSHAW: You like these, don't you?

[laughs]

NICK GRIMSHAW: These are crazy sweet.

JOANNA LUMLEY: Shall I tell you something, Nick? I was in my supermarket the other day and some people were buying things called white grapes.

NICK GRIMSHAW: Right.

JOANNA LUMLEY: And above them on the shelf, and more expensive, were cotton candy grapes. And I gripped those two women quite loosely around the neck.

[laughter]

JOANNA LUMLEY: And I said, ‘Do me a favour, promise me that you won't buy the white grapes and buy these once, just to see if you love them.’ Because white grapes, you can just eat them and they're nothing. These you savour each one. I saw those women six months later, and they followed me into the sup- ‘Do you remember, Joanna? Do you remember us? You told us to buy cotton candy grapes.’

NICK GRIMSHAW: ‘You changed our lives!’

[laughter]

JOANNA LUMLEY: I changed their lives.

NICK GRIMSHAW: They were dressed as grapes. They loved the grapes.

ANGELA HARTNETT: She'll be getting boxes of grapes now sent to your house after this, you see.

NICK GRIMSHAW: It's a good grape.

JOANNA LUMLEY: Mm.

NICK GRIMSHAW: It's an intense grape.

JOANNA LUMLEY: Mm.

[dinner table sounds]

JOANNA LUMLEY: Angela this looks out of this world.

ANGELA HARTNETT: Thank you.

JOANNA LUMLEY: Look at this. I just want to draw your attention to this crisped up....

NICK GRIMSHAW: Look at that.

JOANNA LUMLEY: Sage.

NICK GRIMSHAW: That's some crispy sage.

ANGELA HARTNETT: So we have parsnip gnocchi with sage and garlic mushrooms.

NICK GRIMSHAW: Oh my god, Angela.

ANGELA HARTNETT: And we have some crispy sage leaves on top with some parmesan.

JOANNA LUMLEY: Ugh.

ANGELA HARTNETT: Rolled by myself and Mr. Nicholas Grimshaw, my...

JOANNA LUMLEY: Nick, did you really, really do this?

NICK GRIMSHAW: I did some rolling.

ANGELA HARTNETT: He did roll.

NICK GRIMSHAW: I did get the knack.

JOANNA LUMLEY: These are the best gnocchi I've ever tasted.

ANGELA HARTNETT: Oh, Joanna!

JOANNA LUMLEY: Because I have gnocchi'd my way around the world.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: And these are light.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: Very well rolled.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yes.

[laughter]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's the thing.

NICK GRIMSHAW: Wow, they are delicious. They do feel... 'cause I thought the parsnip would make it taste more... dense.

ANGELA HARTNETT: I thought it would taste more dense, but I sort of added a little bit more potato to just balance it.

NICK GRIMSHAW: Mm.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: So it feels...

NICK GRIMSHAW: Have you made gnocchi with parsnip or other root veg before?

ANGELA HARTNETT: No, first time. So, um, I always like experimenting.

JOANNA LUMLEY: This is wonderful.

NICK GRIMSHAW: Mm. This is good. What's the best way to fry sage?
Loads of butter.

ANGELA HARTNETT: Because we're eating this with the pasta I've done it in butter. So it's not crispy crispy, but sometimes just fry it in a little bit of oil, you know, just so it really crisps up.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: And then it breaks up into the sauce, which is nice, you see.

NICK GRIMSHAW: And I think you need something a little bit crunchy or crispy with the gnocchi.

ANGELA HARTNETT: Yes, yeah, it's good, yeah-

NICK GRIMSHAW: So it's not just smushy-smushy

ANGELA HARTNETT: Yeah, it's good.

NICK GRIMSHAW: This is really delicious.

JOANNA LUMLEY: I quite like eating with a microphone actually at my cheek.

NICK GRIMSHAW: Mm.

[crew laugh]

NICK GRIMSHAW: Same, you can take that home with you.

