



Off Menu – Ep119 – Jamie Oliver

Ed Gamble

Welcome to the Off Menu Podcast, kneading the dough of conversation, sprinkling in the chocolate chips of humour, rolling out with the rolling pin of great guys and using the biscuit cutter, a fantastic, wonderful friends, baking in the oven of nice, fun and having a cookie of a podcast. Oh, I'm not going to lie, the best one I've ever Ed Gamble^Idone.

James Acaster

Yes, flawless. Can't pick out anything wrong with that.

Ed Gamble

No.

James Acaster

No.

Ed Gamble

I gave myself too many elements there.

James Acaster

Yes. I thought at the beginning you were going to do a Pain au chocolat. I thought that was what way we were going, you were making a Pain au chocolat and I thought, 'Oh, is he going to say Pod au Castala.'

Ed Gamble

Okay, you can't come for me and then that's what you've got as a backup.

James Acaster

I think that was pretty good.

Ed Gamble

Pod au Castala.

James Acaster

Yes. Like, a Pain au chocolat but it's a podcast.

Ed Gamble

You're not a punster are you?

James Acaster

Pod au chocolat.

Ed Gamble

Tim Vine, is it?

James Acaster

Tom Vine, that's a pun on Tim Vine. Tom Vine.

Ed Gamble

Short for tomato vine.



James Acaster

Yes. That's good tomato on the vine.

Ed Gamble

Let's just agree to disagree, we're both great comedians.

James Acaster

Pod au Castala.

Ed Gamble

Pod au Castala, the cookie cutter of great, fun friends.

James Acaster

Yes. We done pretty well there on the Off Menu Podcast with Ed Gamble and James Acaster, where we invite a celebrity guest into the dream restaurant and ask them their favourite ever starter, main course, dessert, side dish and drink. Not in that order, and this week our guest is, Jamie Oliver.

Ed Gamble

Jamie Oliver, legendary chef. Food man, he's done so much.

James Acaster

I mean, you know, I throw the term national treasure around a bit on this podcast, sue me. I'm going to say Jamie Oliver's a national treasure.

Ed Gamble

He is.

James Acaster

I watched Naked Chef as a teenager, it was the most comforting show on TV, and I think he has maintained that vibe throughout his career. I find a lot of the Jamie Oliver shows and the cookbooks quite comforting. They're warm, Ed, they're warm.

Ed Gamble

They are warm, and he's got a new book James, which I'm very excited about. It's called Jamie Oliver Together, and it is out now, it's just come out. We're getting the hot exclusive on this.

James Acaster

And there like, full meals in there, starter, main course, dessert, just like this pod. It's just telling you if you have your friends around for dinner and these are the courses you can make for everyone. There's loads of cocktails at the back as well.

Ed Gamble

That is true actually, I've just realised that. He's gone with the Off Menu format of starter, main, dessert.

James Acaster

We're suing him.

Ed Gamble

And we've got our reading, maybe in the back he says, 'Shout out to the Off Menu Podcast for coming up with the start, main and dessert format.'

James Acaster

Yes. So, we're going to sue him.



Ed Gamble

Yes.

James Acaster

See you in court, Jamie.

Ed Gamble

And we're in a good place to start the legal proceedings because we're in Jamie Oliver HQ today to interview Jamie.

James Acaster

We are, he's welcomed us into his HQ, even though we're about to slap him with a subpoena, is that right?

Ed Gamble

Yes.

James Acaster

Yes, and we're going to get him with a subpoena when he comes in here, but we're in like, a room that's like, half of it is a kitchen that is made for filming and the rest of it's a studio, but downstairs is a big open plan kitchen, people cooking food. There are offices of people testing out food, trial food.

Ed Gamble

It's a very exciting place to be.

James Acaster

Yes. It feels like I'm, you know what, I'm in the hub. That's what I feel like, I'm in the hub here.

Ed Gamble

And it's going to be very awkward when we have to kick Jamie Oliver out of his own hub, if he says the secret ingredient.

James Acaster

That would be a massive shame. We'll feel pretty bad about it, but I think we're pretty safe this week and maybe people will be annoyed that we're about to choose this as a secret ingredient because it's always an ingredient that we don't like, that if they choose it, we kick them out. But everyone will know that there's no way Jamie Oliver's going to choose this one because he's gone on record saying he doesn't like it himself. Secret ingredient this week is Turkey Twizzlers.

Ed Gamble

Turkey Twizzlers.

James Acaster

Okay. Come on, get off our back guys.

Ed Gamble

Of course. Very much the figure head for the bad school dinners that Jamie took a stand against all those years ago.

James Acaster

Yes, and good on him.

Ed Gamble

Good on him.



James Acaster

Good on him, he had the health of the nation's youth in mind.

Ed Gamble

Guess what? When I was a little boy, I loved Turkey Twizzlers.

James Acaster

Yes, I bet you did. I bet you put a big pile of Turkey Twizzlers.

Ed Gamble

And called it meat spaghetti.

James Acaster

Did you?

Ed Gamble

Put them all together, meat spaghetti.

James Acaster

Slurp it up. Spaghetti and meatballs.

Ed Gamble

I put one in my mouth, and I'd go around to the girls, and I'd say, 'Suck the other end, we'll Lady and The Tramp with a Turkey Twizzlers.'

James Acaster

Did you say that while you had the Turkey Twizzlers in your mouth?

Ed Gamble

Yes.

James Acaster

Yes. The thing about that, I don't know if you're joking or not. I don't know if you're making that up.

Ed Gamble

You do. I went to a boy's school.

James Acaster

Oh, yes. So, you said it to the boys.

Ed Gamble

I said it to my French teacher, 'Excuse me Miss.'

James Acaster

No, you said, 'Pardon moi.'

Ed Gamble

'Pardon moi, Madam. Petit bijou for Ed.'

James Acaster

She was impressed that you were giving French a go so said, 'Oui.'

Ed Gamble

Yes. 'Oui, oui, Ed.' We ran away together.



James Acaster

Oh, that's nice. Nice end to the story.

Ed Gamble

Yes.

James Acaster

Some stories have nice endings here on the Off Menu Podcast. Ed ran away with his French teacher who he did a Lady and The Tramp with a Turkey Twizzlers with. That's very nice.

Ed Gamble

But if Jamie says Turkey Twizzlers, he's out of here.

James Acaster

Yes, sorry Jamie.

Ed Gamble

Which is going to be logistically quite hard. Je suis désolé Jamie. Let's crack on with it, shall we?

James Acaster

Yes, very excited. Not often we get a chef, we've had 2 in a row.

Ed Gamble

2 in a row.

James Acaster

Ainsley last week, Jaime Oliver this week. Let's see what is the dream menu. Sorry, the Off Menu, menu. What bit do you do? You say the Off Menu, menu.

Ed Gamble

This is the Off Menu, menu of Jamie Oliver. Welcome Jamie, to the dream restaurant.

Jamie Oliver

I love your restaurant.

James Acaster

Welcome Jamie Oliver to the dream restaurant. We've been expecting you for some time.

Ed Gamble

Here we are. Now, this is a rare occurrence in the dream restaurant, we are actually somewhere that you normally are, we're in your HQ. So, the décor is literally, you know, it might be how you have your dream restaurant anyway.

Jamie Oliver

Well, this is a studio. So, it's one side normal and then 3 sides a bit odd. But yes, this is where I work.

James Acaster

Fully functioning kitchen there.

Jamie Oliver

Thank you. Are you not normally mobile? Are you normal in a central place?



James Acaster

No, we've been about.

Ed Gamble

We've been about, yes but not normally with such, sort of, specific décor to the person we're interviewing.

Jamie Oliver

Interesting, okay. So, really, you're on my turf. Is that a problem?

James Acaster

Really feels like (talking over each other).

Ed Gamble

It feels like this was a real power play from you. (Talking over each other).

Jamie Oliver

I promise it's not a power play, but it definitely was a diary play, probably.

James Acaster

Yes, sure.

Ed Gamble

It's, kind of, amazing this place though. We walked in, there's a fully working kitchen downstairs, we came just after lunch which was disappointing. Huge office, everyone working here, obviously, chuffed beyond belief to be working here because they get an amazing lunch every day.

Jamie Oliver

They do.

James Acaster

That's great.

Jamie Oliver

You know, I'm lucky. It's taken me 20 years to get organised, just so you know. Like, the journey to here, we only got here 3 years ago. That is 17 years of like, busking it and crappy offices and nicking a desk here and there and I got to a point where I thought, 'Actually.' More so from the creative side, if you can get creative people in one place and you're creating opportunity for corridor meetings and sharing ideas and stuff. But if you're ever around at 12 o'clock, I'm not just saying this, come in. There's always a bit of grub.

James Acaster

You're going to regret that. And also, when we walked in, because you're met with that big open kitchen when you walk in downstairs and they were all clearing up from after lunch and there was a little boy, probably primary school age and he was just sifting through a tray of corn on the cobs and I was like, 'That's the next Jamie Oliver.' That's what I thought to myself, I was like, 'I could be looking at the next Jamie Oliver.'

Jamie Oliver

It could be.

Ed Gamble

No, I don't remember seeing this.



James Acaster

I saw a little boy. You saw a little boy Benito? He's shaking his head, this doesn't look good. In my head there was a little boy.

Jamie Oliver

No, there was a little boy. That's actually one of teams' son, he's working but like, there's no one to look after the kids at home so we, a lot of our team here are parents so, I think like, I've tried to work out like, what does a good boss look like. So, that's one of the things a good boss has to do in this day and age (talking over each other).

Ed Gamble

Bring him in, let him sift through the corn on the cobs.

Jamie Oliver

Well, do you know what, have you got kids you 2?

Ed Gamble

No.

James Acaster

No.

Jamie Oliver

It's really hard.

Ed Gamble

This is what I've heard. This is why I don't have kids.

Jamie Oliver

It's amazing, but hard. And I think just sometimes, the simplest things make you feel like the worlds caving in, like you just can't do it. And it's literally things like, 'I've got no one to look after.' So, bring him in. We love it and so, it happens fairly often but yes. My dad totally, because I grew up in a pub and dads a proper old fashion graft like, put your hours in but people can come and go when they want. They can work from home, even before COVID they could work from Monday to Fridays. And my dad was so worried, he's like, 'You'll never get any work out of them.' But I think in this day and age people just like, they'll put the graft in if people are flexible.

James Acaster

Yes. See, I've never wanted kids either but lately the corn on the cob in my house has been quite disorganised. So, now I'm thinking.

