

## Sue Perkins, Malaysian prawn laksa curry and an albariño



**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 another episode of Dish. Sue Perkins today.

**ANGELA HARTNETT:** Sue Perkins, very excited.

**NICK GRIMSHAW:** Before we get into Sue Perkins, we've had a lot of demands of a dog update.

**ANGELA HARTNETT:** Oh, Betty update. Yeah. She had a little issue at daycare for a while.

**NICK GRIMSHAW:** What kind of issue?

**ANGELA HARTNETT:** Basically barking at every single dog, not being friendly when new dogs arrive, being very territorial. And then what we realised, which I never knew about dogs, have we discussed this? I think we haven't. No, maybe not. That you can over exercise dogs. And she was over-stimulated. And so we've now reduced daycare by one day, and she's a much nicer dog.

**NICK GRIMSHAW:** I never knew that as well, because I have, uh, as you know, Pig and Stinky Blob, who you've met. And Pig is, yeah, half bull terrier, half staffie, um, 50 percent bull terrier, 50 percent staffie, 100 percent mentalist. Like, so, a lot of energy. She's 11 now, and she's still got a lot of energy. And that's what I was doing, taking her to the park, throwing the ball for like 45 minutes. She'd do it, take her out again at night, the dog trainer was like, she's like a gladiator. Relax. I was like, oh yeah, because they'd get fitter and fitter and fitter. So if you don't take them to the park, she'll just sleep for like two days. Because she's like, I'm knackered. So yeah, that's, uh, a little tip.

**ANGELA HARTNETT:** A little tip, little tip. But she's still very territorial about our area. I mean, no dog can walk past the house without her growling. Or if she sees a dog, she just barks incessantly. I used to have a Jack Russell and it's the same. I mean, I don't, it doesn't bother me. I've sort of had a few neighbours going, great to hear Betty at 6.30 in the morning.

**NICK GRIMSHAW:** Oh, oh, because Pig don't bark, which is fantastic

**ANGELA HARTNETT:** I mean, did I tell you about the fox in the garden?

**NICK GRIMSHAW:** No. Oh, maybe you did.

**ANGELA HARTNETT:** I don't know. We had a, basically, one night, we, she was barking and barking, and then Otis was howling, it was like, what's going on? And then I went downstairs, I thought, oh, they want to go out. And as I, our back door, there's a window, and as I looked out, I saw all the rubbish, and I thought, oh God, the fox has been in the garden. And then I thought, okay, I'll tidy that up, and then I'll let them out. And as I went to open the door, I looked out in the garden, and I saw these eyes, and the fox was there.

**NICK GRIMSHAW:** Did I ever tell you about when I had to prod a fox?

**ANGELA HARTNETT:** No, why?

**NICK GRIMSHAW:** Because one morning I got up, it was a few years ago, I got up one morning and at the back of mine there's like a raised garden bed, so it's kind of like eye level, and when I went out there was a fox curled up, there was two foxes, and one was curled up and they were really still.

**NICK GRIMSHAW:** So I was like.

**ANGELA HARTNETT:** So it might have been dead..

**NICK GRIMSHAW:** So I was like....Maybe they're dead, but I just got to work. So, I went to work, and then...

**ANGELA HARTNETT:** They were still there when you came back?

**NICK GRIMSHAW:** Yeah

**ANGELA HARTNETT:** Oh, wow.

**NICK GRIMSHAW:** They were still there at the end of the day. And my cleaner came that day, and she texted me, Auntie, and she said, I went in the garden, had the back doors open, was in the garden with the dogs, and then all of a sudden she was like, Ah, there's two foxes! So she like, ran in, shut the door.

**ANGELA HARTNETT:** Dogs were still outside?

**NICK GRIMSHAW:** No, the dogs came in, they obviously didn't even notice. Coz you know... So then Mesh came home from work, still there.

**ANGELA HARTNETT:** Wow

**NICK GRIMSHAW:** Had to go out. I got home from work at like 8 o'clock. Still there. So I rang the RSPCA because I was like, well ...

**ANGELA HARTNETT:** What do we do?

**NICK GRIMSHAW:** What are we doing here? They wouldn't send someone out from the RSPCA until I did the mop test. So I had to stay on the phone with someone from the RSPCA and go outside with a mop or a broom and prod it. And they said, if you prod it and it doesn't move, we'll come out.

**ANGELA HARTNETT:** Because then they think it's dead and come out and get it.

**NICK GRIMSHAW:** Because then they think it's dead.

**NICK GRIMSHAW:** And I was like, I'm not prodding a fox, and they were like, oh, it'll be fine. So it was raining, Mesh was out, so I had to do it on my own, with a stick, go out to a fox. And they're quite big when you get near them.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** And I prodded it, and it went, oh. And then it just got up, and just walked off. And then the other one was like, oh. And I was like, why? So they'd just been asleep all day.

**ANGELA HARTNETT:** They were chillin'?

**NICK GRIMSHAW:** So they must have had like an all-nighter. And been knackered. But I had to properly prod it with a stick. And he went, oh.

**ANGELA HARTNETT:** They're quite harmless apparently.

**NICK GRIMSHAW:** Yeah, and they just got up and then they were like, Oh, alright. And they just jumped over the fence and they were off.

**ANGELA HARTNETT:** Awww

**NICK GRIMSHAW:** But the dogs aren't bothered.

**ANGELA HARTNETT:** Dogs, I know, our two, are.

**NICK GRIMSHAW:** I thought the dogs would be really bothered.

**ANGELA HARTNETT:** They're not. They don't come near our house now. Mentalist is there.

**NICK GRIMSHAW:** Betty's there.

**ANGELA HARTNETT:** She'd go for them.

**NICK GRIMSHAW:** Hey, Sue Perkins with us today. Very excited. Very, very human. Um, Sue Perkins does so much on so many brilliant TV shows.

**ANGELA HARTNETT:** And radio.

**NICK GRIMSHAW:** And radio. Um, she's actually here to talk about chess.

**ANGELA HARTNETT:** Mmm, do you play chess?

**NICK GRIMSHAW:** No. Do you?

**ANGELA HARTNETT:** No, I don't play it, but I can play it.

**NICK GRIMSHAW:** No. I was in the chess club at school.

**ANGELA HARTNETT:** Were you? And? For what, a week?

**NICK GRIMSHAW:** Probably, yeah. Primary school, because I think my mum was trying to make me stay as long as possible.

**ANGELA HARTNETT:** What? in primary school?

**NICK GRIMSHAW:** Yeah, like, she was like, please, stay till 5.30.

**ANGELA HARTNETT:** Oh, I see.

**NICK GRIMSHAW:** I remember, yeah, I was in the chess club. I can't remember it.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Something about a queen and a king.