ANGELA HARTNETT: You do it like a lady, you do it so well.

NICK GRIMSHAW: Ange, now I know Joanna did ask how you did this.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And you were like-

ANGELA HARTNETT: *[garbled noises]*

NICK GRIMSHAW: 'Peel the potato, peel the parsnip, put it together, cook it.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It sounded easy, is this quite an easy recipe?

ANGELA HARTNETT: I think it is an easy recipe to follow.

NICK GRIMSHAW: Is it doable, if you're listening?

ANGELA HARTNETT: I think it's doable if you're listening. The key is the rolling of the gnocchi, and the making of the final bit, where you mix the potato with the parmesan, the egg. And the flour, and blend it all together. Cause if it's too wet, you won't be able to roll it, and then you don't want to put so much flour, then it becomes dense and stodgy.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: So, what I, the little trick I do, is I'll roll it following the recipe. I hold a little bit of the egg back, and a little bit of the flour. And then I roll one and just put it in some water and test it and taste it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Check the seasoning and check the consistency. And if I think it's fine, I don't add any more flour or egg.

JOANNA LUMLEY: Otherwise you'd go back to the mixture as it were-

ANGELA HARTNETT: Yeah, and add a bit more in.

JOANNA LUMLEY: -to put in a bit more

ANGELA HARTNETT: Yeah, exactly. If I felt it was too wet or something.

NICK GRIMSHAW: Dee-licious.

ANGELA HARTNETT: Good. And if we were drinking.

NICK GRIMSHAW: Oh yeah, go on, there is a wine pairing with this, what would we have?

ANGELA HARTNETT: Oh yeah, A lovely Gavi from Piemonte, which says it's 'refreshingly dry white with pear flavours, citrus notes and a touch of almond nuttiness on the finish.'

NICK GRIMSHAW: Mm.

JOANNA LUMLEY: Oh my gosh.

ANGELA HARTNETT: Yeah, yeah, that would work well.

NICK GRIMSHAW: Angela, this is so delicious.

ANGELA HARTNETT: Good, I'm glad you're enjoying it.

NICK GRIMSHAW: Do you like making gnocchi?

ANGELA HARTNETT: I like making pasta 'cause I find it very calming and therapeutic.

NICK GRIMSHAW: That almost like dissolves in your mouth.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: If you want to make this gnocchi, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all the recipes we make on Dish are on there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That is sensational, Ange.

[dinner table sounds]

NICK GRIMSHAW: Joanna Lumley.

JOANNA LUMLEY: Yes.

NICK GRIMSHAW: We have your fast food quiz.

JOANNA LUMLEY: Yes.

NICK GRIMSHAW: Tell us your favourite way to eat eggs.

JOANNA LUMLEY: Boiled but cracked and then taken out and put into a cup and stonked around with a bit of butter and salt and pepper.

NICK GRIMSHAW: *[laughs]* Love.

ANGELA HARTNETT: Ooh. Love that.

NICK GRIMSHAW: Favourite form of potato?

JOANNA LUMLEY: Baked.

NICK GRIMSHAW: Oh.

JOANNA LUMLEY: With really crispy on the outside.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh, we haven't had a baked potato.

JOANNA LUMLEY: Wet and put a bit of salt on the outside.

NICK GRIMSHAW: Oh, yes, love.

ANGELA HARTNETT: Yes. What's your favourite sandwich filling?

JOANNA LUMLEY: Um, Marmite and watercress.

ANGELA HARTNETT: Ooh, haven't tried that one.

NICK GRIMSHAW: Get that at Murano, please.

ANGELA HARTNETT: Yeah, we'll try that one on.

NICK GRIMSHAW: Uh, Joanna Lumley, do you have a favourite herb?

JOANNA LUMLEY: Sage.

NICK GRIMSHAW: Sage.

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: I love it, or basil.

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: I grow my own in the summer.

ANGELA HARTNETT: Lovely.

JOANNA LUMLEY: And you can just take a leaf of it. But sage at the moment is prime- you know.