Jamie Oliver

Is this a euphemism?

James Acaster

Maybe, I could have a kid to organise that corn on the hob.

Jamie Oliver

For organisational reasons.

James Acaster

Yes. Just do a lot of admin for me.



Jamie Oliver

Are you quite an organised person in the kitchen? Do you have everything in the right draws and lined up in the right way?

James Acaster

Yes. So, I think I've got it all in the places where at least I know where it is, and it makes sense to me. I used to work in kitchens growing up and I know that I don't have strictly everything in the right place. If I was in a pub kitchen, it would probably be in the wrong place, but I know where everything is, it makes sense and I like to get everything chopped up and ready before I make something, I'm one of those people.

Jamie Oliver

Oh, you're one of those. Yes, interesting.

James Acaster

So, I think I'm organised and I don't like it when the, even though I do leave the washing up most of the time.

Jamie Oliver

What does your sock draw look like?

James Acaster

That's quite good actually.

Jamie Oliver

Do you fold them up and like, put them in a line?

James Acaster

They're balled up.

Jamie Oliver

Are they colour coded?

James Acaster

They're not colour coded. They're all there balled up and I used to do it, I don't know how yours looks, but I used to do it balled up but with a bit like, the tongues hanging out, you know that one?

Jamie Oliver

Wow.

James Acaster

Where they're balled up but not completely balled up, not in perfect balls.

Ed Gamble

That's how I do it.

James Acaster

Yes. So, like 2 little-

Ed Gamble

Together at the end but 2 little, almost like a little pair of trousers, yes.

Jamie Oliver

Wow.



Ed Gamble

Yes.

James Acaster

But now I've got fully balled up because for a while my flat mate, he'd always fold all the clothes up because he was there first, he's even more organised than me.

Jamie Oliver

That's cute.

James Acaster

And he completely balled my socks up.

Jamie Oliver

And you didn't like the tightness.

James Acaster

It felt like it was a bit of invasion of privacy. I was like, 'That's my socks and you're completely balling them up.' But now it's what I do. Now I can't stand it when they're flapping out.

Jamie Oliver

I had a revelation with boxer shorts. Have you ever heard the brand Saxx?

James Acaster

No.

Ed Gamble

No.

Jamie Oliver

So, look, if one could give one a gift. I'm not even joking right, and I have no relationship with the company at all.

Ed Gamble

I think you're about to.

Jamie Oliver

The crew who we use, we had this moment like, 'What are you wearing?' They all up their little bits, 'Calvin Klein.' And I brought them all Saxx. If you want to have your balls cradled by an angel all day, every day, they have, this is the truth, TM ballpark technology. Before you leave, I've got some downstairs, I'm going to show you some. I'm not going to give you them but I'm going to (talking over each other).

Ed Gamble

So, someone said to them, what's Jamie like as a boss? They'd say, 'He makes us all wear the same pants.'

James Acaster

Yes.

Jamie Oliver

Well, I don't have many men in the company. We're like, 85% ladies, so that wouldn't work but for the men that are here, I have tried to, I'm not trying to get them onto Saxx because I'm pushing a cool brand, it's not nothing to do with cool. In actually fact, they're not that cool to look at, I don't think.



James Acaster

But Ballpark technology.

Jamie Oliver

But Ballpark, I'm not even joking. (Talking over each other). It's like, if you were saying what's the one of the biggest revelations in the last 2 years, it's that. So, if you're a fella listening to this, if you don't believe me then just try it because your eyes will go and then that it is. Also, if you're a woman listening to this and you want to get your fella a present for Christmas or birthday, honestly.

Ed Gamble

You should get them.

James Acaster

A cool new man employs into the office and say you're going to give him the Saxx.

Jamie Oliver

How did we get onto this? Oh, socks, socks. On socks though, what's your strategy? Do you consciously buy them, or do you just get value things?

James Acaster

At the minute, I need to buy new socks. I'm aware of it and I keep on thinking in my head, 'Come on.'

Jamie Oliver

How do you split up the thoughts of sports socks versus going out looking (talking over each other)?

James Acaster

Oh, very clever. I don't do sports. So, that's how I get around that. And I don't go out, to be fair.

Ed Gamble

Yes, but I wear sport socks the whole time.

James Acaster

Oh, yes.

Ed Gamble

Most of the time I wear sport socks.

James Acaster

Ed never knows when he might need to run away.

Ed Gamble

Yes. I'm always on the run. I wear tube socks a lot of the time, to be honest.

James Acaster

I just, kind of, wear M&S socks, old man socks.

Jamie Oliver

Yes. M&S is not to be shunned though, is it? I'm quite keen on M&S pants.

Ed Gamble

What about Saxx though? You can't abandon Saxx.



Jamie Oliver

Not for men, not for men, female. I'm not into trendy female nick nocks.

Ed Gamble

No.

Jamie Oliver

No, just give me clean fresh utilitarian pants from Marks & Spencer's, I'll take that. Have you been to Agent Provocateur? I've done lots of presents there. (Talking over each other) Agent Provocateur is amazing but that just all looks like it hurts.

Ed Gamble

Yes, bit of a faff.

Jamie Oliver

You want to be comfy in life.

James Acaster

We've watched you on TV over decades and you're a man with a lot of empathy and I imagine if you saw someone wearing underwear that you thought looked painful, you wouldn't be able to enjoy it for yourself.

Jamie Oliver

Yes, especially if you're a chef in the kitchen and putting in a 12 hour shift and you're like, 'Damn, that's going to hurt.'

James Acaster

Sure, you can't have that.

Jamie Oliver

But it's a fashion thing as well, isn't it?

James Acaster

Yes. Oh, yes.

Jamie Oliver

Types of underwear. So, socks, you're methodical. So, you've got a spice rack that's in order.

James Acaster

No, no.

Jamie Oliver

Okay. So, your socks in the draw with the bit hanging out, doesn't correspond to how you treat your spice rack?

Ed Gamble

He keeps his spices in the sock draw. It's a mess.

James Acaster

Oh, yes. All balled up in the socks, so I know where they all are. (Talking over each other) No, so I've got like, you know, I've got a cupboard, 3 shelves in the cupboard, bottom shelf has got all the spices in there, just in a random order and I've got to, kind of, like peer over so that I can see the tops of them all.



Jamie Oliver

Oh, I see.

James Acaster

And there's stuff like, you know, there's certain ones that are all green tops and I can't see the labels on them, and I've got to pull them out one by one and I do think, a spice rack would be easier.

Jamie Oliver

Yes. I quite like, recycling jam jars for spice racks.

James Acaster

Oh, yes.

Jamie Oliver

Yes.

James Acaster

Little label on them.

Jamie Oliver

Yes. I had a revelation when I was much younger in my first flat. When you use a jam jar and you wash it up, I had a simple shelf and I screwed the lid to the underneath of the shelf, so that you just put the jam jars on it, so they float underneath.

James Acaster

Oh, nice.

Ed Gamble

Oh, good.

Jamie Oliver

And then put the ones on top. So, in a small amount of space, you can have like, literally 30 spices and you can see it all and it's recycling, and its quick release.

James Acaster

That's great. That's so satisfying. That is cool. Favourite spice?

Jamie Oliver

My favourite? Fennel seeds.

James Acaster

Oh, sally.

Jamie Oliver

It's not my bad word, is it?

James Acaster

No, it's not your bad one. It's been the one in the past because it's the one food that I don't like, everything else I like. Fennel, I wrestle with still and I'm trying to get better at it, Jamie.

Ed Gamble

The seeds, do you hate the seeds?

James Acaster

Yes, I hate the seeds. So, I've had, the other I had some fennel seeds in some pickled red cabbage



with fennel seeds in them. I ate it, but that element of it was like, 'Oh, I'd prefer it without it.' But that's interesting, I wouldn't have expected fennel seeds.

Jamie Oliver

Here's the thing, right. All I would say, of course, personal preference subjectivity and all that, but there's some spices and herbs, let's say fennel seeds or bay leaf where in recipes throughout hundreds and hundreds of years, you'll see like, one or a tiny bit of that and then you start saying, 'Well, does it really make the difference and what's the point?' With both, let's say with bay leaf or fennel, if you were to take a loin of pork and put loads of bay and loads of fennel and salt and pepper and roast it hard and let it catch but don't overcook and turn it, and then hit it with a vinegar, magic happens. So, what's the point I'm making is like, there's some things that I'll just put a bit of this, no no, my point is like, go big. Whether it's fennel tea that's delicious, that's really simple. It's like, really quite nice if you don't want to smash coffees all day but you want something that's good for you. Or if you just want to cook pork or a chicken or a layer of a curry where it will disappear. I'm not saying you won't still hate it, but I do think that you've just got to go big or go home with both of those things. That's my revelation anyway, but each to their own, I guess.

James Acaster

I love that that's your number 1 though. I don't think I would've guessed it.

Jamie Oliver

Well, I like it because it can go into the world of curries. It can go into all of the Mediterranean, it can get lost in things or it can own things. You can go poultry, meat, fish, gold and but also, you get the seeds dried but you get the flower, you get the pollen, you get the bulb, and it's so good for you. I just love fennel, but I hate the aniseed and absinthe. Probably because I had a hallucinogenic experience, and I don't like it in whatever that shot is.

James Acaster

Sambuca. Yes, that's horrible.

Ed Gamble

Yes, that's not good.

Jamie Oliver

But that was the signature of every end of bad night, wasn't it?

Ed Gamble

Yes.

James Acaster

Yes. Do you know what? There is a very specific type of person who, when it hasn't been brought up at all, no one's been talking about it but on a night out, comes back and they haven't asked anyone with a tray of Sambuca's and you're like, 'You mother-.'

Jamie Oliver

I hate those people.

Ed Gamble

No one's ever asked for one.

Jamie Oliver

Yes. I don't like those people. I would be tempted to hide laxative in their food just as a reprisal (talking over each other).



Ed Gamble

There should be a recipe in the new book, Together, for those people. If those people are coming around, a secret recipe where one of the ingredients is laxative.

Jamie Oliver

Can you imagine. It'll be like, 'You think you've all been invited here because I love you.' But it's actually, 'You've all done things in the last 10 years that just have to be paid back.'

Ed Gamble

They look around and go, 'Hang on, we're all the people that brought Sambuca back without asking.'

Jamie Oliver

They'll wake up a week later.

James Acaster

I was looking through your new book and I'm very excited about some of the recipes in it.

Jamie Oliver

Thank you.