**ANGELA HARTNETT:** Queen. Prawn.

**NICK GRIMSHAW:** Prawn.

**ANGELA HARTNETT:** A knight.

**NICK GRIMSHAW:**Not a prawn. What is it? A pawn.

**ANGELA HARTNETT:** A pawn. Pawn.

**NICK GRIMSHAW:** I liked the one that was like a castle.

**ANGELA HARTNETT:** Castle and the knight.

**NICK GRIMSHAW:**He was something to do with 10

**ANGELA HARTNETT:** The castle goes up and down.

**NICK GRIMSHAW:** Up and down, yeah. Yes, quite like that

**ANGELA HARTNETT:** The knight would go 1, 2, 3.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Pawn would go up and across.

**NICK GRIMSHAW:** Someone went diagonal

**ANGELA HARTNETT:** That, that was the bishop.

**NICK GRIMSHAW:** Bishop

**ANGELA HARTNETT:** Yes. The bishop, yes.

**NICK GRIMSHAW:** Didn't like that one.

**ANGELA HARTNETT:** Didn't like the Bishop so much.

**NICK GRIMSHAW:** No.

**ANGELA HARTNETT:** Not a fan.

**NICK GRIMSHAW:** No, didn't really like that one, no.

**ANGELA HARTNETT:** Let's see if Sue, I mean, Sue must be able to play. She does everything.

**NICK GRIMSHAW:** She must be, yeah. Well, she's here to talk about Chess Masters, which is about chess. Before we get Sue in, let's take a listener email. Cath has been on, saying, Angela and Nick, I just want to say how joyous I felt when your new series landed in my download favourites and how much I laughed when Steve Coogan mentioned the Alan Partridge sketch where he was stuck between the porch doors and his front door. That actually happened to me when I stayed at an ex-boyfriend's house. Off he trotted to work and left me to have a slower morning. As I left, I shut the front door, went to open the fully glazed porch doors, and yep. They were locked, and I had no key. Oh no. So I was exposed to all of those walking up and down the street, until he got home from work.

**ANGELA HARTNETT:** Oh my God, so she was there all day.

**NICK GRIMSHAW:** And released me. Oh, I laugh about it now, but at the time, not funny. Keep up the good work. I love that that happened to you, Cath. In a pre-mobile phone time, you'd have just been in there.

**ANGELA HARTNETT:** And she was literally, she couldn't call in, she couldn't even call work, so she...

**NICK GRIMSHAW:** No, you're just there.

**ANGELA HARTNETT:** Oh my god, poor thing. Yeah

**NICK GRIMSHAW:** If you ever do want to email us or send us a question, you can of course email us [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk)

**ANGELA HARTNETT:** Yes, let's get Sue.

**NICK GRIMSHAW:** Let's get Sue in. So Sue me.

**NICK GRIMSHAW:** Can we please make a lot of noise and a round of applause for Sue Perkins, everybody!

**ANGELA HARTNETT:** Yes, Sue Perkins! We love Sue!

**NICK GRIMSHAW:** Welcome to Dish!

**SUE PERKINS:** It's a pleasure to be here! Are you talking like this the whole time?

**NICK GRIMSHAW:** I'm gonna talk like this for an hour!

**SUE PERKINS:** Hooray! Hello, Angela!

**NICK GRIMSHAW:** I don't know what's happened, but you've made me giddy already.

**SUE PERKINS:** Likewise. It's the pairing of you two.

**NICK GRIMSHAW:** No, it's you.

**ANGELA HARTNETT:** Oh, you came in with all your arms.

**SUE PERKINS:** With all of them, I've told you not to talk about my tertiary arm.

**NICK GRIMSHAW:** Do you guys know each other?

**ANGELA HARTNETT:** We've met a few times, haven't we? This lovely lady is part of the food scene.

**SUE PERKINS:** That's very nice of you to say that. It's not true, but it's really nice of you to say, I'd like to be part of the food scene.

**NICK GRIMSHAW:** I'm part of the food scene.

**ANGELA HARTNETT:** No, but you too, we always meet at awards ceremonies. Sue, as we know, is an incredible presenter, so she's often asked to present awards, and I always gravitate to Sue for a little, I'm so glad you're here, Sue, add a bit of light to this award ceremony.

**SUE PERKINS:** You're an intense bunch. I mean, you're not, you're the sort of jolly end, but there's quite, on the spectrum of chefs, they can go quite dark.



**NICK GRIMSHAW:** They're quite hardcore, aren't they?

**SUE PERKINS:** Yeah, they are.

**NICK GRIMSHAW:** Why are they so hardcore? What's up?

**ANGELA HARTNETT:** I don't know. I think it's cooking underground and never seeing daylight. Probably does something to people.

**NICK GRIMSHAW:** That will do it and quite an alpha-y environment, maybe.

**ANGELA HARTNETT:** Yeah, that, definitely.

**SUE PERKINS:** And the threat of violence always there, isn't there? Something can get thrown at you if you..

**ANGELA HARTNETT:** Well, I'd like to think we've moved on from those days. I'd like to. Hopefully.

**SUE PERKINS:** Yeah.

**NICK GRIMSHAW:** We're starting with, because we heard when you had a little briefing chat about coming on Dish, you said, oh, just make me like a horrible mocktail. We don't do a horrible mocktail, but we do do a really nice one. We've got this Botivo. It's so good, this.

**SUE PERKINS:** What is Botivo?

**NICK GRIMSHAW:** It's the first time I've made it. It's like apple cider vinegar.

**SUE PERKINS:** It's refreshing and it's also deep cleansing my colon.

**NICK GRIMSHAW:** Yes, exactly. Apple cider vinegar, wildflower honey, water, rosemary, thyme.

**SUE PERKINS:** Water

**NICK GRIMSHAW:** Gentian root.

**SUE PERKINS:** Gentian, yeah.

**NICK GRIMSHAW:** Wormwood leaf.

**SUE PERKINS:** Wormwood is a hallucinogen.

**ANGELA HARTNETT:** Oh.

**SUE PERKINS:** Yeah, it's a medieval hallucinogenic.

**NICK GRIMSHAW:** Oh. We love...

**ANGELA HARTNETT:** Cheers.

**NICK GRIMSHAW:** Cheers, welcome. Enjoy your hallucinogenic.

**ANGELA HARTNETT:** Cheers, good to have you with us.

**NICK GRIMSHAW:** It is good though, isn't it?

**SUE PERKINS:** It is. And I won't lie, I'm getting the vinegar quite strongly.

**NICK GRIMSHAW:** We've run out of soda, if I'm honest. Should be a slightly more diluted, but slightly, slightly, slightly, slightly. And hey, when we were doing our Sue research, I came across this, which we're really obsessed with. In 2006, you were crowned the world's biggest liar in an annual competition held in Cumbria. You were the first woman to win.