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: Sage.

ANGELA HARTNETT: What's your favourite pasta dish?

JOANNA LUMLEY: Gnocchi.

ANGELA HARTNETT: [*surprised noise*]

[*laughter*]

NICK GRIMSHAW: Anything made by Angela.

JOANNA LUMLEY: I love you.

ANGELA HARTNETT: So beautiful, so beautiful.

[*drink pouring sounds*]

NICK GRIMSHAW: Is there somewhere where you've been that has a favourite cuisine?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Cause you know, you've travelled the world. Is there a spot that you...?

JOANNA LUMLEY: I think Middle and Near Eastern cuisines are pretty hard to beat.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: Because they seem to have all the flavours, all the spices, all the...

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: Obviously I'm pretty much leaning towards Indian anyway because I adore all those sort of curries and things. But I think that Turkey and places like that have the most fantastic food, beautiful food, brilliant wines, which they seem to make, Angela, quite differently.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: They put them, they just take all the wines, put them into a great barrel in the ground, put the lid on, stomp them about a bit, leave them, and then take it out again.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: So they don't do any of the things that we do, but they've been making wine for 8,000 years.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: I think they taught the Romans how to make wine - in Georgia.

NICK GRIMSHAW: Oh.

JOANNA LUMLEY: They did.

NICK GRIMSHAW: I love this.

ANGELA HARTNETT: Oh, yeah, Georgian wine is really come through now, it's huge.

NICK GRIMSHAW: Georgian wines

JOANNA LUMLEY: They don't export it or it doesn't export well, but I mean, the best Georgian wines are out of this world.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, wow. And is there a place that you have been to where you've like adopted a recipe and brought it back into your life? Or you had a meal where you've carried on.

JOANNA LUMLEY: I'm really bad at following recipes.

NICK GRIMSHAW: Right.

JOANNA LUMLEY: I like ideas of how they go.

ANGELA HARTNETT: Yeah, sure.

JOANNA LUMLEY: So I like to know that. I mean, this is why I can't bake, because you just go, well, how hard can it be? Some, some flour, some- and I get all the proportions wrong and I make things of concrete.

ANGELA HARTNETT: [*laughs*]

JOANNA LUMLEY: So what you've got to do is for baking, you've got to follow it.

ANGELA HARTNETT: Sure. Yeah.

JOANNA LUMLEY: But otherwise you go, I love how they did that, I love that lemon rind grated over..

ANGELA HARTNETT: Yeah, sure.

JOANNA LUMLEY: You pick those ideas up and you keep them in your head. Then you look at what you've got in the fridge or what looks nice in the shops.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: That's why I don't like, I would never shop online.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: I like to...

ANGELA HARTNETT: See. Same here.

NICK GRIMSHAW: See it, yeah I like to see it.

ANGELA HARTNETT: I know. And also you can then say as well, especially if you're on your budget, you look at things, like actually, they discount stuff, so use something that you know is on its last sale by date and you can cook that that night.

JOANNA LUMLEY: Always, always.

ANGELA HARTNETT: Always. I like a little bargain in the supermarket, I think it's good.

NICK GRIMSHAW: Because you travelled a lot as a, when you were younger, right? You were in, what, three different countries before you were eight?

JOANNA LUMLEY: Well, no, I did five-

NICK GRIMSHAW: Oh wow.

JOANNA LUMLEY: -journeys across the world by ship before I was eight.

ANGELA HARTNETT: Oh my gosh.

NICK GRIMSHAW: Wow.

JOANNA LUMLEY: Cause you never flew in those days.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: No, yeah.

JOANNA LUMLEY: And so from sort of Hong Kong to Southampton, it was about five weeks.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: But I think that, uh, one gets the appetite for travel, you know, the appetite.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: You long for it, and I never longed to just stay, stay, stay. But now I find I've been travelling so much, so much, so much, so much, it's lovely, now, home is magic. So when people say, do you go out every night, you go, no, cause just being at home is so lovely.

