



Off Menu – Ep126 – Jack Dee:

Ed Gamble

Welcome to the Off Menu podcast, taking the rice pudding of conversation, putting it in the microwave of good chats, heating it up, until a skin forms on the top, and then we take the skin, and then we eat that... and that's the podcast.

James Acaster

Hmm

Ed Gamble

What's that? What's that there?

James Acaster

Nothing buddy, you're doing a good job. I'm really proud of you.

Ed Gamble

Thank you. We're the skin on top of rice pudding.

James Acaster

We're the skin on top of rice pudding, we're not the main rice pudding though?

Ed Gamble

No.

James Acaster

What's that?

Ed Gamble

I don't know, the rest of the podcast.

James Acaster

All the other podcast, the delicious rice pudding and we're the skin on top.

Ed Gamble

We rise to the top.

James Acaster

We rise to the top and the fun don't stop. My name is James Acaster.

Ed Gamble

And my name is Ed Gamble and we are skin.

James Acaster

We are skinny boys. We invite a guest into my dream restaurant, we ask them their favourite evert starter, main course, dessert, side dish and drink. Not in that order and this week our guest is Jack Dee.

Ed Gamble

Jack Dee.

James Acaster

Does that name mean anything to you?



Ed Gamble

Well, that's exactly how I wanted that to go. Yes, it means a lot to me actually. National treasure, we're in national treasure territory again aren't we?

James Acaster

Yes, get your shovel, we're digging for treasure.

Ed Gamble

We are indeed, although I think Jack's just coming in on the tube or whatever.

James Acaster

Yes, we're not digging him up. Not today.

Ed Gamble

But he is indeed a national treasure. Legendary comedian, Jack Dee. He's also written a book recently, James.

James Acaster

Which is a book called 'What is your problem?'.

Ed Gamble

Nothing mate, I'm just trying to talk about Jack Dee's book.

James Acaster

Very good joke from Ed.

Ed Gamble

No long before I'm a national treasure, you'll be digging me up soon because of that stuff.

James Acaster

I will be digging you up one day because you will be a national treasure. That's going to be fun you know?

Ed Gamble

Digging me up?

James Acaster

Well just when my mates become national treasures. That's going to be a good laugh, when they go from just being my mates to national treasures and then I'm friends with national treasures, that's going to be fun.

Ed Gamble

But don't forget, you're going to be a national treasure too.

James Acaster

I'll be a national treasure so I guess it won't seem as big a deal to me but, like, Josh Widdicombe, we know now is related to Henry VIII and stuff. So maybe that means he'll be a national treasure before the rest of us, he's already got royal blood in him and stuff.

Ed Gamble

Boring.



James Acaster

Yes, it is pretty boring. If you saw that 'Who do you think you are', I tell you what, people said it was jaw dropping, I was like, 'Yes, my jaw dropped when I did a big yawn.'

Ed Gamble

Yes and you know what I said, 'that my jaw dropped when I did a big yawn,' also.

James Acaster

Yes, ha ha bad luck Josh. Anyway, we like Jack Dee but we want to kick him out of the dream restaurant if he chooses an ingredient that we don't like. The secret ingredient it's called here on Off Menu. And this week the secret ingredient is grated mozzarella in a bag.

Ed Gamble

Grated mozzarella in a bag. Yes, grated mozzarella, in a bag specifically. I don't like any pre grated cheese James, it's all covered in a weird powder. I don't like it.

James Acaster

Yes, I don't like any of them. Mozzarella is the worst because it's so delicious usually. Yes, we talk on the Off Menu podcast a lot about how burrata has nudged it out of the ring of late but still, if I'm making a caprese salad, I think I'd rather have mozzarella. So, I wouldn't want grated mozzarella on there. If you're making your own pizza, surely you want to put some fresh mozzarella on there yourself. You don't want to put a bag of grated mozzarella on there.

Ed Gamble

Sure. What I would say is sometimes you do want the slightly harder, more rubbery mozzarella for a pizza. Sometimes. I don't know, it melts differently but never the pre grated. And grated mozzarella in a bag was a suggestion on Twitter from BecksPS.

James Acaster

Bleasdale.

Ed Gamble

Yes, in deed. BecksPS or Bleasdale.

James Acaster

Yes, for short.

Ed Gamble

One of the two.