**SUE PERKINS:** Yes.

**NICK GRIMSHAW:** What the hell is that?

**SUE PERKINS:** It's a very intense scenario, which I wasn't fully aware of, because I've never read a briefing document in my life or indeed opened an email. So I just arrived at a small pub in Cumbria, in Wastale, which has got the highest peaks, the deepest valleys. It's just this very extreme landscape, tiny pub. The reason they do the world's biggest liar, there is because they used to get very posh Edwardian gentlemen walking through. And the locals would say things like, well,

you'll have to go and see the enormous turnip where the man lives. And then they would send them into the middle of nowhere looking for a giant turnip inhabited by an old man and then lose them forever. So the tradition of that, of basically mocking kind of incomers was taken and sort of formatted into this competition and it's the most terrifying thing I've ever done. Because it was all men, all dressed in she-, they hadn't even really bothered taking the fleece from the sheep, they were just wearing a live sheep, with a bit of bailing twine round the midriff, and just shouting abuse at me, um, but a lot of, I just got a lot of, a woman here, woman, there's a woman, there's a woman, burn her, woman, um. And I told a story, because it's basically like telling a shaggy dog story, I told a long story in one, and then I had to be escorted briskly out whilst the clamour of 'fake' and you know, 'this has been fixed', and yeah, didn't go down well.

**ANGELA HARTNETT:** No wayyy!

**SUE PERKINS:** Very beautiful part of the world. I would encourage people to visit and not believe that there is a giant turnip.

**NICK GRIMSHAW:** Yeah, don't believe it. Also that year you took part in Celebrity Masterchef.

**SUE PERKINS:** Yeah.

**NICK GRIMSHAW:** Which you didn't win.

**SUE PERKINS:** No, because I hadn't prepared any of the dishes.

**NICK GRIMSHAW:** So were you bet, are we right in saying you're better at lying than at cooking?

**SUE PERKINS:** I love cooking and I was really, now if I was to do it, I would only focus on winning it because food is my total life. But the time You know you're supposed to have gone, Oh, I've practiced this dish a million times. I haven't even thought. I've got quite bad attention issues, if I'm honest. My brain can't. It's less than a butterfly. You know a butterfly lands... So I hadn't done the work. I'd heard of a tian. And I thought, well, that's a circle of something. Plopped a load of stuff in there. None of it sort of stood up when I removed it. And I think I might have got an orange and a grapefruit confused in a moment of high stress.

**ANGELA HARTNETT:** That would change your dessert.

**NICK GRIMSHAW:** That would change it up, yeah.

**SUE PERKINS:** Especially when you put it on a sardine, which didn't work at all. I have a lot, that's the only thing I have a regret for, because I do, now when I'm cooking, I do it very sincerely.

**NICK GRIMSHAW:** Yes

**SUE PERKINS:** One of the few areas of my life that I apply sincerity.

**NICK GRIMSHAW:** Now you'd smash it

**SUE PERKINS:** Oh, I don't know. I don't know if I'd smash it. But I'd do better than whatever it was.

**NICK GRIMSHAW:** Yeah, because I did...

**ANGELA HARTNETT:** Were you on it?

**NICK GRIMSHAW:** No, I did Bake Off.

**ANGELA HARTNETT:** Oh, you did Bake Off. Yeah.

**NICK GRIMSHAW:** But when I practiced at home, if I had to make a cake, you had to make one of the briefs was, make a cake with a vegetable. So I did a chocolate and beetroot cake. Delicious. I spent about, like, seven to nine hours making it, just like leisurely doing it, sitting in the lounge for a bit. Then I'd come back and like, ooh, made it really, it was so good. Gave it to my neighbours and they all couldn't believe that I'd made it. But then I forgot when you get in there, they're like, you have one hour. I was like, oh no. So it was terrible.

**SUE PERKINS:** Plus you've got old laser eyes holly bolly. Yeah, yeah, yeah, it was terrible. You know, what are you up to? What's happening?

**NICK GRIMSHAW:** So what are you doing? I was like...making a cake, Paul.

**SUE PERKINS:** Trying to focus, thanks.

**NICK GRIMSHAW:** Talk us through it. So yeah, I wasn't good as well. I regret that as well. I'm with you yeah...

**SUE PERKINS:** It's weird, isn't it? For me, food is like the ultimate expression of, I don't know, hospitality, love, all the rest of it. And I just did a weird tian.

**NICK GRIMSHAW:** What do you like to cook now, Sue? What would you do now?

**SUE PERKINS:** Everything. Everything. So, uh, the more bizarre, the better.

**NICK GRIMSHAW:** Oh, really? Oh, wow. Okay.

**ANGELA HARTNETT:** What's the bizarrest thing you've cooked?

**SUE PERKINS:** So, I did a South Indian banquet.

**ANGELA HARTNETT:** Oh, my God!

**SUE PERKINS:** For six, which took me about two days, and I was quite unwell at the end of it. And also, I spent so long,

**ANGELA HARTNETT:** Had it for two weeks afterwards.

**SUE PERKINS:** The biryani with gold leaf on it was knocking about for a long time. I mean, more than is healthy if I'm honest. Also, I spent so long cooking that I was so tired I was a real pig to everyone when they arrived, don't know if you've ever done that? Didn't enjoy it, no.

**ANGELA HARTNETT:** We were saying that..

**NICK GRIMSHAW:** We said, if you do it on the day and then you're like really over it before they've even arrived.

**SUE PERKINS:** I just remember, like, really redfaced, just basically blending coconut, and the jowls just going like Newton's Cradle underneath the jaw.

*(Cutlery sfx)*

**NICK GRIMSHAW:** Before we eat, we thought we'd do your food likes and dislikes. These were amazing. Maybe the best we've ever received. I thought maybe we could get you to go through these, Sue.

**SUE PERKINS:** I wrote this in a fugue space.

**NICK GRIMSHAW:** I just really like the way that you came back. Because every guest, by the way, we want to have a nice time when they come. We want them to eat something that they love. So we say, like, what do you like? And some people might say, Oh, like, you know, fish and veg.

**SUE PERKINS:** Nobody likes fish and veg. They only eat it because they're trying to not eat carbs to be the better self. I like guacamole, buckets of it, cream. Jesus, I'm allergic to it a bit, but I love it, that's true.

**NICK GRIMSHAW:** She's high risk.

**ANGELA HARTNETT:** So you still eat it though?

**SUE PERKINS:** I'm not allergic, I'm mildly intolerant.

**ANGELA HARTNETT:** Ok

**SUE PERKINS:** So I'll look like I'm nine months pregnant and, you know, part of my dermis will fall off, but it doesn't matter. Because it's cream and it's worth it. Tiramisu. F\*\*\* me, that's incredible. Home style. Yeah, home style. You know what I don't need to tell you.

**ANGELA HARTNETT:** Yeah, yeah.

**SUE PERKINS:** This is a memory from childhood. Not that my mum ever cooked tiramisu, and if she had, she would have called it TIRAMISU! Anything Italian, she shouted.