ANGELA HARTNETT: Yeah, of course.

JOANNA LUMLEY: And no matter how gorgeous hotels seem, actually not being able to just cook what you want or eat a bowl of peanuts or something.

ANGELA HARTNETT: Yeah, yeah.

JOANNA LUMLEY: Cause they're in the mini bar and cost forty-two quid-

[laughter]

NICK GRIMSHAW: They're forty quid.

JOANNA LUMLEY: -and you go, no, even I can't do that, no.

[drink pouring sounds]

NICK GRIMSHAW: You are back on our TV screens for Amandaland, which is a spin-off of the incredibly successful Motherland.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Which we fully loved.

ANGELA HARTNETT: Adore.

NICK GRIMSHAW: Absolutely loved. An amazing cast, an amazing show. How did this come to you? Do you put the feelers out being like, 'I want to be on the telly!' or do they reach out to you like, how does it happen?

JOANNA LUMLEY: I love that, 'I want to be on the telly!'

NICK GRIMSHAW: 'I want to be on the telly!'

JOANNA LUMLEY: Thank you!

NICK GRIMSHAW: There we go. BBC. Hello. A comedy.

JOANNA LUMLEY: What it was, was when Motherland was running and such a huge success, they had a scene where Lucy Punch's character, Amanda, had tea with her mother or something, so I was, it was an afternoon, you go, 'Yeah, be her mother.' And then I think there was another thing where I did something else, slightly longer scene, but I was hardly in it. So when Motherland stopped and they were going to focus on Amanda, Lucy's character, the mother is now going to feature a bit more. How simply lovely. How nice. You know, I'm always a cruel granny, a savage old aunt-

[laughter]

ANGELA HARTNETT: No!

JOANNA LUMLEY: -a wicked old stepmother.

ANGELA HARTNETT: No, that's not true.

JOANNA LUMLEY: I am.

ANGELA HARTNETT: Hold on. In Wolf of Wall Street, you got to kiss Leonardo.

JOANNA LUMLEY: Yes, I did.

ANGELA HARTNETT: You were a sexy aunt then.

NICK GRIMSHAW: Friendly. Very friendly. Too friendly.

ANGELA HARTNETT: Exactly.

JOANNA LUMLEY: No, that was pretty nice.

[laughter]

JOANNA LUMLEY: But it's lovely. Look, as you get older, of course you're going to be cast as grannies and aunts.

ANGELA HARTNETT: Yeah, I'm sure.

JOANNA LUMLEY: They're always evil, they're always vicious and horrible and snobby. Anyway, this, my- Felicity, my character in Amandaland, is lovely because of course she's a snob, you can tell that, and she's very disappointed that Amanda's moved into a rather shabby part of London which she doesn't approve of.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: The children are going to a sort of local school which she doesn't, so everything she's a bit snooty about. But during the episodes you can see she's kind of getting the horribleness rubbed off her edges a bit.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: She's also getting slightly gaga, I think, actually.

NICK GRIMSHAW: It's a great character, it must be very fun day at the office going to play that.

JOANNA LUMLEY: Good fun.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So we had one of the cast of Amandaland on already.

JOANNA LUMLEY: Siobhán.

NICK GRIMSHAW: Siobhán McSweeney.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: I love the fact she's a chef now, in it.

JOANNA LUMLEY: She's a tippy top chef like you.

ANGELA HARTNETT: Yes, yeah.

JOANNA LUMLEY: She's really, really good.

NICK GRIMSHAW: The team here were very excited about the fact that Waitrose get mentioned in Amandaland.

JOANNA LUMLEY: Absolutely

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Huge shout out.

JOANNA LUMLEY: I arrive on the doorstep, for a start, I used to say, 'Let me in, it smells of buses,' but they changed, they changed the line to, 'Let me in before I get mugged,' because Felicity's so snooty about the area. And she comes in carrying a Waitrose bag to say, now that you've only got whatever it is, something horrible, another supermarket. There are many supermarkets.