James Acaster

I was mainly flicking through and looking at the desserts because I don't really make, I'm a big dessert fan but don't really make desserts at home. So, I was looking at a lot of them and the rhubarb and custard floating island is one that I might give a go.

Jamie Oliver

Yes. It's quite old school and a lot of people don't, it's not really in restaurants and it's not really in takeaways and it's delicious, oh my God. I love rhubarb though. And actually, everyone thinks, obviously making meringue, whether you go French, Swiss, Italian, they're all different styles but like, you just whisk it up and you poach it in milk. It's like, so fast. So, I love all that. There's quite a lot of nostalgia in that book which is a nice thing.

James Acaster

Was it a conscious thing that you wanted to make it more nostalgic? Because that's how you were feeling at the time.

Jamie Oliver

Every book I've written has a very clear point and it's not necessarily for everyone but without trying, like, generally, I'm solving a solution one year and then going on an adventure the next. It doesn't always work out like that, but they're very different books and they're popular in different ways. Ones for more the mass people like, answering a question and ones, kind of, more geeky foody and it's quite nice to do both because being in one or the others, kind of, not as exciting. But this one was obviously, sculpted by COVID and lockdown and all the emotions that we've all had, I can presumptuously say we've all had because we have and that's about the concept of togetherness. And like, alright, so yes, the worlds opening out again and restaurants and support your locals and, you know, but at the same time technologies never made it easier to get a takeaway. So, you've got the latest technology in one hand and then you've got the concept of that on the other. And it's not saying that that should replace that, it's just that people are actually scared of doing dinner parties. And I've never written, I've done lots of recipe books, but I've never written one which is about, like, 'Okay, I've put a meal together. Here's a starter, main course, dessert, here's some nibbles, here's a cocktail. This is why I love it.' And it doesn't mean that you have to follow it, it's just giving you an intention and I guess, what I would want and I, kind of, is that you were like, 'Well, I don't like fennel, so I won't do like that bit.' But the fact that I've said what I liked is, that helps you kind of get-, and so I think like for me, like the idea of creating memories and a moment, as romantic and cheesy as that



sounds is true because that's what we've all missed out on and actually we've learnt lots but actually everyone's got their COVID stories about mum's and dad's and friends and auntie's or kids or this. So, I've written this very differently, so you get ahead, which doesn't sound like radically different but it's a totally different style of writing. So, you get ahead, so you don't have to sit there slaving away in the kitchen when your mates come around, you're kind of focused on your mates having a laugh with good stuff just ticking away in the background.

Ed Gamble

What about if someone say, not necessarily me, quite likes having going to the kitchen all the time, so they don't have to interact with their guests, is there anything in there for me?

Jamie Oliver

(talking over each other) then you just default and have your own cocktail in there and that's cool.

Ed Gamble

Or just do it all ahead and then just stand in the kitchen doing nothing.

Jamie Oliver

I think you've got the flexibility to be stuck in the kitchen.

Ed Gamble

Right, great, okay, good.

Jamie Oliver

But the way I put together is that you don't have to be bolted there, like do stuff now and then enjoy yourself later. But even cocktails, which I've presented you with.

Ed Gamble

Yes, you've given us a cocktail each.

James Acaster

Is this the first time, I guess, there's made us something.

Ed Gamble

It is.

Jamie Oliver

Really? But you're like years into this. No one's ever given you anything in all these years?

Ed Gamble

No, but to be fair, we've never given a guest anything, so that's alright.

James Acaster

Yes, Katherine Ryan brought some Pringles along with her and we had some of that, to be fair.

Ed Gamble

Yes, Katherine Ryan did bring some Pringles, that's true.

Jamie Oliver

Pringles? Oh, this is a jammy Margarita. You can batch this up so you can do it the day before, the week before, whatever. But it's basically take your favourite jam, Tequila and Cointreau, lime, stir it up, put it over ice. It's a great cocktail (talking over each other). What's quite nice is if you like another jam, then you just go for blackcurrant or blackberry. But I quite like cocktails, I find, like I was maybe, I grew up in a pub, so theoretically I guess a Snowball is a cocktail. But I didn't really understand them until 20 years ago when I realised that a glass of something could be constructed



to disarm the biggest asshole on the planet. It's kind of like, you know that kind of concept of like break glass in case of emergency, it's kind of like, 'No actually, this is going to work,' and the first one that I did was a Sidecar, I don't know if you've ever had one of those but it's pretty strong and it works. Sometimes, what I didn't want to do although I respect it deeply is like, cocktail dudes have got so technical and talented over the years but I don't want to give you a recipe for a stock syrup that you've got to simmer away and in putting a bottle and blah blah.

Ed Gamble

And then you'd never use again.

Jamie Oliver

What have all you got? Jam. Great, so do a jammy mar-. So you don't need a stock syrup. You go booze, booze, jam, lime, great. And then, get your taste buds going.

Ed Gamble

That's super tasty.

James Acaster

My first cookbook ever? 20 minute meals.

Jamie Oliver

Really? 30 or 15 actually but I did an app that was 20.

Ed Gamble

It's 15 but he's quite slow.

James Acaster

Well listen I was 20 every time. 15 minute meals then it would have been. First time I moved out that was the cookbook that I think was given to me.

Jamie Oliver

Who gave it to you?

James Acaster

I think my parents or my sister maybe and I did a lot of stuff in there. The one that I kept doing all the time and I could, eventually do it from memory, was the meatloaf. I'd make meatloaf all the time for whoever. I would make a whole meatloaf.

Jamie Oliver

Mate, but how good is meatloaf is?

James Acaster

It was great. I'd smash up the cream crackers with a rolling pin, mapped up in the tea towel, make a meatloaf for everyone. I loved it Jamie.

Jamie Oliver

Is it me sitting on the cover like that? While looking all surly and serious, is it Ministry of Food? That sounds like a Ministry of Food recipe.

James Acaster

Oh, maybe it's Ministry of Food.

Jamie Oliver

I think it's Ministry of Food. Yes, so it's mother ship recipes, so you got one recipe (talking over each other).



James Acaster

Was there a chapter in it that was 20 minute meals in the Ministry of Food?

Jamie Oliver

Yes.

James Acaster

There you go.

Ed Gamble

You weren't wrong.

James Acaster

There you go, I was right and wrong at the same time. Ministry of Food I really like, because when I moved to London, I was working in a school and I was doing comedy in the evening and I had this little gap in between those 2 things to have food and so I as going straight to that cookbook.

Jamie Oliver

Can you eat before a gig? Because I've heard a lot of comedians say that like, 'No, I don't until after.'

James Acaster

I might have very little respect for the craft. It was very easy for me to eat before a gig. The rice, that was the first thing I made from the book. Probably the first meal that I made on my own in a kitchen.

Jamie Oliver

Really?

James Acaster

-was from that book. Was the beef stir fry with the egg fried rice.

Jamie Oliver

It's kind of a moment really, isn't it?

James Acaster

You mean a lot to me, man.

Jamie Oliver

Ah, well I'm grateful that your parents chose me (talking over each other). They obviously thought that you were in good hands, How wrong they were.

Ed Gamble

I can't believe you've finally made a cocktail that can disarm the biggest cocktail on the planet.

James Acaster

Consider me disarmed, Jamie. We always start with still or sparkling water on this podcast for your (talking over each other).

Jamie Oliver

Still. I have no respect for sparkling, it just gives you wind.

James Acaster

No respect.



Jamie Oliver

No, I mean like there is. I actually did a water tasting once, I'm not sure if this is a random story, I'm going to tell it anyway. So, when we opened 15 years ago, the son asked us to do like a water tasting and my head sommelier, he was amazing Australian, young, contemporary, cool sommelier but like deeply geeky, but like cool with it. And he'd have amazing conversations with customers just to get them the right wine, they asked him to do a little water tasting, so I came into the office above the restaurant and he had his feet up and he was looking at the piece that he'd written about a water tasting, of course he's like it's a bit shit isn't it? So I'm like, 'Wine sommelier and you're doing a water taste.' So I just walked in and just said, 'Only a wanker would have to do a water tasting,' you know give him a bit of abuse and he goes, 'Oh my mum,' he's on the phone, he goes, 'My mum's quite upset at you, for being so rude.' But I didn't believe it was his mum and then I had to pick his phone up and it really was his mum and because he's always like winding me up, I'm like, 'Oh no.' And then anyway, yes, but that was all sparkling water from different places and mountains and naturally sparkling carbonated and I still don't like it.

James Acaster

(talking over each other) Did you do the water tasting and get talked through it and stuff?

Jamie Oliver

Yes, like some soft and some's hard. Do you know what, like, I quite like tap water.

James Acaster

Yes.

Jamie Oliver

I don't know, maybe it's because it's free and that's more powerful than the nuances of, I don't know. I know that they're right but I'm just happy to sort of just.

Ed Gamble

Just a big glass of tap water runs the best, isn't it, yes?

Jamie Oliver

Yes and cold water on a hangover is one of the most beautiful things in the world, isn't it? I love you.

James Acaster

Would you like that for your dream meal? Would you like the water that gets brought out to you at the beginning to be cold water and for you to have a hangover?

Jamie Oliver

Yes, if the hangover only lasted until the end of the first sip.

James Acaster

Yes, that's it.

Ed Gamble

Just that relief that comes with the first sip of water and then the hangover goes.

Jamie Oliver

Yes, but have you ever had that feeling that you feel so rough that you go, you look at the glass of alcohol or the bottle and you go, 'I hate you more than life itself.' Then you look at the water and go, 'Ah, I love you so much.'

James Acaster

I really want like 7 Up or Sprite when I'm hung over.



Jamie Oliver

Oh, really?

James Acaster

Yes.

Jamie Oliver

So you need the sugar.

James Acaster

I guess that just feels like yes, I really start to crave it and like I have to have it.

Jamie Oliver

Berocca always feel like some sort of fun, mainly because your pee goes luminous but-

James Acaster

Always fun.

Ed Gamble

Yes.

Jamie Oliver

Where it feels like you know, it's working.

Ed Gamble

Yes, whereas it's the opposite, isn't it? It's not working, it's all the stuff coming back out.

James Acaster

If forever, from now until forever, your pee was one colour but it could be any colour in the whole rainbow, any colour in the world, what colour would you like to pee every single time?

Ed Gamble

Good question.

James Acaster

Thank you.

Jamie Oliver

Good question? It's the most surreal question, I don't think I've ever been asked anything so weird there.

James Acaster

We big each other up.