**ANGELA HARTNETT:** Like she's in an Opera!

**SUE PERKINS:** Tiramisu! But a big oh, a massive vat of it, and you get the spoon, and not this pre...

**ANGELA HARTNETT:** No, just spooned out.

**SUE PERKINS:** Black Forest Gateau, nothing better in the universe. Correct. Apparently I said I like a perky quiche. F\*\*\*ing hell. Is that news to you? I do write emails. When I'm forced to do them, it's like, almost through the back of a teaspoon. I can't look at the screen. Goat's cheese, right, I could speak for 15 minutes on goat's cheese. Makes me want to gip. It tastes like melted bin liner, and that's just for starters. I can't abide onions, either.

**NICK GRIMSHAW:** Oh, no onions.

**SUE PERKINS:** Do you like goat's cheese?

**NICK GRIMSHAW:** I do like goat's cheese, but I do know what you mean. There's something, it really, it sort of like, coats the mouth.

**ANGELA HARTNETT:** Yeah

**SUE PERKINS:** Yes.

**NICK GRIMSHAW:** It like, really dries it out.

**ANGELA HARTNETT:** It's like...

**SUE PERKINS:** A tang of the udder still.

**NICK GRIMSHAW:** Yeah, there is, yeah, it's farmy.

**ANGELA HARTNETT:** Yeah, it's farmy.

**SUE PERKINS:** It's barnyard, isn't it?

**NICK GRIMSHAW:** It's barnyard.

**SUE PERKINS:** It's barnyard and titty.

**NICK GRIMSHAW:** You're like...Mmmhmm. Wait, but no onions! What about like an onion in a thing? Like a cooked onion?

**SUE PERKINS:** No, I don't like them.

**NICK GRIMSHAW:** No? Oh, wow, okay.

**SUE PERKINS:** Texturally. And yet, weirdly, I like leeks. Softer flavour.

**ANGELA HARTNETT:** But then you eat curries and stuff.

**SUE PERKINS:** Yeah.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** But I will always cook with, uh... I cook with leeks or spring onions. I- I don't know, I just don't like them.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:**Mmm.

**SUE PERKINS:**Yeah, I don't know what a perky quiche is, do you?

**ANGELA HARTNETT:** Yeah. No. I would imagine a nicely set one.

**NICK GRIMSHAW:** Yeah, a nice, vibey quiche.

**ANGELA HARTNETT:** That's what... No soggy bottom. No soggy bottom, and it just sits up when you present it.

**NICK GRIMSHAW:** Yeah, a nice, perky quiche. We love a perky quiche. We love that. We love that.

**SUE PERKINS:** Alright, good.

**NICK GRIMSHAW:** You've described, we read in an interview, your approach to cooking as 'Freestyle.' Are you someone that's like, 'Let's have a bit of this'.



**SUE PERKINS:** Yeah, yeah.

**NICK GRIMSHAW:** You won't really follow a recipe. I find it quite hard to follow a recipe.

**SUE PERKINS:** Yes.

**NICK GRIMSHAW:** Without changing it.

**SUE PERKINS:** I can't. It's like, I don't know if it's demand avoidance. So someone tells you to do something and I will just do the opposite.

**NICK GRIMSHAW:** Yes.

**SUE PERKINS:** I don't know if it's that, or if it's just my concentration doesn't last for the full recipe.

**NICK GRIMSHAW:** Mm-hm.

**SUE PERKINS:** The moment I see the word blanche, off I pop.

*[drink pouring sounds]*

**NICK GRIMSHAW:** Now, I've read that you would love to know how to split a sauce with a herb oil?

**SUE PERKINS:** Is nowhere a safe space for this?

*[laughter]*

**SUE PERKINS:** You'd think coming on here I could, it would be okay for me to say I want to split a sauce?

**NICK GRIMSHAW:** Yeah, what, what, what?

**SUE PERKINS:** It's created dissension already.

**NICK GRIMSHAW:** I know! It's a food podcast. So what, you want to know how to split a sauce? I don't even know what that means.

**SUE PERKINS:** So, I watch a lot of food television.

**NICK GRIMSHAW:** Yes.

**SUE PERKINS:** In fact, pretty much only.

**NICK GRIMSHAW:** Yeah. It's good.

**SUE PERKINS:** Only food- it's very, it calms me down and I'm obsessed with it. So I'm very into MasterChef Australia and they're [*in Australian accent*] permanently splitting, splitting a sauce.

**NICK GRIMSHAW:** [*in Australian accent*] Oh, splitting.

**SUE PERKINS:** Constantly. [*in Australian accent*] So they have a cream sauce and then they just split it with like a herb oil.

**NICK GRIMSHAW:** [*in Australian accent*] Split it.

**SUE PERKINS:** [*in Australian accent*] Yeah.

[*laughter*]

**SUE PERKINS:** And it looks really weird, but nice.

**NICK GRIMSHAW:** Yeah, real nice.

**SUE PERKINS:** Yeah, yeah.

**NICK GRIMSHAW:** They do say a lot of things on those shows that I don't know what they mean. They say things like, 'Cook it down.'

**SUE PERKINS:** Reduce.

**ANGELA HARTNETT:** Cook it down, reduce, you mean.

**NICK GRIMSHAW:** Cook it down.

**SUE PERKINS:** They say under the pump a lot, which I find weird.

**NICK GRIMSHAW:** Under the pump.

[*crew laugh*]

**NICK GRIMSHAW:** Under the pump?

**SUE PERKINS:** I mean, I know.

**NICK GRIMSHAW:** So what does that mean, Ange, if we want to split a sauce?

**ANGELA HARTNETT:** Well, I've just put a little, um...

**SUE PERKINS:** What?

**NICK GRIMSHAW:** What?

**ANGELA HARTNETT:** In yours now. I think-

**SUE PERKINS:** Are you splitting it right now?

**ANGELA HARTNETT:** Is that what, is that what you mean? Is that what you're referring to? Putting a little, like, herb oil through there-

**SUE PERKINS:** [*gasps*] Yes. Oh my god, this looks incredible.

**ANGELA HARTNETT:** -so it's breaking up your sauce.

**SUE PERKINS:** Look at that. She's just done that without even referencing it, just quietly.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** So that's a little coriander oil.

**SUE PERKINS:** What I love is I asked how to do it and it's just been done.

[*crew laugh*]

**SUE PERKINS:** And then you've just put...

**ANGELA HARTNETT:** Just put it in, just a few drops.

**SUE PERKINS:** But what's that made of? What is, what is-

**ANGELA HARTNETT:** It's just oil. Oil and herbs. Depending on what the herb is, we might blanch it, and then you blitz it with the oil, and then-

**NICK GRIMSHAW:** Give us it.

**SUE PERKINS:** What oil have you put in here?

**ANGELA HARTNETT:** Just, um, this would be olive oil.

**NICK GRIMSHAW:** Oh.

**SUE PERKINS:** Wow. And is it coriander?

**ANGELA HARTNETT:** And coriander, yeah.

**SUE PERKINS:** Look at that!

**NICK GRIMSHAW:** Mmm, look at that.

**SUE PERKINS:** Ohh. It's if Kermit was a tiger. That's the kind of markings you'd expect.

**NICK GRIMSHAW:** Yeah, that's the vibe we're going for. Ooh, yeah.

**SUE PERKINS:** That is delicious.

[*dinner table sounds*]

**NICK GRIMSHAW:** So what-

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** -have we got here, Angela?