ANGELA HARTNETT: Yes [*laughs*]

JOANNA LUMLEY: Less good than Waitrose.

ANGELA HARTNETT: [*laughs*] Yay!

JOANNA LUMLEY: She comes in with a Waitrose bag with all the things you can get in Waitrose.

NICK GRIMSHAW: Everything you need.

ANGELA HARTNETT: Everything.

NICK GRIMSHAW: Everything you need. Amandaland has just started. You can see it whenever you want on BBC iPlayer. So you can go and check it out there.

JOANNA LUMLEY: But it goes out at nine o'clock on BBC One.

NICK GRIMSHAW: Nine o'clock, BBC One, Wednesday nights. That's what they call primetime.

ANGELA HARTNETT: Primetime.

JOANNA LUMLEY: Yeah.

ANGELA HARTNETT: Wey!

JOANNA LUMLEY: Yeah!

[*salt grinder sounds*]

ANGELA HARTNETT: You always seem to excel brilliantly with a lot of female casts, you know, if you think back to Ab Fab, you know, it was obviously a heavy female-

JOANNA LUMLEY: Enormous. Isn't it interesting?

ANGELA HARTNETT: And I always think, the show's amazing, but I always think, I bet they had such a laugh off-screen.

JOANNA LUMLEY: Yes, absolutely.

ANGELA HARTNETT: I bet the outtakes must be rolls of outtakes.

JOANNA LUMLEY: You make, well you make your best friends.

ANGELA HARTNETT: It struck me that once you got into it, maybe series three, you felt you were Patsy. Even if the lines weren't what Jennifer wrote or Ruby wrote.

JOANNA LUMLEY: We never ad-libbed anything.

ANGELA HARTNETT: Wow, I'd have thought...

JOANNA LUMLEY: Ever, ever, ever.

ANGELA HARTNETT: Okay.

JOANNA LUMLEY: We workshopped it in rehearsals.

ANGELA HARTNETT: Sure, yeah.

JOANNA LUMLEY: And put forward things. But once it was done, that was it. With cameras, you can't do that. It's not professional. I mean, I'm so pleased

that it looked ad-libbed, because that's a great trick. It's so weird saying this because quite a lot of comedy is quite, it's work.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: And to get it right, you get it right. And so it can, you do your laughing before. You do your laughing when you're mucking around.

ANGELA HARTNETT: Yeah, yeah.

JOANNA LUMLEY: But you don't usually laugh on takes, unless something goes very, very badly wrong and you become hysterical. Then sadly, once you're hysterical, you can't say the lines again.

ANGELA HARTNETT: Yeah, yeah of course.

JOANNA LUMLEY: As soon as you can hear them coming up, you just go.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I really loved it. It was a really key bonding show for me and my mum. Because me and my mum had like a really small sort of size like A4 piece of paper TV in the kitchen, and we'd go and watch Ab Fab in there on a really uncomfortable stool.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: My dad didn't get it.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: No.

ANGELA HARTNETT: No.

JOANNA LUMLEY: Dads didn't get it.

NICK GRIMSHAW: Dads didn't get it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But me and my mum fully loved it. And I always think of like, whenever I see a clip of Ab Fab, I always think of my mum.

JOANNA LUMLEY: Oh how lovely.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Always share stuff. Because loads of stuff now is going viral from Ab Fab from, you know, thirty years ago.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's on Instagram and TikTok-

JOANNA LUMLEY: Really?

NICK GRIMSHAW: -and I always send the clips to my mum.

JOANNA LUMLEY: Oh, really?

NICK GRIMSHAW: Yeah, they're all doing the rounds, yeah.

JOANNA LUMLEY: Oh my god.

NICK GRIMSHAW: Like, still so, so funny.

JOANNA LUMLEY: Yes, it held up, but that's Jennifer's brilliance.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: And Ruby's input, but Jennifer's brilliance, because it, it, it wasn't dated.