Jamie Oliver

No, but that's amazing friendship, I love that.

James Acaster

I appreciate that.

Jamie Oliver

I mean the colour of this wire, which is a vivacious vivid blue.

Ed Gamble

Yes, it's a beautiful colour.



Jamie Oliver

Would be a lot of fun and never be boring. What would yours be?

James Acaster

I was thinking blue, I was thinking like a WKD blue, like that kind of.

Ed Gamble

But the novelty would wear off straight away, surely.

James Acaster

I don't think it would do.

Ed Gamble

You'd have one day of doing a blue wee and then you'll be like, that's just what my wee looks like now.

Jamie Oliver

But also, going skiing would be fun.

Ed Gamble

Going skiing would be great fun, you know.

Jamie Oliver

Because then you get blue snow.

Ed Gamble

Blue snow.

James Acaster

Yes, that'd be fun. I think any other colour.

Ed Gamble

If you think about it, yellow's crazy.

James Acaster

Yes, mad.

Jamie Oliver

Yes.

Ed Gamble

The fact it's yellow is really mad.

James Acaster

Mad.

Jamie Oliver

But if everyone's is yellow then blue's more exciting, right?

Ed Gamble

That's true.

James Acaster

Yes, you're the blue one. I think anything else, people would think you were ill.



Jamie Oliver

So it's like, did you ever hear about the carrots?

James Acaster

Go on.

Jamie Oliver

So what colour are carrots?

Ed Gamble

Orange.

Jamie Oliver

So like, back in the day, the Dutch royal family, the House of Orange, like obviously technology, you know limited X, Y and Z, so their version of propaganda of how prolific the Dutch country farmers were, was to take the original carrot that was purple and just turned it orange and make it so good and so prolific that the world's carrot went orange.

Ed Gamble

What?

Jamie Oliver

So that was like one of the earliest forms, in my opinion, of like edible propaganda. So people think that carrots are orange but that actually isn't. The original ones are those trendy ones you'll see at the farmers market, which are purple, and if you cut them in half there's a little bit of orange in it and it's that bit they bred for. So my point being that if everyone's got orange pee or yellow pee and you bring out the purple, it kind of makes you feel smugly special.

Ed Gamble

Then everyone will want it.

Jamie Oliver

Imagine going to a nightclub though and you're pissing at the urinal and then you've got a streak of that coming out.

James Acaster

Yes, streak of the blue and everyone's like, 'Who's that cool guy?'

Ed Gamble

The guy by the soaps and the Eau de toilettes, is going to blow his mind, isn't it?

James Acaster

Handing you a Chupa Chup, like you okay?

Ed Gamble

Suck on this yellow Chupa Chup, we'll just turn it back.

James Acaster

Poppadoms or bread? Poppadoms or bread, Jamie Oliver? Poppadoms or bread.

Jamie Oliver

Poppadoms, through and through. I mean, like I am a massive fan of poppadoms. I have been lucky enough to travel to India and see them used in many forms. I also used to work in an Indian restaurant.



James Acaster

What is coming in here?

Jamie Oliver

Some poppadoms.

James Acaster

Some poppadoms? Well that surprised us, did that..

Jamie Oliver

Well, I knew you was going to say it.

James Acaster

He's just brought in a tray of poppadoms.

Jamie Oliver

That's a quarter of a poppadom that you know, but I wanted to show you some other poppadoms.

Ed Gamble

Oh mate.

Jamie Oliver

One of the nicest things that I did when I was much younger is, I don't know if it translates, I mean it does translate into your game because I'm sure you've done your fair share of comic gigs for nothing, so in chef game, you call it a Stage and you just go and work for a day, a week, a month and I've done loads of time in just different. It's a way of going into the kitchen, to sort of see if you want to work there or if you can learn some things but like they haven't got to employ you, so it's just like, I went and worked in this Southern Indian restaurant called Razza and there's still one left in East London. And this is like a celebration poppadom, where, so it's essentially ground dahl, which is lentils, so it seems healthy. We know the round one, this one is basically a batter that's got a mould in it and it's dipped and shaken, and that's for celebrations. Also, a lot of Brits, we poppadom-ers like as a starter or crispy bits in the beginning, but actually that is the poppadom, is a texture that would normally be kind of crushed over your rice to give you that. You have it with part of the meal, but this one obviously breaks up differently but also you can pick it up and scoop up the-. So that, just to explain, like this like a star shaped poppadom.

Ed Gamble

That's beautiful.

Jamie Oliver

So this is why I love poppadoms. This one is the same but different spices piped out of a piping bag straight in. And then this one, poppadom as you know it, a slice of it but dipped in a spiced batter of the same thing and it gives it an outer coating. So have a try of that.

James Acaster

Thank you very much. It looks like a big Dorito.

Jamie Oliver

Yes and have a dip of this by the way. Like seriously, like I know you-, I don't want to overtake the format but you might as well try some and it is free, I'm not going to charge you for it.

James Acaster

Free food, funniest thing to do to us at the end.



Ed Gamble

Yes, food.

James Acaster

That's great and the spicy batter isn't too overpowering either. It's just a nice spice to it.

Jamie Oliver

Yes because I think like in Kerala, their mainly vegetarian, they eat fish but like so if they're having a curry everyday and a rice everyday, the things that really change often are the pickles and the types of poppadom. But also, if you look at that, this is the piped out one that's got kind of like, I don't know how you describe it, it's got a prickly sort of worm-y shape. But that shape sticks on all the sauce. Anyway, I hope you enjoyed that little-.

James Acaster

I love it, I mean I genuinely had no idea there was so many different types of poppadoms until now.

Jamie Oliver

Working in that kitchen was one of the most inspirational things, for me personally.

James Acaster

How long were you there for?

Jamie Oliver

Only 3 weeks. It was like a little Stage, no one spoke any British, lovely people. I was annoyingly famous for saying the word 'Pucker' quite a lot in those days, which is annoying. But I was annoying because I was 23 or 24.

James Acaster

Listen, we didn't find you annoying back then Jamie, so don't even (talking over each other), no don't even feel like you have to say that kind of stuff. I love you saying pucker, it was great. Do you know what found annoying? People getting annoyed at you saying pucker. Do you know what I mean? So it's like anyone who doesn't like pineapple on a pizza or anything, that's not your opinion, you're just adopting it from everybody else. It's going, 'Oh, I wish you'd stop saying pucker.' No you don't, it's not factoring into your life, shut up. Get me another cocktail.

Jamie Oliver

I love it, keep it rolling. No, but they say that word, pucker means the real deal, authentic. So the only word that I could speak of their language was pucker, so it just made me worse. What was amazing is like, you know when you're trained to cook, it's like recipes and protocol and this, that and the other. It was like quarter to 6, 15 minutes from service and no curries were made on Day 1 and I'm looking at this dude and it's a busy restaurant and this thing just happened before me that completely changed how I thought about fennel seeds and spice and layers of flavours. This single man took 15, 16 different sized pans, every pan size was sort of, it had a relationship with how popular the dish was and he then put coconut oil in every single pan, pat, pat, pat, pat, on a hot top and would then go through a range of 30 spices and would take a big fist and have a shake, 2 shakes, one shake and just layer it and just go through. And then, 20 pans, you know 16 pans, and then by the time it was 5 past 6, there was 16 different curries made, with vegetables, like whole fish, prawns, like done and then for the next hour and a half they'd all be just kind of reheated and popped out. All fresh like ginger and curry leave. The curry that I'd grown up, which I think is probably what we all grew up with, was more of a Northern Indian Bangladeshi style, sort of slow cooked curry like big robust. This was like nothing, it was tropical. 10 minutes to make a curry?

Ed Gamble

Incredible.



Jamie Oliver

Wow. So that sort of definitely made an impression on me. Anyway, I digress.

James Acaster

You'd have all these different kinds of poppadoms for your dream meal, you'd have a bowl like this with all the different ones in it?

Jamie Oliver

Yes and I think metaphorically speaking like, the idea that one thing can be a whole world thing. Like flatbread can be a whole world of things and so I definitely, everyone loves a poppadom, don't they? Can I have the dips? Am I allowed the dips with it?

James Acaster

Yes, have all those dips.

Jamie Oliver

That's a coconut dip, i like the coconut dip over there.

Ed Gamble

This is garlic.

Jamie Oliver

Yes, this is garlic and lemon pickle. That's a tamarind one there. By the way, Razza's still going and it's East London. Definitely worth a visit, really good value. It's mainly vegetarian now, I think, which just makes it like super good value and delicious.

James Acaster

Let's start your dream meal proper now, with your dream starter.

Jamie Oliver

So it's quite a big question to choose one but I kind of got it down to maybe my first understanding about a concept of a starter because if you think about it like what is it? I know it's a starter but like just have dinner. Like so, I was about 8 years old, I lived in a pub, so down the stairs, was the pub but since day 1, like dad always had like, he was a chef, but we had like 7 chefs in the kitchen. So I didn't realise it until I left home many years later but he was actually one of the early gastropub dudes, so whole animals, fish days, crabs, lobsters, cooking everything, picking everything. You know, like local produce, game and all that business. And I remember one day the chef running up with such excitement, and I was tiny and I was looking up and my mum was, 'What's the matter?' And he was just going mad about these things called an avocado and they weren't in the shops at the supermarkets, no way. Like I know we all have it now and I think more avocados were sold than oranges last year. It's like we've all gone avocado mad, but only a short moment of time and I remember thinking, 'What on earth is he?' First of all, A, how can a human be so excited about a vegetable? That's not normal, but as you can see I get quite excited about different food. But, we didn't know how to touch it or feel it or cut it and like it was-, but he turned it into or put it in like a prawn cocktail. And I remember as an 8 year old, eating that and if you think about it, for a kid, like there's like salad in there, well most kids don't default to that. There's like prawns, which like maybe they don't default to that. Mayonnaise, they probably do and ketchup, but like you put avocado through it, I remember eating that and thinking I totally understand, this is a miracle. This is a miracle, you've got textures, sweet, sour, tangy, spice, you know dash of Tabasco, Worcestershire sauce and tiny bit of Whiskey.

Like mayonnaise, ketchup, tiny thimble of brandy was the-, cayenne pepper, lemon juice, Worcestershire sauce, bit of Tabasco, like delicious, with prawns. And actually, all my kids love that, I would have a prawn cocktail.



James Acaster

Made by that guy then? That one you had when you were 8 or one that you would make now for your kids?

Ed Gamble

Do you want us to erase the memory of avocados, since the first time you-. We can Men in Black avocados away from your mind.