**ANGELA HARTNETT:** So this is a Malaysian prawn laksa curry.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** But I've also put some monkfish in it because I think monkfish goes really well in a curry.

**NICK GRIMSHAW:** So run me through the recipe, please, Angela.

**ANGELA HARTNETT:** Um, so you've got, either you can use onion or leek as your base, a little bit of veg oil in the pan, good five minutes, sweat that off. Then you've got this laksa curry paste with some turmeric, some garlic cloves, brown sugar, fish sauce, and tamarind paste. All of that will go in afterwards with some lime zest and your coconut milk.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** And again, it's sort of two elements to it, really cook down your vegetables, then cook down your curry flavours, then you add your coconut milk, and then add your, they say chicken stock, but we use the prawn stock, or if you haven't got either you can use water. And then simmer that for about twenty-five minutes.

**NICK GRIMSHAW:** Mm.

**SUE PERKINS:** So you roast, do you roast the prawn heads?

**ANGELA HARTNETT:** Yeah, I didn't roast them, I just put them in with some cold water, brought them up to the boil and used that as my stock rather than chicken stock.

**SUE PERKINS:** Because people are quite scared of crustacea heads, aren't they, but it's it's good to just chuck them in and...

**ANGELA HARTNETT:** Yeah, don't waste them. Finished it with some lovely noodles on top, then we can garnish with a bit of chilli, some fresh lime. And yeah, so it's got, you know, Waitrose do these amazing ready sort of made curry pastes.

**SUE PERKINS:** That is an absolute banger. It really is.

**NICK GRIMSHAW:** Wow It's so silky.

**SUE PERKINS:** Slippery noodles.

**NICK GRIMSHAW:** And slippery.

**ANGELA HARTNETT:** Slippery noodles. Love it.

**SUE PERKINS:** I love a noodle.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** If you want to try this recipe, or any of the recipes we do, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all the ingredients are on there, you can get all the ingredients. There's also videos done by Angela, not me, of how to do this very-

**SUE PERKINS:** That's where I see her surreptitiously putting goat's cheese in.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** [*laughs*]

**NICK GRIMSHAW:** Loads of goat's cheese and onions.

**SUE PERKINS:** Loads, so much goat's cheese.

**NICK GRIMSHAW:** Loads of goat's cheese and onions.

**ANGELA HARTNETT:** Love it.

**NICK GRIMSHAW:** And there's a wine pairing as well, Ange.

**ANGELA HARTNETT:** What have we got? An Albariño, La Val. 'Northwest Spain, very aromatic, dry white wine with lime blossom, ripe citrus and stone fruit flavours.'

**NICK GRIMSHAW:** Mmm, delicious.

*[salt grinder sounds]*

**NICK GRIMSHAW:** Sue, your job has taken you to many a place.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** And I imagine to eat many delicious a meal- [*in Italian accent*] delicious a meal.

*[laughter]*

**SUE PERKINS:** Yeah.

**NICK GRIMSHAW:** You've been to, you know, Japan, Alaska, Thailand, Paris, Istanbul, America, all making TV shows. Is there a place where you've been to where you've just fallen in love with the food and you cannot get over it?

**SUE PERKINS:** Quite a few places.

**NICK GRIMSHAW:** Yeah, I bet.

**SUE PERKINS:** I mean, Thailand. Also Japan was incredible.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** I've been served some extraordinary things and some awful things. I wouldn't recommend deep fried tarantula in Cambodia.

**ANGELA HARTNETT:** Ooh.

**NICK GRIMSHAW:** No?

**SUE PERKINS:** The legs are fine, they've got a crunch, and you can sell that to your brain.

**NICK GRIMSHAW:** It's a twiglet.

**SUE PERKINS:** It's a twiglet.

**NICK GRIMSHAW:** Yeah, it is a twiglet.

**SUE PERKINS:** It's a twiglet.

**ANGELA HARTNETT:** Oh, god.

**SUE PERKINS:** It's a twiglet. But the body section, it does have an ooze to it that is less-

**ANGELA HARTNETT:** Ooh!

[*laughing*] **NICK GRIMSHAW:** Not an ooze!

**SUE PERKINS:** It's less forgiving.

**NICK GRIMSHAW:** Oh no, not an ooze.

**SUE PERKINS:** Yeah.

**NICK GRIMSHAW:** Ooh.

**SUE PERKINS:** Yeah. I've had it all. I've had a bit of rat, I've had-

**ANGELA HARTNETT:** Ooh.

**NICK GRIMSHAW:** Yeah.



**SUE PERKINS:** -squirrel, I've had peacock, I've had...

**NICK GRIMSHAW:** Peacock?

**SUE PERKINS:** Yeah, I've had peacock...

**NICK GRIMSHAW:** Wow.

[*crew laugh*]

**NICK GRIMSHAW:** Yeah.

**SUE PERKINS:** The worst thing about it was it was dry. They'd overcooked it. And I, if you're going to sample this magnificent creature, why would you pop it in the oven for seven days?

**ANGELA HARTNETT:** Yeah [*laughs*]

[*laughter*]

**NICK GRIMSHAW:** Just a quick pan fry with a split sauce.

**SUE PERKINS:** Exa- just a split herb oil.

**NICK GRIMSHAW:** Yeah, come on.

**ANGELA HARTNETT:** Yes. What's wrong with these people?

**NICK GRIMSHAW:** Come on guys.

**SUE PERKINS:** It tasted like a youth hostel mattress.

**ANGELA HARTNETT:** Oh!

**NICK GRIMSHAW:** Oh...

**SUE PERKINS:** It really did.

[laughter]

**NICK GRIMSHAW:** Oh no...

**SUE PERKINS:** It had none of its splendor in death.

**NICK GRIMSHAW:** No.

**SUE PERKINS:** Is what I'm saying, don't do it, it's...

**NICK GRIMSHAW:** No.

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** And what is this about a shaman, a raspberry vodka and a hot tub?