James Acaster

Well if Jack Dee picks it and Jack Dee's talked about pizza before in his stand up. I saw him do a whole thing about frozen pizza but he said he hated it.

Ed Gamble

Ah okay, so we might be safe.

James Acaster

Might be safe. We'll see.

Ed Gamble

So can't wait to have Jack in the dream restaurant. So let's open the doors now.

James Acaster

Here we go.



Ed Gamble

It's the Off Menu menu of Jack Dee. Welcome Jack to the dream restaurant.

Jack Dee

Thank you very much. Nice to be here.

James Acaster

Welcome Jack Dee to the dream restaurant, we've been expecting you for some time.

Jack Dee

Well, it's amazing to be here and it's so hard to book a table here that I'm glad I thought in advance and booked the table before you even started the podcast.

Ed Gamble

You did. When did you book it again? Remind us how long ago it was you booked the table.

Jack Dee

It was about 2014. When I knew you guys were going to be in town and this whole thing was in the mix a and a possibility, I just got hold of your people and we breakfasted and I said, 'Please count me in.'

James Acaster

So, when you breakfasted with our people, how far in advance did you have to book the table for breakfast?

Jack Dee

That was about four months before they agreed to that. So, you know, I've put in the leg work to be here today and I know it's going to be worthwhile because I've eaten in some of the best places in the world and they always say, 'Have you done Off Menu with James and Ed?' And I said, 'Not yet.' And they said, 'You wait.'

James Acaster

At these other restaurants, that's what they say.

Jack Dee

That's what they all say. All the big chefs. Blumenthal was saying, 'Oh my, they have got some tricks.' I'm excited to be here.

James Acaster

You say you have eaten at the best restaurants in the world, have you got a top three? Have you got a number one?

Jack Dee

When I say I've eaten at the best restaurants in the world, that's a lie.

Ed Gamble

You looked absolutely horrified when James started to ask a follow up question about that.

Jack Dee

It was for the purpose of keeping that little bit going. I lied about that but I'm happy to have lied and I've eaten in some nice restaurants but I don't like posh restaurants very much. Not very much. I've done that thing a couple of times where you think, 'Oh yes, let's go to that one, that restaurant that was on telly.' And it looked amazing, but you go and it's all so clever and all that but I don't know. Do you know, I've got this thing where, in those restaurants, where what I like to do, do you know when



they're over attentive and they bring the starter to you and they tell you what it is and they point with their little finger as well at the stuff. And he says, 'You have this and you have that and a little bit of foam.' And then about twenty seconds later they come back and say, 'Is everything fine with your meal.' But I've cracked it because I know what to do and it is you just go, 'Yes, it's alright.' And if you that it deflates them, it puts them in their place and they go, 'Oh we're not as good as we thought we were.'

Ed Gamble

Because if you said, 'I don't like it at all,' they could go, 'He doesn't understand it.'

Jack Dee

Totally.

Ed Gamble

But it's alright is I understand it and I think it's alright.

Jack Dee

Yes and I think it's okay. Frankly, I think you've wasted your life doing this but I'm going to eat it anyway.

James Acaster

And that makes you feel good when you do that?

Jack Dee

Look, it gives me a more peaceful experience at the restaurant. So, I don't want to be asked every twenty minutes, I don't want to reassure the guy all the time. You know, grow up, you chose this profession, you don't need me always telling you how good it is.

Ed Gamble

I think I've said this on the podcast before but my dad, if someone is over attentive with pouring wine or pouring the water, within the first twenty seconds of them doing it, he'll go, 'Just leave that. I'm going to do that. I've got that covered.'

Jack Dee

I like your dad. I'm with him on that. I think he's exactly right. You just think, oh leave me-, or you just take a sip of the water and they're back.

James Acaster

That is the worst.

Jack Dee

What is your problem?

James Acaster

Yes, that is the worst. When it's one sip and then they top it up and they look at you as if you're meant to be like, 'You really on I, you're amazing.' When really you're like-,

Jack Dee

This is amazing, this is a glass water that never gets any emptier.

James Acaster

Which will be fine on it's own. If there was a glass of water that replenished itself by magic-,



Jack Dee

Then I would be telling people about that restaurant but this is not what happens. You've got someone coming to the table wanting you to admire them for being so diligent and that's not why I'm there. I'm there to eat a meal.

James Acaster

I think you would really get on with Ed's dad. I feel like you would have a lovely meal together in absolute silence with no waiters daring to come over. I think I'd be great.