Jamie Oliver

I don't mind, I mean I'm not anti-avocado.

Ed Gamble

No but then you can have avocado and discover it again for the first time.

James Acaster

Like when you were 8 years old. So we can Men in Black you and then you would have like that first ever.

Jamie Oliver

Yes, let's do that because I've had half of this cocktail and it's actually really working and I'm really concentrating. I'm looking at your mouth and everything and I'm like, but I still don't know what he's talking about. Erase me, it feels cool, it feels cute.

James Acaster

Every Christmas in the Acaster house, so for my whole life, the starter has been avocados with prawns in like Marie Rose sauce in the middle.

Ed Gamble

In the divot.

James Acaster

In where the (talking over each other) used to be and then covered in that and that's like one of my favourite things every year and I get very excited to have it. It's like a garlic-y, actually it's not even a Marie Rose sauce, it's actually quite a garlic Mayo that my mum and dad defer to. Love it so much, like I would get very excited about it now. As a kid, it was like, 'Eurgh, that's just part of Christmas,' but now I'm like very excited for it each year. If, and God forbid this ever happens, I once turned up one year and my parents have decided not to do it, I would definitely, that more than anything (talking over each other).

Jamie Oliver

I agree like the thing that's nice about Christmas, and sort of getting on to the vibe of this that together-ness vibe is, I think we don't like change. I even sit in the same place at Christmas, I just like repeating the same thing. But I could only pimp that ride, like if I ever go to a pub and I see a prawn cocktail and I just size it up and I'm like, 'Ooh, you dirty bastard.' I order it. I have a pint of beer but the way to pimp that ride is a portion of chips but the proper chips. Proper chips and prawn cocktail is a thing of beauty.

Ed Gamble

Are you dipping the chips?

Jamie Oliver

I'll dip everything. I mean, like I just mix it up and get amongst it and-, do you know the history on prawn cocktail was interesting? I think it went back to the American prohibition because they didn't have any booze so they weren't doing this. They had all the cocktail glasses free, not being used so the chefs took them and then I guess came up with that.



Ed Gamble

And sneaking brandy in by just tipping it (talking over each other).

Jamie Oliver

Well, I don't know if that's a later, kind of like, 'Fuck you prohibition.' But there was a lot of underground booze wasn't there. Can you imagine trying-, I can't believe they did that. Imagine trying to take away a new country's booze.

Ed Gamble

Yes, I mean, they couldn't do it here.

James Acaster

No, good luck.

Ed Gamble

Ever.

Jamie Oliver

Can you imagine? It wouldn't work.

Ed Gamble

That would be the end.

James Acaster

I'll tell you what we wouldn't do is start innovating and using the glasses to make new starters. Absolutely not. There would be no new dishes coming out of prohibition in Britain. That would be it. If we didn't put-, actually I've got two questions now. With the chips, would this be a dish that you serve in your restaurant?

Jamie Oliver

Go on.

James Acaster

Someone could order like a bowl of chips and then you just dump a prawn cocktail on top of it and send it out for people.

Ed Gamble

I think you'd have to dump it table side. You'd have to bring them the chips, show them both.

James Acaster

And then just dump it on and go, 'There you go.' You've ordered your chips and a prawn cocktail.

Jamie Oliver

I think there's a way of making it work. Hot and cold, you know, hot and salty and crispy with soft and silky and tangy. I've got a mate that I went to college with that I went. He's in Cornwall and he's got a little outside holiday summer restaurants. He's got a couple of them called Craftworks and he does like street food, burritos and burgers and stuff like that but he puts these little set ups in farms with nice views and mainly takes the produce from the farm. And I turned up, like, last year and he gave me a portion of chips and did prawns and freshly picked crab from port Isaac with like trendy mayonnaises like sriracha kimchi mayonnaise. It's different colours. And I have to say it was one of the best-, it's, kind of, what you're talking about. I ate it and thought he was a genius.

James Acaster

It's one of the best things. I think about it all the time when we went to New York in 2017 and we



went to a place called extra fancy and they serve us these sweet potato fries and they just dumped clam chowder on the top of it. It was so good.

Jamie Oliver

I mean it is, kind of, theatre and bonkers and a bit surprising. Yes, I like it. Like the Canadians, they have the chips with the curds and gravy on the top. Poutine. It's literally like a religion isn't it over there.

Ed Gamble

You get the crispy ones and then you get the soggy ones at the bottom and it's all good but it's just the mix of all the different textures. It's so good.

Jamie Oliver

Potatoes are good aren't they?

Ed Gamble

Yes, they're pretty good.

Jamie Oliver

Have you ever grown a potato?

Ed Gamble

I've never grown a potato.

Jamie Oliver

Have you ever grown a potato?

James Acaster

No, no, no. Ben? Shaking his head.

Jamie Oliver

Even when I lived, like, in London with not much space I used to grow them in like a tomato bag.

James Acaster

Were you the only one of your mates doing that?

Jamie Oliver

Yes, I was properly got the mickey taken out of me. I remember leaving school and everyone's like, 'What are you going to do?' And I'm like, 'I'm going to be a chef.' And they're like, 'Oh, you wanker.' It's like they thought it was a really rubbish job and I think for some reason it's still not taken seriously, cheffing. I don't think so. We're not oversubscribed for chefs in this country. If you talk to any restaurant anywhere in this country now it's never been harder to get staff. There's not queues of British people wanting to get chef jobs. It doesn't exist but it is an extraordinary job that can take you easily around the world and back again and you never have to theoretically ever go hungry and you can get a job anywhere because everyone's always looking for a chef. And it is the most amazing window or key to any culture. On multiple occasions, I have been welcomed in incredible ways into families and homes, complete strangers, just because they know from my eyes. No language. Just seeing them cook something and they say, 'Well, come and try it.' And you have a bit and have a bit more. Because as a cook, if someone goes, 'Ah.' I think we've seen that in lockdown a little bit. Like the kindness of people. I think cooking and this vibe is-, yes, the gift of making people feel good through either care or the group of people or like music. A little like did you do that, did you do that but also just like when people have-, like chips, Marie Rose-, I think it's a brilliant thing but I don't know why more people don't go into it. I think hours-,



James Acaster

Scared of the head chefs probably. I've worked in kitchens before and when I was working there someone said to me-, well, I actively tried to not go so in the kitchen that I was in there was a back kitchen, there was a front line where they did all the mains and all the grills and it was like a big deal if you went there and I was offered to go there at one point and I turned it down because the head chef was a bully and I didn't want to go anywhere near him. And I think there's a lot of that sometimes. If I try and be a professional chef in that kitchen that guy is just going to bully me and that'll be it. I'll say it to you because you're one of the few TV chefs who haven't been bullying people.

Jamie Oliver

It has been a problem historically and I think they are high adrenaline environments. There's a degree of, like, certain industries. There's like a lot of noise but it's just technical noise, not, sort of, personal noise but certainly like 20, 30 years ago an amount of violence, drugs and bullying and inappropriate behaviour was sadly too common. I think it has got way better and I think, you know, maybe social media has fixed some of that but it is an amazing job and who knows what will happen. Obviously, the whole industry had a tough time in lockdown. It will take years to bounce back and even if it could bounce back now there's not enough people to help them bounce back. I'm hopeful that just talented smaller local neighbourhood restaurants and like-, that's what, kind of, makes neighbourhoods work isn't it? Like when you can get everything on an app. I think in five years time it will be in a good place but it's going to be a bumpy few years.

James Acaster

Let's go onto your main course. Your dream main. And is this something that like-, is this one of your own recipes? Is this something you've had somewhere else?

Jamie Oliver

It doesn't have to be but like I think a curry night. What I love about a curry night is colour, surprise, like, you just take a bit of this, that and the other. Everyone build your own, kind of, plate but I just didn't grow up with that food. It was classic English, maybe French style food. I sometimes eat stuff and I'm like, 'How did they do that?' The Indians just cook so well.

Ed Gamble

What I always liked about it when I was a fat little boy as well, Jamie, is I liked just the opportunity to have maybe four mains in one meal. Just being like, 'Oh no, it's a side dish.' And then have an entire plate of it.

James Acaster

Saag aloo is a main really.

Ed Gamble

There's so many mains.

Jamie Oliver

But also they, kind of, made veggies pretty cool, right?

Ed Gamble

Yes.

James Acaster

Yes,.

Jamie Oliver

Onion bhajis. Come on. Like a good onion bhaji. Not a greasy, like, heavy one but the good ones are like wow and somehow manage to make spinach cool. It's like how did they do that.



James Acaster

Saag paneer was always my go to.

Jamie Oliver

I've been to India and I've watched children cook in the street and technically looking at how they're cutting and measuring and going, 'I don't know if I could ever do that.' Just thinking, 'God, I really must try a bit harder.'

James Acaster

Normally, we'd ask people at this point-, I mean obviously we're going to get into what specifically you want for this curry feast but like normally we'd probably ask people what's the best curry you've ever had. We can probably ask you your top three probably? I bet you've got, like, a lot of ones that stand out that would be interesting to hear about.

Jamie Oliver

Okay, so, when I worked in Rasa, they did this crab curry which was like nothing I'd ever-, it had a lot of black pepper and incredible like curry leaves and bit sand pieces and mustard seeds and coconut milk and this very fragrant ginger and I just split the crab up and do this, kind of, very quick preparation and it was absolutely delicious. And you can crackle the shells. It was messy. It was delicious. The meat is so sweet and flaky. Blew my mind. I have to say I do like the, kind of, chicken tikka vibes. Not specifically that but like those marinated chicken ones like in a tandoor where it's just blackened on the outside and juicy and white on the inside and luminous with spices and loads of lemon over the top and, sort of, dry but on the outside. Differently would mix up the meat and the fish if I was building my own perfect. I wouldn't want to just go fish or just go veg. I want it all. In the veg world probably like either like a squash, pumpkin curry because I just think it's wicked and delicious but this one was one that I saw but could never get the recipe to so I just had to experiment and that is basically paneer with the most amazing, like, bonkers green spinach sauce. You marinate the paneer and turmeric and it's not that many ingredients for a curry really. It's onions, garlic, ginger, you know, but that green luminous gravy. That with the chicken and the grab, beautiful rice. You did say poppadum's or bread. I do love a naan but there is-,

Ed Gamble

Yes but your main course is the curry feast so you obviously have a naan (talking over each other)

James Acaster

You can have a naan with the curry feast.

Ed Gamble

You've hacked it. You've got bread and poppadum's.