ANGELA HARTNETT: No.

JOANNA LUMLEY: It was high satire, but actually the things that they were satirising still exist.

ANGELA HARTNETT: Yes, of course.

JOANNA LUMLEY: You know, that ludicrous attachment to labels and fame and the right kind of people and the right kind of, the snobbery involved in that.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: And the character of Saffy, like a kind of steel hauser, like a mast on a ship.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: Holding the whole thing together.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So good. I also, actually, we started this episode with a question from a listener who wanted a kitchen design.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I always thought the kitchens in Ab Fab.

ANGELA HARTNETT: When you went downstairs, yeah.

NICK GRIMSHAW: Fant-

JOANNA LUMLEY: Fantastic.

NICK GRIMSHAW: So Jilly, actually, I'd Google Ab Fab kitchens.

JOANNA LUMLEY: Yes.

ANGELA HARTNETT: That's a great. Where you kept the Bolly [*laughs*]

JOANNA LUMLEY: Oh yeah, well I think that's a special-

ANGELA HARTNETT: Huge fridge.

NICK GRIMSHAW: Oh yeah, the Bolly fridge.

ANGELA HARTNETT: Yeah, that was it, we loved it.

NICK GRIMSHAW: Also, I was saying the other day when we were chatting about you coming on, I was saying to Angela, I said, it's so funny that when I was younger, I, the references about you know, celebrity life in London, going to Harvey Nicks, like, they didn't really mean anything to me in Oldham, but I like, got it and thought it was really funny.

JOANNA LUMLEY: Yes, it was just-

NICK GRIMSHAW: Cause it was just quite like a niche reference sometimes.

JOANNA LUMLEY: Well, I think we were really anxious - well, not really anxious - but to begin with, we thought, will anybody get this outside London? They won't know what we're talking about. Or anybody outside the fashion world, will they ever get it? So it's just testament to the writing, 'cause nothing exists without writing. I mean, all the work we do on screen, all of it, all of it, all the movies, series, whatever it is, relies on the writing. And so Jennifer's a genius.

ANGELA HARTNETT: And how she wrote those relationships together, as you say, you know.

JOANNA LUMLEY: Extraordinary.

ANGELA HARTNETT: You know, especially with Saffy, and then the weird characters of the ex-husbands coming through-

JOANNA LUMLEY: Oh my god.

ANGELA HARTNETT: -that you only ever saw every now and again. And this unknown son that you never met, you know, but was the prize-

JOANNA LUMLEY: Serge

ANGELA HARTNETT: Yeah, Serge.

JOANNA LUMLEY: We went hunting for Serge in New York.

ANGELA HARTNETT: That's right, yeah.

JOANNA LUMLEY: And we got into the kind of council offices, and we had to pretend we were looking for a marriage certificate or something, and then Whoopi Goldberg married us.

[laughter]

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: That's right.

JOANNA LUMLEY: It was bizarre. I mean, also, one of the best episodes was when we flew on Concorde, which we did, to take a photograph of a door handle in New York.

[drink pouring sounds]

NICK GRIMSHAW: Hey, can we talk about love?

JOANNA LUMLEY: Yeah?

NICK GRIMSHAW: Because this is going out on Valentine's week. How does Valentine's Day go down at yours? A huge day of fanfares and roses?

JOANNA LUMLEY: Not really. I always do a card for my husband.

ANGELA HARTNETT: Aw.

JOANNA LUMLEY: And he practically always sends me some beautiful flowers, which is gorgeous. Even though we're both there together when they come in.

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: I go, 'Oh no...'.

NICK GRIMSHAW: 'Oh, who are they from?'

[laughter]

JOANNA LUMLEY: 'Oh, I so love you,' you know. And I love drawing and making silly cards and things like that, so we do that. But I tell you what is nice

to do on Valentine's Day is to send a valentine's card with nothing in it at all to somebody.