**ANGELA HARTNETT:** Oh, yes, that's right.

**SUE PERKINS:** Well, it was bracing. Um...

[laughter]

**SUE PERKINS:** It's not the normal delivery of vodka that I go for, if I'm honest. So I went to a friend's birthday in the middle of nowhere. She's very spiritual and she said, look, I've got John the Shaman here. He's from the States. He will perform a shamanic ritual. We were all dressed up. He was dressed up very shamanically, he was wearing a sort of grass skirt and had a long sort of pipe, and, anyway, I just thought the shamanic ritual would come at some point, and it did, it came at four in the morning, when we were in the hot tub. It was raspberry vodka, that's all we'd got left, we'd drunk everything else. Where he would blow it, a high strength blow into our, into our, into our arseholes. So it was just like, we stood up-

[laughter]

**SUE PERKINS:** There's no other way of doing it. So me and my, me and partner stood up, and he was just, he'd drink and then go, pfff, and you just felt this electrifying, electrifying-

**ANGELA HARTNETT:** Ooh my god.

**NICK GRIMSHAW:** *[laughs]* Oh...

**SUE PERKINS:** -electrifying burn in your ring piece.

**NICK GRIMSHAW:** ...my god.

**ANGELA HARTNETT:** *[laughs]*

**SUE PERKINS:** Certainly brought me closer to a sense of myself, if not the universe.

*[laughter]*

**SUE PERKINS:** And I was thinking, this is weird, but I was, I'm not going to lie, battered.

*[laughter]*

*[drink pouring sounds]*

**NICK GRIMSHAW:** Now you are here on official business to talk, not about John, but to talk about chess.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** And we were talking about chess and the fact that you are going to be hosting Chess Masters on BBC. It's been decades since chess was shown on the BBC. Did you, we was talking before you came on that I did chess club at school.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Did you do chess at school?

**SUE PERKINS:** Don't have the attention for it.

**NICK GRIMSHAW:** Okay.

**SUE PERKINS:** Um...

**NICK GRIMSHAW:** Me neither.

[*laughter*]

**NICK GRIMSHAW:** Just went twice.

**SUE PERKINS:** I like, you know there's that chess you can play online that's a minute long? That's too slow for me.

[*laughter*]

**SUE PERKINS:** I don't, I don't want to think about the moves, I just, 'Oh pretty patterns. Oh my queen's gone, never mind.'

[*laughter*]

**SUE PERKINS:** I'm obsessed with sort of human psychology, and this is why I love chess.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** My dad was a really good player. He was really, really, really good, but didn't want to talk about it. So he just played it, and he, I think, recognised quite early on he was never going to be able to share that passion with me because I was a buffoon. So there was something, when they said, would you do it, there was something, you know, in me that wanted to do it for him, but also, I just love the intensity of it.

**ANGELA & NICK:** Mm.

**SUE PERKINS:** It's erotic.

**NICK GRIMSHAW:** Mm.

**SUE PERKINS:** It is literally like watching the Queen's Gambit, the show.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** But an incredibly diverse array of people. When you think of chess, you think of maybe a sixty-five year old white guy, with a sort of dusty sort of collar. Um, no. Chess is hot.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Chess is hot.

**ANGELA HARTNETT:** Ooh.

**SUE PERKINS:** Chess is hot. This is what I discovered. They are on TikTok, they're on Insta, they are whip smart, and they are everywhere.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** It's the fastest growing game/sport in the world and billions of people play it, and...

**NICK GRIMSHAW:** Wow. And I always think it is quite chic, in my head-

**SUE PERKINS:** Yeah, it's hot.

**NICK GRIMSHAW:** -when you say chess, I think like, lines of like, quite handsome weathered older Italian gentlemen.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** In sort of a light grey trouser.

**ANGELA HARTNETT:** [*laughs*]

**NICK GRIMSHAW:** With a woven leather slipper.

**SUE PERKINS:** You've really thought about this.

**ANGELA HARTNETT:** [*laughing*] You have, yeah.

**NICK GRIMSHAW:** Cross legged, glass of wine playing chess.

**ANGELA HARTNETT:** Cigarette?

**NICK GRIMSHAW:** Cigarette.

**ANGELA HARTNETT:** Cigarette.

**SUE PERKINS:** Yes.

**NICK GRIMSHAW:** So I think it's like that, I think it's quite chic, yeah.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** The ash is long on the cigarette-

**NICK GRIMSHAW:** Yes, very long.

**SUE PERKINS:** -because he's so absorbed in the Sicilian defence.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Yes.

**SUE PERKINS:** He has not flicked it.

**NICK GRIMSHAW:** Yeah, yeah.

**SUE PERKINS:** I mean, I don't want to give too much away about the contributors, they're all extraordinary. But one guy learnt, for example, in prison.

**ANGELA HARTNETT:** Okay, right.

**SUE PERKINS:** And it was the thing that kept him alive. It's the thing that made him believe that there was a way out, mentally. You know, in all the chaos and all the overcrowding and the terrible situation, he would just sit at the board,

sometimes with another, sometimes on his own. And all these players are, I mean, the top amateurs you can get. They're nudging on masters.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Wow.

**SUE PERKINS:** All their stories are amazing, and, yeah, they let me come in and just goof about!

*[laughter]*

**ANGELA HARTNETT:** So they're competing, or you're just following their stories?

**SUE PERKINS:** They're competing, yeah.

**ANGELA HARTNETT:** Right, okay.

**NICK GRIMSHAW:** Wow.

**SUE PERKINS:** And it is, yeah, it's, it's knife edge.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** But also, they don't just sit politely like your Italian gentleman.

**ANGELA HARTNETT:** Mm.

**SUE PERKINS:** The gamesmanship. They're getting up, they're not flipping the board, but they're like that, they're gesticulating.

**ANGELA HARTNETT:** Oh, wow.

**SUE PERKINS:** Oh absolutely. Anything to put the other person-

**ANGELA HARTNETT:** Because you don't expect that with chess players.

**SUE PERKINS:** No.

**NICK GRIMSHAW:** No.

**ANGELA HARTNETT:** Cause whenever you see the masters, they just sit there in silence, you know.

**SUE PERKINS:** But you've got an eighteen year old that's sort of, you know, brimful of, you know, all sorts.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** Not going to take it sitting down. Not having that.

**ANGELA HARTNETT:** Wow.

**NICK GRIMSHAW:** Oh wow.

**SUE PERKINS:** Yeah. It's really, really, really interesting.

**NICK GRIMSHAW:** Yeah, I bet.

**SUE PERKINS:** And it's, I've never seen passion like it, but so quiet [*laughs*]

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** It's like a very quiet passion.

**NICK GRIMSHAW:** So quiet and so focused.

**SUE PERKINS:** Until I turn up and just...

**NICK GRIMSHAW:** Yeah, and then you're like, 'Hiya!'

**SUE PERKINS:** Hiya! Let me sprinkle some puns on that.

[*laughter*]



**SUE PERKINS:** Can I make some jokes about porn? Can I? Can I?

**NICK GRIMSHAW:** Please, please. Come on! And then how, 'cause famously, I mean, maybe I'm wrong in thinking this, but I always think a chess game is long.