Jamie Oliver

Yes, but there's another one as well.

Ed Gamble

Oh.

Jamie Oliver

There's this bread that is potentially better than naan called a paratha and you basically layout dough, a simple dough like this tablecloth here and then you just, depending on what part of India they're from, it could ghee or it could be coconut oil but they'll put the fat on it and then they'll roll it up like this and then they'll roll it up that way like a, sort of, snail. And then they'll roll it out. Cook it on a plancha or like a solid top or a grill or, you know, whatever, on both sides and then they beat it up. And when you do that it all does that. There's like shards and what I think I've worked out is a



little bit like that is they, kind of-, that bread is not just bread but the way it's made turns into like an edible fork so you just like-,

James Acaster

You want this edible bread fork that you can dip into all the other curries with.

Jamie Oliver

Yes. Like you were, sort of, saying earlier like when you had that sweet potato chips and, like, the chowder went on top. It's like what's going on. When you bring the bread out and you put it on a board at the table and everyone's just chit chatting and your mates having a little drink and then you're going. 'What's going on?' It's annoying for just enough time and it's just like try that and it's like, 'Oh, I get it. Damn.' So I don't know if this is getting too greedy for a main course but I quite like-, it is a last meal or favourite meal.

James Acaster

Especially when you listen back to our episodes when we've had chefs on in the past, often this is a theme in the chef episodes is that it's not just one thing. It's often thinking about everyone eating together, loads of stuff going on so if we didn't allow this, it would be unfair because we've let other chefs do similar things.

Jamie Oliver

So this is okay?

James Acaster

Yes.

Ed Gamble

When there's a chef on, all rules are (inaudible).

James Acaster

Yes. In fact, you're probably the first chef who hasn't paired every course with some booze at some point so you know.

Jamie Oliver

Well, I think I've got a healthy relationship with booze. I mean, I do like booze but-, I mean, I grew up in a pub so weirdly, like, it's the opposite of maybe what you think. Like, you have to respect the family business so I've always had a, kind of-, you've got to treat booze right otherwise it easily takes over you and as you probably know the largest amount of alcoholics I think are surgeons, chefs and-,

James Acaster

Comedians.

Jamie Oliver

It's a problem.

Ed Gamble

I didn't know that about surgeons.

Jamie Oliver

And pilots.

Ed Gamble

Oh great. Okay, that's me not sleeping tonight.



Jamie Oliver

If you eating food at 3600 feet going to a country to have an operation, it ain't looking good. I've got to say I'm into cocktails and I'm into everything apart from mezcal and sambuca.

Ed Gamble

And is that because of bad past experience.

Jamie Oliver

Just terrible, yes. It just represents everything painful that's happened as a teenager probably but I think beer is the place. I think beer has definitely got a good. I think the natural beer would be a cobra but I've got a little beer shop that's opened in my little town and he sources beers, great beers from everywhere. Bonkers stuff. There's two beers. One's called Zot. Delicious. That would be good with this. The other one's called Slag but there's another one called Posh. So if you buy a bottle of Posh and a bottle of Slag, it obviously says posh slag. Now, I don't see the funny side of it but everyone seems to find it deeply funny. Some of those, like, Belgium, German, Dutch beers. They're so good but I think with a curry they would be amazing.

Ed Gamble

Another beer as well you take a sip and go, 'Oh that tastes amazing.' And you look at the bottle and it's 10.5% or something. Oh, I'm going to space great.

Jamie Oliver

Some of them really can be.

Ed Gamble

Look at that, I've got to fly a plane in a minute.

James Acaster

Gotta remove this guys appendix.

Jamie Oliver

Powerful. As a kid-, my job in the pub was like wash up, clean toilets, sweep out the front. Bottling up was one of the big jobs so replacing what has been taken and then taking the empties out and recycling them. I did it for years and years and years for my pocket money and I never understood the small bottles. The half bottles of like porters and all the high-, it's the high blue stuff and it wasn't until later on I realised that all the older men would come in retired and they'd have a beers strategy. I never understood the concept of a beer strategy. This is very normal. I'm generalising but there's a clear association with higher alcohol and more flavour so it's easier to make a tastier beer with more booze so they'd start with a little bottle of something like seven point something. Whoa. Come on. Get it going. And then they go right back down to something like three, four. Now we're going to go for the long game but if you get it wrong of course then you just go to space.

Ed Gamble

Yes, straight away.

Jamie Oliver

But I never understood it until many years later.

James Acaster

Normally we go onto dream side now but is your dream side dish part of this feast or is there a different dream side dish.

Jamie Oliver

I think the side dish probably was the naan and the paratha.



James Acaster

That's fine.

Jamie Oliver

I don't know if that's allowed.

James Acaster

Of course.

Jamie Oliver

I mean, you don't normally have a side of more carbs do you but there is vegetable curries in the middle of the table.

Ed Gamble

But that's another strategy I think you learn in later life, I certainly learn in later life with a curry, is sometimes don't get the rice and the naan and then you've got the poppadoms as well. Sometimes you can just have the bread and the curry and then you don't come away from it feeling like you need to roll down the corridor.

Jamie Oliver

I agree. Often when you go in you're so hungry that you get excited and then you over order.

Ed Gamble

I always ignore my own strategy but you know.

James Acaster

How many times have you knowingly over ordered. When you're ordering and literally as you're doing it you're thinking, 'There's no way.'

Jamie Oliver

I, kind of, have to do it for a job because contrary to what people might think, I do quite long hours at work and then I've got five kids so I try-, 'Who's that guy? That's your dad.' So I try and be around for the kids so I don't actually get to go to restaurants that often so when I do-, it could be posh or super underground or gnarly or whatever but it's got to be good otherwise I don't want to waste my time. But then also I want to see what they're doing so if there's four of us I'll order for ten. Everyone orders their stuff but then I say can we have a little plate of that in the middle. It's, kind of, my job to over order which is really nice but also one of the challenges of-, I'm in the gym three times a week. I should be about 10 times the size but I'm paid to eat which is a really, sort of, a strange job but I think if you want to get a full flavour of a chef it's quite good to-, you can't do it in one or two dishes unless you're really lucky but like it's quite nice to, sort of, see where they're going off piece. And god, that hit it on the point and that was a bit weird but, kind of, cool weird.

James Acaster

Also if it's a good menu, you don't want to order one thing or two things right? You need to get (talking over each other)

Jamie Oliver

I mean, I often do all the starters. 'How are you doing Bella?' You're having a good old chat and then you've got to look. It's like homework isn't it. You're looking at and just pick your mains. I'm like, 'All the starters please.' That's a good vibe because you get a little taster.

James Acaster

I don't suppose you do it like this. No one likes this but have you ever had a waiter or waitress say to you, 'I think that's going to be too much.' When you over order and they go-,



Jamie Oliver

The eyes go wide and they're going, 'This is a lot of food.' Well dude, I'll take it in half portions or you can, kind of, feather it out slowly. I'm not going to eat everything you give me. I just want to try it. So you can give it to someone else if you want to. So it's that, kind of, banter and then they go, 'Okay, well, fair enough. I guess it is your job.'

Ed Gamble

The other day in a restaurant actually I was with a friend and we ordered all our stuff and we went, 'Is that enough?' And the waiter went, 'Yes, that's a lot of food.' Which is the catchphrase. That's what they go for right. It's a lot of food. And then we ate all of it and they came back and went, 'You did a really good job of it.' 'Yes, I know. I know we did a good job.'

James Acaster

Benito and I had the opposite experience recently. We went to a Mexican place with some friends and the waiter said here we don't like to waste food so we'd like it if you only order this stuff.

Jamie Oliver

He needs to be fired. He's never going to make any profit. Do you know how hard it is to make a pound in this industry? It's called up-selling. No one's being promoted to undersell. Wow. Okay.

James Acaster

But the thing is, because we said about wasting food, it puts it on your conscious so you're, like, okay I'm just going to order the amount that he said to order and then we did that and then afterwards we were all like, 'Do you know what? That was the perfect amount and I'm quite relieved we didn't order more than that.'

Jamie Oliver

Okay, that's good. So he was right.

James Acaster

And by the end, I think we'd both been turned around. We were like, 'Who's this little punk telling us-,' 'Well, actually, I was like that. Benito didn't care. He's a much more zen guy but I was like, 'Can you believe that, Benito, that guy said that to us?' And then actually by the end-

Ed Gamble

What do you think would have happened if I was there?

James Acaster

You would have gone, 'Okay. I'll have more than that please and you don't tell me how to live my life.' And then he would've gone away and you would've gone. 'Why are you looking so uncomfortable Benito? I spoke my mind.'

Ed Gamble

I would've eaten it all though wouldn't I?

James Acaster

You would've eaten it all and the guy would've had to eat humble pie and he would have to eat the whole pie because he doesn't like to waste food.

Jamie Oliver

It is a big conversation now. I mean, I've worked in America for quite a while and I just didn't understand the, kind of, I'll take a box. I mean, of course, it's great but it just did not exist in Britain. Maybe a little bit now. It's just not something we've done in Britain is it, sort of, I'll take that to go thanks.



James Acaster

Saying about the box to go home, I nearly said then, because I remember there was something at some point in my life. I can't remember if I was in a restaurant or whatever when if you wanted stuff to go, they would get this tin foil. They would put the food that you were taking home in it and they would fold the tin foil up in a certain way that it would have a handle on it and you'd carry it out like that. And then I started to think, 'Maybe I saw that one one of Jamie's TV shows'.

Jamie Oliver

That was. Yes.

James Acaster

And it was you?

Jamie Oliver

I used to do it, yes. So, like, people, when I worked at The River Café, quite glamorous restaurant and still is, we'd have quite interesting well known people come in, and they'd have this specific dessert called a Chocolate Nemesis which was, like, the most incredible expression of chocolate. And people were, like, on it like crack. It was like, their thing. So people would often take it if there was any left to go home. So I used to get, like, a box, cut it into the shape, wrap it in foil, sit a portion or two on that, and then wrap it in foil in such a way that it wouldn't get squashed, and then turn it into a handbag because why not? And then, because I thought I was funny, deeply not, I'd kind of write 'Prada' on it or something, and then you'd give it to some glamorous person and they would walk out with a tin foil Prada Nemesis bag.

James Acaster

So your dream drink. Is that going with the beers we mentioned earlier, or is it something else?