NICK GRIMSHAW: Like a good friend who might tell you. Oh, no.

JOANNA LUMLEY: Not a friend, no, the bank manager.

NICK GRIMSHAW: Oh.

[laughter]

ANGELA HARTNETT: Yes, yes.

JOANNA LUMLEY: One of the New York mayors was over, Mayor Giuliani. He came over to London, I think, when Boris Johnson was here. Anyway, after he'd done a great clean up of New York and it was blah, blah, blah, he was over here being fêted and there was a great big lunch celebrating him, and it was Valentine's Day. And we had all kinds of heart related things all sprinkled about on the table. And so I got one of the hearts and I wrote on the back of it, 'Be my Valentine XXXXX.' And I gave it to one of the waiters and I said, [*whispering*] 'Take it to him.' Mayor Giuliani had got his girlfriend or his wife with him, anyway, and he received this and he went like that and he looked at it and she went [*whispering*] 'What's that?'

[laughter]

JOANNA LUMLEY: I felt so happy.

ANGELA HARTNETT: Yes!

JOANNA LUMLEY: It's so nice, just a little bit of, oh my god!

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, try it out at a restaurant this week.

ANGELA HARTNETT: Let's do, let's do it.

NICK GRIMSHAW: Try it out this week, yeah.

ANGELA HARTNETT: Start putting the cards on the table.

NICK GRIMSHAW: My mum always used to buy me like a love heart chocolate and like leave it downstairs and pretend it wasn't from her.

ANGELA HARTNETT: Oh.

JOANNA LUMLEY: Oh, so darling.

NICK GRIMSHAW: And I'd be like fifteen at the time.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: I was like, that's quite clearly from you.

ANGELA HARTNETT: Yeah. Oh, bless her.

NICK GRIMSHAW: But you guys, you and your husband, you've been married for knocking on forty.

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: Yes.

NICK GRIMSHAW: Forty years.

JOANNA LUMLEY: Yes.

NICK GRIMSHAW: Do you know what the secret is to a long lasting love?

JOANNA LUMLEY: Adrian Edmondson gave the answer to that. He said 'Don't get divorced.'

[*laughter*]

JOANNA LUMLEY: A long marriage is that, exactly that. But actually, bless-

NICK GRIMSHAW: Once you're married that's it.

ANGELA HARTNETT: Just work it out.

JOANNA LUMLEY: I think a lot of it starts, rather boringly, on respect.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes.

JOANNA LUMLEY: You've got to respect your partner. You've got to love what they do, you never feel contempt. If you have contempt in your body at any stage, don't even start going out with them.

ANGELA HARTNETT: Yes, yeah.

JOANNA LUMLEY: You've got to pretty much adore them.

NICK GRIMSHAW: Mm.

JOANNA LUMLEY: Have a bit of a crush on them, I think.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JOANNA LUMLEY: And you've got to be endlessly forgiving about things, 'cause knowing that you've got as many shortfalls as you think they may have. Don't spend too much time together all the time. Don't be together on top of each other all the time.

ANGELA HARTNETT: Sure, yeah.

JOANNA LUMLEY: Some people do, and Angela, fit like that. And other people work better when you've been away for two or three, tell me what it was like, and so on...

ANGELA HARTNETT: Yes, yeah.

JOANNA LUMLEY: Be truthful. I made a promise, you know, when I got married, I said, I will be truthful and faithful to you, so I am. Try to be good and try to treat that person as a special person all the time.

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: Like mad, make them precious and loved and so on.

NICK GRIMSHAW: Do you have any nicknames? Like do you just call him Neil?

ANGELA HARTNETT: Uh, Nelly, I call him sometimes.

NICK GRIMSHAW: Nelly.

ANGELA HARTNETT: Nelly, he calls me Angelina.

JOANNA LUMLEY: I call Stephen, Stevie.

ANGELA HARTNETT: You two are Julie, aren't you?

NICK GRIMSHAW: Yeah, we both call each other Julie.