**SUE PERKINS:** It just depends.

**NICK GRIMSHAW:** It just depends.

**SUE PERKINS:** Now online, you can play one minute games, ten minute games, or the full. The full though. We do simultaneous games, I don't want to give too much away, but there's this extraordinary thing that happens about five, six episodes in, where all the remaining players face one person.

**ANGELA HARTNETT:** Oh, god, so one person playing against five or six people?

**NICK GRIMSHAW:** Ooh.

**SUE PERKINS:** Simultaneous.

**ANGELA HARTNETT:** [*gasps*]

**NICK GRIMSHAW:** Ooh.

**ANGELA HARTNETT:** That's pretty amazing.

**SUE PERKINS:** Yeah. They're quite a young person, that's all I'll say. It's just extraordinary to watch. And as somebody, you know, who has sort of late diagnosed severe attention issues [*laughs*] it's good to see some of my spectrum-y people involved in the show, do you know what I mean?

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** [*laughs*]

**SUE PERKINS:** All life is there and it's brilliant.

**NICK GRIMSHAW:** I feel like this is one of those shows that people are going to get very obsessed with.

**SUE PERKINS:** I hope so. I was obsessed with it. But then there will also people who don't understand it.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** Like my friend who does my makeup, who just went, 'I still don't get it!'

[*laughter*]

**SUE PERKINS:** After we've been filming for ten days in Wales, um...

[*laughter*]

**SUE PERKINS:** I was like, that's okay.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** It'll find its way, I think. Chess has never been done like this, you know, with the prism of modern TV and the expectations of modern TV on it. So I'm hopeful. We had such a great time and they're, they're just good folk. In the same way that, what I can do is just be nice to people in that Bake Off way, which is like, 'Come in, do your thing, don't really understand it, you're amazing, bye!'

**NICK GRIMSHAW:** Sue, I'm really sold on chess.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Aren't you?

**ANGELA HARTNETT:** Yeah, I can't wait for it.

**NICK GRIMSHAW:** I feel like I want chess to be my personality.

**ANGELA HARTNETT:** Yeah [*laughs*]

[laughter]

**SUE PERKINS:** I do.

[dinner table sounds]

**NICK GRIMSHAW:** Dessert! Oh my god. What are we eating here, Ange, what have I nearly ate?

**ANGELA HARTNETT:** [laughs] Um, you have a Black Forest gateau.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** So, a lovely, um, cocoa sponge. It's a chocolate sponge. Layers of cream. Then you've got some cherry jam through there. Then some kirsch with a reduced sauce-

**SUE PERKINS:** That's what you want.

**ANGELA HARTNETT:** -and then double cream through there. And then some cherry compote as well.

**NICK GRIMSHAW:** Ooh yeah.

**ANGELA HARTNETT:** And then you can really liven it up with lots of design around there, but we kept it simple. Cause you did help do a bit of the decoration.

**SUE PERKINS:** Old school.

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** I rotated it as Ange decorated it. I'm like, did I help?

**SUE PERKINS:** Did you do the-

**NICK GRIMSHAW:** In fact, I rotated it once.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** I just moved it around.

**ANGELA HARTNETT:** Well I had to give you a bit of credit there, a little bit of credit.

**NICK GRIMSHAW:** Mm.

**SUE PERKINS:** So good.

**NICK GRIMSHAW:** This is so good.

**SUE PERKINS:** I'm obsessed with it, I've got a really sweet tooth. Also-

**ANGELA HARTNETT:** Have you?

**SUE PERKINS:** Yeah, but also, these sort of things remind me of the ability to surreptitiously have booze as a child.

**ANGELA HARTNETT:** Oh, yeah.

**SUE PERKINS:** Trifles, this.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** Smuggling a bit of sherry, you know what I mean? Keep it lively as a seven year old.

**ANGELA HARTNETT:** It has that consistency of a trifle, I think, as well. Sorry, I don't know how, there's stones. Oh, I didn't miss, I missed that, sorry, there are stones.

**NICK GRIMSHAW:** There are stones, you'll be hearing from my dentist.

**SUE PERKINS:** Get the pegs, get the pegs.

[laughter]

**NICK GRIMSHAW:** You know I did, I did right, years ago. My first time I'd ever done a magazine cover.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** And it was when I was starting the Radio 1 Breakfast Show.

**SUE PERKINS:** Yeah.

**NICK GRIMSHAW:** And it was for the Evening Standard, like ES magazine, so like the newspaper in London, on Friday you get a magazine.

**ANGELA HARTNETT:** Oh yeah.

**NICK GRIMSHAW:** Well, it was quite a fab magazine, I quite liked it. And I was quite excited to have it. So I was on the front of it. And then when it came out, I got loads of DMs from people. Do you know who I got DMs off? Dentists.

**ANGELA HARTNETT:** No!

**NICK GRIMSHAW:** They're like, 'Hi, seen your teeth. Pop in. They're all chipped and gappy.' And then the next one would be a dentist being like, 'Let us know if you want to pop in and see us. Congrats on the new show.' I started being DMed by dentists saying my teeth are minging!

**ANGELA HARTNETT:** [*laughs*]

**SUE PERKINS:** Wow. Rude.

**ANGELA HARTNETT:** Rude!

**NICK GRIMSHAW:** I know!

**ANGELA HARTNETT:** Very rude!

**NICK GRIMSHAW:** So that was the only people that DM'd me, I thought it was going to be all people like, 'Oh my god, you look hot.'

**ANGELA HARTNETT:** Like Madonna telling you how amazing you...

**NICK GRIMSHAW:** People like, 'You look so hot.' People were like, 'Do you want your teeth doing?'

*[laughter]*

*[cutlery sounds]*

**ANGELA HARTNETT:** Fast food quiz.

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** Let's do it.

**SUE PERKINS:** I've nearly eaten all this.

**NICK GRIMSHAW:** I know, same.

**SUE PERKINS:** So good.

**NICK GRIMSHAW:** I really wanted today to eat light.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** And I've not.

**ANGELA HARTNETT:** Didn't happen.

**NICK GRIMSHAW:** Sue Perkins, we're going to do your fast food quiz.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** Do it.

**NICK GRIMSHAW:** We would love to know your favourite way to eat eggs.

**SUE PERKINS:** Uh... oh, scrambled.

**NICK GRIMSHAW:** Oh...

**ANGELA HARTNETT:** Oh.

**NICK GRIMSHAW:** Why was that 'Oh'?

**ANGELA HARTNETT:** Hesitation.

**NICK GRIMSHAW:** You don't like eggs?

**SUE PERKINS:** I love eggs!

**ANGELA HARTNETT:** Yeah?

**SUE PERKINS:** There's so many uses, why would I pick one?

**ANGELA HARTNETT:** Sandwich filling.

**SUE PERKINS:** Oh, uh....

**NICK GRIMSHAW:** Black forest gateau.

**ANGELA HARTNETT:** [*laughs*]

**SUE PERKINS:** Cream.

[*laughs*]

**ANGELA HARTNETT:** Cream [*laughs*]

**SUE PERKINS:** Just a perky quiche, pop that in there.

[*laughter*]

**NICK GRIMSHAW:** Do you have a favourite crisp?

**SUE PERKINS:** All the crisps.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** If you put cheese and onion near me, I will get MMA on you.