Jamie Oliver

I think my, my dream drink changes, but I didn't do beer for like 4 or 5 years. And my missus bought me, probably a bad move, actually, but she bought me a membership to the Scotch Whisky Society. And basically, you get a membership, you get a nice mag come through every quarter and then you get these taster bottles come through. And they're always good, and you always learn stuff, the mag is put together nice, and it's like, interesting people and families and, you know. And I hated whisky as a kid. And, it's like one of those things that, like hating fennel seeds, it's sort of like, 'But do you really?' And the answer might be yes, by the way. But what they do is they go, 'What style of whisky do you like?' So they kind of say, 'Do you like it peaty, or smokey, or floral, or this' and you go, 'That.' And they get rid of all the others, and within the world of that, they bring you 10 versions of that and go, 'Would you like this, that, that, that or the other?' And you go, 'Well, that and that.' And they get rid of all the others. So, anyway, the answer to the question is really good, like, single malt whisky, definitely not smokey, definitely not peaty. And what's funny is, it's run, or driven by what I see as, like, Pac A Mac wearing geeks, that are just, like, nuts about whisky. Just, the notes are insane. Like, rude and contemporary and funny and ironic, and the names they call the bottles are bonkers. But what's really interesting about it is like, it's not brands. But what it is, it's white-label. So what they have permission to do is to go and buy single barrels of anything, it could be the most expensive, or it could be, like, the cheapest. But what's in that barrel is genius. And it has a number, and if you look up the number in the book or online, you can find out who made it. So it's properly geeky. Anyway, so for the last 5 years, I have been, my favourite drink would probably be a triple shot of really good, single malt whisky, definitely quite fruity. And the kids in bed. Ideally a fire lit, and ideally, like, some tunes on.

James Acaster

What tunes you got on? Top Loader?

Jamie Oliver

(Laughter) Last year in lockdown, there was an album done by Tom Misch and Yussef Dayes, this



drummer. It's called 'What Kinda Music'. So that on, fire lit, and an unusually large shot of single malt whisky. I do break, like, they say you shouldn't do it. I do have an ice cube in it.

James Acaster

You've got to do what you like though.

Jamie Oliver

Wankers say you can't do that, they say only water from the spring. And it's like, 'Ah.' I quite like it being too cold and tasting one way and as it get warmer it gets another way, so that's just my thing. Plus, by the way, it's full strength, barrel strength, so this can be like 52%. Yes, you get a buzz on. But that's all I do. I won't smash it, but that will just. Anyway.

James Acaster

That sounds great. Perfect. Beyond the moon with that. You went to space, did you?

Ed Gamble

Yes, I went to space.

Jamie Oliver

And something salty with it. You know, like, poppadoms.

Ed Gamble

(laughter) Yes, more poppadoms.

James Acaster

So there's the saltiness there, but now, hopefully, we're heading to something sweet for dessert.

Ed Gamble

Doesn't have to be sweet. If you want a cheese board, Jamie, you're welcome to a cheese board.

Jamie Oliver

Okay.

James Acaster

Well, Jamie, obviously, you know that that's.

Jamie Oliver

Yes, I mean, like, I'm partial to cheese.

James Acaster

Lovely. The cheese board.

Jamie Oliver

The thing about cheese is, what I've learned, I sent to my team here a box of cheese. Of all the things I've ever done in 20 years for my team.

James Acaster

It's the only thing they've complained about?

Jamie Oliver

It's the only thing they've really all been really happy about.

James Acaster

Oh, that's weird.



Jamie Oliver

But I don't know, everyone loves cheese, man. It's a thing.

James Acaster

Perfect way to end a meal.

Jamie Oliver

Anyway, we're not having a cheese board.

James Acaster

Oh, okay, we're not having a cheese board.

Jamie Oliver

We're not. But cheese is powerful. It would be my mum's, which by default is my nan's trifle.

James Acaster

Lovely.

Jamie Oliver

And it's quite old fashioned, it's not supposed to be elegant, but it just sort, sort of, makes me feel like the world is okay. And for some reason, I can switch off most things, like 'Oh, that's enough.' But with trifle, like, I could go on. It's just a beautiful sea of heaven. Sponge, cherry, custard, blancmange, and also, like, it can't be, I don't like home-made custard. No, no no. It's got to be, like a carton.

James Acaster

A carton of Bird's.

Jamie Oliver

A carton of Bird's, it has to be. And tinned clementines or mandarins. It has to be.

James Acaster

What do you look forward to the most, though? Because when I think about the trifle, what I look forward to the most is how the sponge goes in a trifle. How, like, the texture of the sponge in the trifle, is what I immediately think of, and what I probably look forward to. That mouthful, where you've got, some, like, of that, I don't know how you'd describe it, how a sponge goes in a trifle, but that texture you get, you only. Trifle sponge, different to any other sponge.

Jamie Oliver

Yes. Because it's like, I think traditionally, it was always the old sponge, or the old biscuits that they'd rehydrate.

Ed Gamble

Like the sponge fingers?

Jamie Oliver

Yes, so if it's too dry, like, you know, with a tiramisu, which is essentially a trifle. If it's too dry, that's bad times. And if it's too wet, that's bad times. So you have got to get the equation right. Even though the individual parts are quite tacky. But what I like about those individual parts, is they would always be in my nan's cupboard. Tinned fruit, you know, the tinned custard powder, the blancmange, the sponges, so. I mean, my mum would make, like I said, a vanilla sponge, and that was nice, and sometimes we'd eat chocolate, and that was nice, sometimes she'd buy that little rolled up one with the jam in between the layers and slice that and put it on the bias. Sometimes it was the biscuits. But I kind of like just the straight sponge myself. But I'm open. I am open to sponge



inspiration. But I do like the shaved chocolate and jelly is important. Jelly is not really fashionable anymore. Do you remember the packs of jelly that you make jelly from?

James Acaster

Oh, eating that raw.

Jamie Oliver

Straight. Yes. And mum would say 'Don't eat that, your stomach will set like jelly.'

James Acaster

Basically was like, you know, almost convinced it was it was poisonous. The first thing I ate knowingly thinking, 'This could kill me.'

Jamie Oliver

Really?

Ed Gamble

But in a way, it's just like mega jelly, right? It's the ultimate construction.

James Acaster

It felt like mega jelly. It felt, like, so strong, the flavour in it. You're like, 'I just want that cube of, like, pure jelly'.

Ed Gamble

It's like a little chocolate bar, right? You just break it off in little chunks.

Jamie Oliver

Yes, in segments. And so many E numbers you get a headache within 30 seconds.

Ed Gamble

That's when you know somebody's getting a headache, it kicks in after 30 seconds.

Jamie Oliver

The thing is about a trifle, you can't just make it and you're done, you do have to, like, do your layers and then let the custard set. And then go back and do the next layer and let that set. But I do think like, whipping the cream with a bit of sugar and vanilla, if you over whip it, it's rough. And if it's wet, it's just, so getting that, just, soft peaks, I think we call it.

James Acaster

Do you remember there was a time when, because obviously, your grandmother taught it to your mum, did your mum then teach it to you? Was there a moment where you started putting the trifle together?

Jamie Oliver

Yes. I think I asked her for it, like, 15 years ago and then it ended up in The Radio Times or The Times or something. She's like, 'I can't believe you printed it. It's just my recipe.' I didn't ask her permission to print it. But, yes.

Ed Gamble

It's similar as a comedian. My parents are constantly worried that every time they say anything, they're like, 'You aren't going to use that, are you?'

Jamie Oliver

(laughter) Especially when you say, so, my dad used to do this thing where, he's like, 'No.'



James Acaster

Ed's act is full of stuff about his dad as well. His mum doesn't really feature that much, but his dad, quite a bit. Got a weird dad.

Ed Gamble

The first time I did stand up on TV, I did a story about my dad. And I'd never done it before in the set, but, I panicked because I was on the TV for the first time, and I said his full name and job down the camera. And the next day when he went in, and he was quite important, they had it up on the big screen in the meeting room and they were all watching it and laughing.

Jamie Oliver

And he was really proud of his son.

Ed Gamble

Yes. Yes.

James Acaster

His dad is weird though. (Laughter) So like, I don't think it would have phased him at all. He's a weird guy. And you wouldn't know it talking to Ed. You can still see little glimmers of it in him.

Jamie Oliver

What did he do?

Ed Gamble

He was a solicitor, and now he's retired. And I believe this episode is coming out the day before the wedding, so if my dad has listened to this, then you will be seeing him the day after it's come out, so.

James Acaster

Yes, but that's fine. I'll happily tell him he's a weirdo to his face.

Jamie Oliver

And what's the weirdest part of him? (Laughter)

James Acaster

He writes emails to his cat's vet and pretends to be the cat and refuses to ever break character and let on it's not the cat.

Jamie Oliver

That's persistent, that. That's quite funny.

James Acaster

Although Ed's relationship with his dad, they bond over food quite nicely. So there's a thing where, sometimes, you know.

Ed Gamble

I'm on a WhatsApp group with my dad called The Barbecue Boys.

James Acaster

Yes.

Jamie Oliver

Nice, nice.



James Acaster

Yes, and Ed will send him photos of stuff he's about to cook, and then his dad will ring him and go, 'When I cooked that one, Ed, and then, here's what I did, and that one's quite nice.' So, you know. There's loads of nice stuff. Also, my main impression of Ed's dad really comes from Ed's impression of him in his stand up, so in my mind Ed's dad is always speaking like that. Like he's announcing something.

Jamie Oliver

Well, of course. Yes. Sometimes you do throw, if you're in the public eye, you do throw your parents under the bus. I remember shooting a recipe in South End, South End Pier in the background, mum, dad and nan on deck chairs behind me about 10 metres away. And I had a fire going, and I was cooking this dish, and I sort of said what I was doing, and where I was, and I said. Within our family, it's known that I was conceived either in a Capri, or at the end of South End Pier, and so I said, 'Look, we're here in South End, this is South End Pier, the loveliest pleasure pier in the world, and I was actually conceived at the end of there.' And my mum's going, 'No. No I wasn't.' And I just kept it at the camera and went, 'I was, mum denies it, but all I'll say, is you'll know the truth just by the reaction of my dad's face.' I remember getting a real rollicking from my sister saying, 'You've just really embarrassed me.' (Laughter)

James Acaster

I'm going to read your menu back to you now, and see what you think Jamie, how you feel about it. Water, you would like, 'Cold, still water with a hangover that disappears at the first sip'.

Jamie Oliver

Yes.

James Acaster

Poppadoms or bread. 'All kinds of poppadoms, plus the dips.' Starters. 'Avocado prawn cocktail.' And you'd like to not remember avocados, then eat it, and then be introduced to avocados.