ANGELA HARTNETT: Yeah, which I like.

NICK GRIMSHAW: And we don't know how it happened, but we do. And then the, when we've both been at work or both been away, we're like, I can't wait for some Julies. Which is just us.

ANGELA HARTNETT: Yeah, nice.

NICK GRIMSHAW: Hanging out.

ANGELA HARTNETT: That's good.

NICK GRIMSHAW: Julie time.

JOANNA LUMLEY: Sweet.

NICK GRIMSHAW: But I don't know where Julies came from.

ANGELA HARTNETT: Yeah.

JOANNA LUMLEY: How funny, it's sweet.

NICK GRIMSHAW: I mean, it's kind of annoying, but you know.

JOANNA LUMLEY: Mm-hm.

ANGELA HARTNETT: *[laughs]*

[theme music]

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

ANGELA HARTNETT: If you, um, get it right, Joanna, you will win this Waitrose goodie bag. All for you.

JOANNA LUMLEY: But what if I get it wrong?

ANGELA HARTNETT: Well, we won't give it to you. No, we will *[laughs]*

NICK GRIMSHAW: You won't win it.

ANGELA HARTNETT: You won't get it wrong.

NICK GRIMSHAW: Okay.

JOANNA LUMLEY: Oh my days. 'In honour of Valentine's Day, and if your husband, Stephen, doesn't mind, can you tell us who is the better kisser?'

ANGELA HARTNETT: Ooh.

JOANNA LUMLEY: 'Leonardo DiCaprio...'

ANGELA HARTNETT: *[laughs]*

JOANNA LUMLEY: 'Or Ken Barlow?'

[laughter]

ANGELA HARTNETT: I think I can answer that.

JOANNA LUMLEY: It was very sweet because I think Ken, if he ever kissed me, might have kissed me on the cheek, if he ever did. But Leo and I had to go to twenty-seven takes.

ANGELA HARTNETT: No.

[laughter]

NICK GRIMSHAW: You're like, 'It's just not feeling right.'

ANGELA HARTNETT: 'I need to do this again.'

NICK GRIMSHAW: I need to go again.

JOANNA LUMLEY: [*in American accent*] 'I think I'd like, Marty, I'd like to try that again.'

[*laughter*]

JOANNA LUMLEY: Oh, that's so sweet.

NICK GRIMSHAW: Well Joanna, the goodie bag-

ANGELA HARTNETT: Yes.

JOANNA LUMLEY: You are sweet.

NICK GRIMSHAW: -is yours, of course.

JOANNA LUMLEY: Oh my God, I'm utterly thrilled, that's fantastic.

ANGELA HARTNETT: Thank you.

JOANNA LUMLEY: Lulu Guinness, look at that.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, very nice.

JOANNA LUMLEY: Everything good about it, with her lipstick, her beautiful lipstick on it. How wonderful.

ANGELA HARTNETT: Mm.

JOANNA LUMLEY: Incidentally, can I just say, I think you are both separately and together, completely fabulous.

NICK GRIMSHAW: Thank you, Joanna.

ANGELA HARTNETT: Ah, thank you. That's very kind.

NICK GRIMSHAW: Thank you so much. Well, we've loved having you on.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We were so excited you were coming on, so thank you. You've been a delight. Round of applause.

JOANNA LUMLEY: Can I take this with me and just have it near me when I eat?

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Please. Always. We'll have this in all restaurants. Round of applause. Joanna Lumley everybody.

[*applause*]

NICK GRIMSHAW: Thank you, Joanna.

ANGELA HARTNETT: Thank you so much.

NICK GRIMSHAW: Coming up on Dish next week is Keeley Hawes.

KEELEY HAWES: I pretended to cook him, something like a lamb, like a goulash or something and he was saying, 'oh how did you make it' and I was like, 'oh with some..' you know, had no idea and he didn't find out about that for ..

NICK GRIMSHAW: Till now, he's listening like what?

[*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 [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

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

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

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