[*laughter*]

**ANGELA HARTNETT:** What about your favourite pasta dish?

**SUE PERKINS:** Oh I mea- all of them. Um... it's gonna have to be, spaghetti and clams. Vongo, vongole.

**ANGELA HARTNETT:** Oh yeah, vongole, yeah.

**SUE PERKINS:** Yeah.

**ANGELA HARTNETT:** Linguine, yeah, love it.

**SUE PERKINS:** Is it lin- oh, it's linguine.

**ANGELA HARTNETT:** Yeah, or spaghetti, no. It's both delicious.

**SUE PERKINS:** Absolutely delicious.

**NICK GRIMSHAW:** What's your favourite kitchen utensil?

**ANGELA HARTNETT:** Yes [*laughs*]

**NICK GRIMSHAW:** I just feel like you've got one.

**SUE PERKINS:** Depends, doesn't it? But, um... I'd say the big, flappy fish-

**ANGELA HARTNETT:** Fish slice.

**SUE PERKINS:** Yeah, but silicone one that bends under the weight of a heavy pancake.



**ANGELA HARTNETT:** Okay.

[*laughs*]

**ANGELA HARTNETT:** Right, yeah.

**SUE PERKINS:** I'm always making a heavy pancake. I'm just getting the prickle on the skin now from the intolerance.

**NICK GRIMSHAW:** From the [*laughs*]

[*laughter*]

**NICK GRIMSHAW:** Keep going on that cream. Do you have a favourite Sunday roast, Sue?

**SUE PERKINS:** I don't eat it anymore, but I miss it, that's the only thing I miss.

**ANGELA HARTNETT:** Yeah.

**SUE PERKINS:** Miss is chicken. It's harder, really, to get the unctuous juices flowing from a block of tofu, but I do try.

**NICK GRIMSHAW:** Good.

[*laughter*]

**SUE PERKINS:** That's why I do the South Indian buffet.

[*laughter*]

**SUE PERKINS:** To be honest with you.

**ANGELA HARTNETT:** And finally, your favourite, what's your favourite fruit?

**SUE PERKINS:** Cherries.

**ANGELA HARTNETT:** Cherries, there you go.

**NICK GRIMSHAW:** Mm. Love cherries.

**SUE PERKINS:** Yeah.

**NICK GRIMSHAW:** Love the cherries.

**SUE PERKINS:** I like a papaya, but I'm worried that might make me look like a complete c\*\*k.

[*laughter*]

[*theme music*]

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

**SUE PERKINS:** Yes.

**NICK GRIMSHAW:** For your chance to win this Waitrose goodie bag filled with cream.

[*laughter*]

**NICK GRIMSHAW:** All you've gotta do-

**SUE PERKINS:** The psoriasis nosebag.

[*laughter*]

**NICK GRIMSHAW:** All you've gotta do is answer the question in that envelope.

**ANGELA HARTNETT:** Yes.

**SUE PERKINS:** Oh, it's got that sort of, you know when your teeth grind when you op- with certain surfaces.

**ANGELA HARTNETT:** Yeah.

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

**SUE PERKINS:** It's making my molars itchy. 'Sue, we pre write these cards, but we're very confident you were a fantastic guest and had a' - that's gonna age badly, that sentence. Right, 'In just a minute, with no hesitation' - oh, you bastards.

**ANGELA HARTNETT:** Yes.

**SUE PERKINS:** '-repetition or deviation, tell us about your time on Dish today.'

**ANGELA HARTNETT:** Right, we're gonna start.

**NICK GRIMSHAW:** Okay.

**ANGELA HARTNETT:** Ready?

**NICK GRIMSHAW:** Wait, no, I love this. Okay, okay.

**ANGELA HARTNETT:** Let's start it. Go.

**SUE PERKINS:** The meal began with the most unctuous offering of Malaysian laksa. Slippery noodles bathed in a split sauce of turmeric, garlic, no onions, of course, because I cannot bear them. Loads of spices that just pleased my tongue in the most intense way. A sugariness, but also tart, from fish sauce, I suspect. Delivered lovingly by Angela. But where is the cream, I asked myself? And thence it came. Born aloft, an enormous snowy, mass of dairy funk.

*[laughter]*

**SUE PERKINS:** I bit into it, and suddenly my cheeks became reddened. Is it an allergy? Merely an intolerance, don't worry about it. I have my personal physician staged at home, who will deal with any of the ramifications from this programme. I also, mid buffet, managed to cannily PR a show I'm doing, which I really enjoyed, about chess. Can I vomit now? I'd love to.

**ANGELA & NICK:** Yeah!

*[applause]*

**NICK GRIMSHAW:** Yes! Sue! Wow!

**ANGELA HARTNETT:** Sue Perkins. Amazing. Amazing.

**NICK GRIMSHAW:** Oh my god, Sue Perkins, the goody bag is yours.

**SUE PERKINS:** Is it single, double or clotted? That's all...

*[laughter]*

**ANGELA HARTNETT:** Everything!

**NICK GRIMSHAW:** The gateau is yours.

**SUE PERKINS:** Yes!

**NICK GRIMSHAW:** Chess Masters is on the iPlayer, make sure you watch it. A round of applause for Sue Perkins, everybody!

**ANGELA HARTNETT:** Woo!

*[applause]*

**ANGELA HARTNETT:** Thank you.

**NICK GRIMSHAW:** Thank you Sue. That was so fun.

**ANGELA HARTNETT:** You were brilliant. Brilliant.

**SUE PERKINS:** That was a stressful end. I was like-

**NICK GRIMSHAW:** That wa-

**SUE PERKINS:** -I had to actually work at the end.

**NICK GRIMSHAW:** Wow.

*[theme music]*

**NICK GRIMSHAW:** Coming up next week on Dish, we are going to be catching up with Stacey Dooley.

**STACEY DOOLEY:** So, I've got a crush on Nick's fiancé

**ANGELA HARTNETT:** He's a good looking lad.

**NICK GRIMSHAW:** And Mesh has an obsession with Stacey Dooley, he was like what are you doing tomorrow and I said 'we're doing Dish and Stacey Dooley is coming in' and he went, I don't know if he said my Stacey or something like that? And he was like 'My Stacey' and I said 'Yes'

**STACEY DOOLEY:** Obsessed.

**NICK GRIMSHAW:** Have you met IRL?

**STACEY DOOLEY:** No!!!

**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](http://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](mailto:dish@waitrose.co.uk)

**ANGELA HARTNETT:** Dish is an SE Creative Studio production.

**VOICEOVER:** Waitrose, food to feel good about.