Jack Dee

Sounds about right to me.

James Acaster

So you're not a massive foodie then?

Jack Dee

I'm not massively in to going to every restaurant I hear about. That is not really my bag but I do love food. I love food and I spend a lot of time thinking about food and I can cook. Even when I'm on the road I make sure that I eat fresh food. I never eat fast food, I can't do it anymore. Once you stop you can't go back to it.

James Acaster

I remember a stand up routine of yours about frozen pizza. Do you remember that?

Jack Dee

No, what did I say about that?

James Acaster

Absolutely loved it. It was a video that me and my brother used to watch a lot. It's the one where you wear the orange suit, I think. You say that you look like a Sainsbury's manager.

Jack Dee

Oh yes, I remember that suit but I can't remember the frozen pizza.

James Acaster

My favourite line of it, is you said how much they nailed it and you do a thing of pinching yourself and going, 'Am I in Rome?' Pinch your own leg. I think about it every time I get frozen pizza.

Jack Dee

I've never heard you do an impression of me before but that was-,

James Acaster

Spot on?

Jack Dee

I had to pinch myself while you were pinching yourself to do that, to think, 'Who am I looking at?'

Ed Gamble

He's good at impressions.

Jack Dee

It's a mirror.

James Acaster

I'm very good at impressions actually.



Jack Dee

I know because I have heard this podcast so I know you have a talent. You have a gift. It's something you can do and you use it so well. How about you Ed, do you do impressions?

Ed Gamble

Yes, who do you want me to do? I do everyone.

Jack Dee

Can you do Michael Crawford from Some Mothers Do 'Ave 'Em? Which is going to alienate your demography.

Ed Gamble

What sort of things did he say?

Jack Dee

He used to say 'Mm Betty'.

James Acaster

'Ooh Betty'.

Jack Dee

'Ooh Betty.'

James Acaster

Not 'Mm Betty.' Like MMMBop.

Jack Dee

Alright..

James Acaster

The dog's done a, not the cat's done a whoopsie in my slippers.

Ed Gamble

The cat's done a whoopsie, what the fuck is this show?

James Acaster

You've got a book out, that's exciting.

Jack Dee

I have. I've got an impression of a book out and it's great. It's me being an agony uncle and helping the country with their issues and dilemmas, giving advice. People turn to me in their time of crisis, it has happened all my life and this last year has been no different. So, that's what the book is.

James Acaster

And these are real letters from real members of the public?

Jack Dee

They are. They were fielded and brought in by the publisher. The publisher did a mail out, so, in as far as you're actually still a member of there public if you're on a mail out list from a publisher then that is the case, yes.

Ed Gamble

How would you describe your advice style, Jack?



Jack Dee

I think it's down to earth. I think it's a take it with a pinch of salt type of thing. Step back and maybe see if you can laugh at the problem as well for a bit, and don't take yourself so seriously and it's sometimes, I feel, we live in a culture where everyone's hugging each other and I think that needs to finish. I think we should slap each other more often. I think a slap brings you back to earth and in a way, this book is a slap round the face if there was ever a literary version of that.

James Acaster

Do you want to name some people you've slapped in the past? Give some shout outs?

Jack Dee

Yes, I've given a pretty a hard slap, there was an ice cream man who came down our road much earlier than he should have and I had a bit of a to do with him he actually stepped out of his ice cream van. Now, have you ever seen an ice cream man not in his ice cream van? Because it is just a different thing and he's not in his right environment and I found it threatening. And it's a fight or flight moment and I choose to fight. And so he got a slap, what I call a 99. He got a whack whack. And that sorted it, he hasn't been round since.

James Acaster

No, he wouldn't come back again. If we gave you some of our problems would you be able to agony uncle us?

Jack Dee

It depends. I sense there might be some pretty heavy issues going on. I don't know but go on.

James Acaster

We could give you problems that we've already solved and then you can tell us, and see how close you were to the actual solution.

Jack Dee

That's almost like a trick problem. Go on.

James Acaster

Ed, you go first.

Jack Dee

What was yours?

Ed Gamble

I mean, that's na hospital pass isn't it? You set up the premise and then pass it to me first. You've absolutely dropped me in there.

James Acaster

I know what you should do though.

Ed Gamble

What?

James Acaster

... - operation you had.