Jamie Oliver

Again.

James Acaster

Main course. 'A curry feast night. Crab curry, chicken curry, paneer curry, a side dish of naan and paratha.' The drink, you would like, 'A single malt scotch whisky, triple shot, with an ice cube'. This is like, 52%, with the fire on.

Jamie Oliver

That's after the beers with the curry. Can that be like a fourth course?

James Acaster

You can have the beers with the curry, absolutely. We'll let you have posh and Slag and all those beers you mentioned. And dessert, you'd like 'Mum's, slash nan's, trifle'.

Jamie Oliver

Yes.

James Acaster

That sounds very nice, you feel good hearing that back?

Jamie Oliver

I mean, I was going to say something pretentious like, 'It doesn't flow.' But it actually sounds like a wicked night out.



Ed Gamble

That's what we've found doing these podcasts, is that I don't think anyone's dream meals flow, necessarily.

Jamie Oliver

No.

Ed Gamble

They just have all their favourite stuff.

Jamie Oliver

They're little snapshots. It would be nice to have that dinner over 5 hours, I think. Don't want to rush that one.

James Acaster

You've got the whisky by the fire.

Jamie Oliver

That's got to be an hour, right?

James Acaster

So, if you're there before your dessert, having the whisky by the fire, doing all that, and then you have a trifle, that's great.

Ed Gamble

That meal sounds absolutely delicious.

Jamie Oliver

I hope that was alright. I mean, like, I kind of feel like re-enacting it, but. I am surprised that I'm the first person to give you, like, nibbles and a drink, so, maybe, do you think it might set the tone for future guests to, maybe?

James Acaster

Other guests might, who knows? But like, you know.

Jamie Oliver

It is, effort, but a little bit of effort wouldn't go remiss, would it?

James Acaster

But no one would do it for the poppadoms course, because it's like, if they're like, 'Oh, Jamie Oliver came on and gave me 5 types of poppadoms, I can't compete with that.'

Jamie Oliver

I think people need to get creative. They need to come with something like a cooler box of treats.

James Acaster

Yes, a little box of treats. Hey, we're not discouraging.

Jamie Oliver

Yeah, I don't think so.

Ed Gamble

I think you've set the new standard.



Jamie Oliver

Wouldn't it be good?

James Acaster

But then, you know, I'm the genie in this dream restaurant who can promise you anything, and now I feel like you've, before my very eyes, transformed into a genie and are giving me food.

Ed Gamble

Does that mean Jamie is going to be sucked into the lamp now and is the new genie?

James Acaster

Do you want to come into the lamp with me Jamie?

Jamie Oliver

Sucked into your lamp.

James Acaster

Come on, I'm about to go back into the lamp, do you want to be sucked into the lamp with me?

Jamie Oliver

I'll come with you. (Laughter)

Ed Gamble

Yummer, yummer, yummer. Oh, great menu from Jamie Oliver there.

James Acaster

Great menu, great journey the whole time. You know, loads of things we learned about different periods of time in his life and his career and his family.

Ed Gamble

Great chap, loved meeting Jamie, really enjoyed it. To the listener, have you ever tried to conduct an interview with a plate of absolutely delicious poppadoms sat in front of you, but not wanting to eat them because it would be too crunchy?

James Acaster

They're so crunchy, but you know, I had to really balance out, 'Well, it would be too crunchy, would ruin the audio a bit, also, I like winding up Benito, and I like it when he's stressed,' so you think, 'Oh, if I just crunched all these and just ate them throughout the whole podcast he'd have a nightmare on his hands.'

Ed Gamble

God, they're so delicious. We're going to take some home.

James Acaster

Yes. We're taking some home in a box each.

Ed Gamble

And let that be a lesson to you, future guests. If you don't provide us with a delicious cocktail and a platter poppadoms or other snacks, then, you can get out of here.

James Acaster

Yes, maybe we'll kick you out regardless of whether you say the secret ingredient or not, which Jamie did not say the secret ingredient, he didn't say Turkey Twizzlers. Thank you Jamie.



Ed Gamble

Imagine if he brought in a big old steaming plate of Turkey Twizzlers.

James Acaster

This was the podcast he chose to do it on. 'Ha, guess what? I love them. I never hated them, I always loved them.' And we'd have to go, 'We're kicking you out, you know.' 'Oh, what? Oh, no.'

Ed Gamble

Very glad he didn't say it, because that was a wonderful chat. Thank you very much to Jamie for coming on, and Jamie's new book Together is out now. We've got a copy here, James, we've got a copy each, which is lovely. Every page I flick to, I'm excited about what is on there. So, I will be genuinely do some cooking once I'm married.

James Acaster

Yes, you will get married soon, to that, to your French teacher from school.

Ed Gamble

To my French teacher. So, thank you very much to Jamie. I'm on tour as well.

James Acaster

You are on tour, actually.

Ed Gamble

In Feb. Feb 22, Electric, Feb 'til April, go and check out my tour dates at edgamble.co.uk. Tickets available.

James Acaster

And I will be teching that show.

Jamie Oliver

I know this is kind of (crosstalk).

James Acaster

Hello, Jamie.

Ed Gamble

Hello.

Jamie Oliver

And it's really weird, but.

James Acaster

Oh.

Ed Gamble

(laughter)

James Acaster

You got some Saxx pants. You bought in some Saxx boxer shorts.

Jamie Oliver

(inaudible) You just thought it was me jerking your chain. Right?

James Acaster

Literally.



Jamie Oliver

No, but you have to look. This is the TM.

James Acaster

We'll have a little look inside.

Ed Gamble

The ballpark technology.

Jamie Oliver

That's ballpark technology.

Ed Gamble

Oh, so you tuck them in the little pockets?

James Acaster

And then, look. Oh, that is literally a little pouch for your balls that's in there, Jamie.

Ed Gamble

I was going to reach in and have a look closer, and then I realised they are just genuinely your pants, aren't they? That you've just taken off.

James Acaster

Yes, you've just taken them off in the toilets and then brought them back in to show us. It's hanging out there like Bruce Springsteen now. Hanging out in your jeans, your boxers. No one will know.

Ed Gamble

They look amazing. Now I'm going to check them out.

Jamie Oliver

(inaudible) You see how. (singing)

Ed Gamble

Yeah, they cradle them. They cradle.

Jamie Oliver

Anyway. Weird, but nonetheless.

James Acaster

Thank you, Jamie.

Ed Gamble

See you, Jamie.

James Acaster

Well, very rarely, do we get a reprise from the guest during the outro. I think that's the first time that's ever happened. Let alone they come in and show us some boxer shorts that they were possibly, may or may not have been wearing earlier in the day and show us where the balls go in the boxer shorts. But, it's happened, and if at the start of this crazy journey known as Off Menu, someone had told us one of the episodes, one of the guests will leave to go and do, respectfully, for The One Show, but then reappear during the outro to show you their boxer shorts and where the balls go within it, I would have not have thought, 'Well, that would be Jamie Oliver.' But that is what has just happened to us in our life. And, special. It was a very special moment for us there.



Ed Gamble

I was genuinely about to reach in and touch them.

James Acaster

Yes. You were about to touch where the balls go, to see, 'Oh, where they go', and then you realised, as you were about to do it.

Ed Gamble

'They've just been there.'

James Acaster

They, yes, 'The balls have literally just been there.'

Ed Gamble

I was going to reach in and touch the pants. Because he didn't come in and pull his trousers down, I just, he had the boxers in his hand, he didn't come in and pull his trousers down and go, 'Have a look at the ballpark technology. Look at where they go.'

James Acaster

He came in, holding some boxer shorts, with his trousers up. Trousers up, zipped up, done up.

Ed Gamble

I'm presuming he has other boxers on the premises.

James Acaster

Yes. He was holding a pair of boxers. Said, 'Look at these,' came round, opened the boxers up so we could look inside the boxers, and you could see there was a little compartment for the balls there. I didn't realise, I didn't think about this, that maybe people listening at home thought he came in, pulled down his trousers, said, 'Look at these,' then look at where the balls go, and Ed was, at one point, tempted to reach in and touch them. Because that isn't what happened.

Ed Gamble

No, that sounds bad.

James Acaster

Well, it sounds unusual for the pod. It's not standard pod practice. But, yes, I forgot that the listener can't see what's happening, so they may have thought that Jamie Oliver came in.

Ed Gamble

(Crunching poppadom) Sorry about that sound, I'm reaching in and scratching my balls.

James Acaster

Yes, that was Ed scratching his balls. Just scratching his crackly balls.

Ed Gamble

They're a bit dry today. Just a bit dry.

James Acaster

Ah, what an episode it's been. Didn't think it would end this way. This is the kind of episode I'll get a lot of texts from my mother about.

Ed Gamble

Yes. Some people don't make it to the outro with podcasts sometimes, so they're going to miss out on that.



James Acaster

People miss out. It's just like, you know, an MCU, end of credits sort of thing. End credits sequel. And some people go, 'Oh, and the bit about, the bit when he came in and showed them the compartment where the balls go.' And everyone will be like, 'What? I didn't know.' Or the fair-weather listeners, 'What the fuck? What are you talking about?' It's like, yes, listen to the end. There's a little bit at the end if you stuck round, you listen to all the post credits, after that. Jamie Oliver re enters the room, he takes out of his pocket a pair of pax boxers, Saxx boxers, sorry.

Ed Gamble

Don't get the name wrong.

James Acaster

S A double X. Saxx boxers.

Ed Gamble

I know they're Saxx boxers because I made a great joke earlier in the episode and only Benito heard it.

James Acaster

What was it?

Ed Gamble

Both you and Jamie spoke over it.

James Acaster

Yes.

Ed Gamble

I was saying, does he bring new male employees in and tell them, 'You're going to get the Saxx?'

James Acaster

Oh, I did hear that.

Ed Gamble

Yes, well, you didn't laugh.

James Acaster

In my head. Benito laughed.

Ed Gamble

Benito laughed. That's who I'm aiming at anyway.

James Acaster

Give them the Saxx.

Ed Gamble

Right. Let's pop off, shall we?

James Acaster

We may as well go, although you know, I feel like if we sit here and talk for longer, he'll come back in and there will be other stuff. You know. It would be a shame to miss that.

Ed Gamble

Sorry, I'm having some more of this chutney.



James Acaster

Yes, you can eat some more of that chutney on the poppadom. Everyone else, you know, we'll see you on the next pod-o-cast-ola.