Ed Gamble

What? I'm not going to ask Jack about penis operation.



James Acaster

Just ask him. Describe your symptoms and see if he will get the answer right.

Ed Gamble

Alright okay.

Jack Dee

I didn't hear any of that so I've got no clues or anything.

Ed Gamble

Jack, I'm so sorry. This is the first time we've met each other and James has forced me in to this position. And I don't imagine this is the sort of letter you got from the people on the publishers mailing list and there's already been a solution to this so don't want you to worry too much.

Jack Dee

Okay.

Ed Gamble

I've got quite a tight foreskin. Apparently you're supposed to pull it all the way back but mine doesn't really do that, it just stays quite tight at the end. Almost like someone's tied a carrier bag.

Jack Dee

Oh my god. Trouble is when you tie a know in a carrier bag, you can't really use it again.

Ed Gamble

No.

Jack Dee

So that would be difficult. We that needs a snip doesn't it. You need to go get it done. That needs a small operation and I think that needs scissors. Clean scissor.

James Acaster

How much should he chop off? The entire end or just the foreskin.

Jack Dee

To be kind to Ed, let's talk in percentages rather than measurements. I think probably, we're talking the top 10% needs to be trimmed. And then I think you can expect it to be a slow recovery. That, I think, is what would sort, I mean, it's a very common problem.

Ed Gamble

Good advice Jack. Now James, your turn.

James Acaster

There's still a sparkling water-,

Ed Gamble

No your turn for a problem.

James Acaster

Okay.

Ed Gamble

Ask Jack about your depression.



James Acaster

Oh yes. Jack Dee, would you like a sparkling water?

Jack Dee

Every time I'm, I like a sparkling water because it's good for your digestion. I've had very bad heartburn in the past, this is a boring but true thing and I actually find sparkling water is the one thing. So I have a small tin of sparkling water nearly every where I go in case I get heartburn because it's so uncomfortable. So I've got them in the glove compartment of the car, I've got them on my bedside table, I've got one in my desk drawer at home. Sparkling water, so that was always what I have.

Ed Gamble

You would not think that something fizzy can sort out heartburn. You'd think-,

Jack Dee

I can't understand why it works. It doesn't help with penis problems but it's a magic cure for-,

Ed Gamble

Imagine if it did.

Jack Dee

I suppose you could use a can.

James Acaster

Pour some sparkling water on your penis.

Ed Gamble

Yes, in a way.

Jack Dee

Could do.

James Acaster

Fizz the problems away.

Jack Dee

So that's how we got back to dick jokes from a still or sparkling-,

James Acaster

Not bad stuff. So right now, how many cans of sparkling water have you got stashed in different places?

Jack Dee

Probably seven or eight. At least.

Ed Gamble

Do you remember where they all are or are you sometimes in a situation like when you find a fiver in your pocket, you're just like, 'Oh there's a can of sparkling water in there.'

Jack Dee

I've got them so strategically placed and I'm so used to knowing if they're there but I do it. Funnily enough I don't actually get heartburn that much anymore but the sparkling water is there because I'm no fool. I know these things can reoccur and then I don't want to be caught out.



James Acaster

What brand are you going for every time?

Jack Dee

If you going to put me on the spot brand wise, you can get small can of Perrier, not the bottles. Perrier is very fizzy and it seems to be the fizzy thing that makes it work. I don't know whether CO2 shortage is going to be a problem but-

James Acaster

You scared about that? You worried?

Jack Dee

I am a bit but CO2 is a weird thing isn't it? Because it's got this split personality because in one way it's just used for making fizzy drinks, which is a lovely thing and then on the other hand, it's used for shooting animals in the head. So where do you go? What's with CO2, it's a strange thing isn't it? Not many elements in the universe that have got that dual personality.

James Acaster

Yes, there's not many things that I can think of that are used for shooting animals in the head but quite nice and you would-

Jack Dee

Actually make for a nice party drink.

James Acaster

Also, Perrier. Did you win the Perrier?

Jack Dee

Ah well, thanks for bringing that up. I didn't, I was nominated though. I was nominated.

James Acaster

Okay sorry, I thought you had won.

Jack Dee

No, I didn't but I was nominated.

Ed Gamble

That's why they only gave him the small cans.

James Acaster

He always get the small one.

Ed Gamble

Who won?

Jack Dee

Some bloke called Frank, I forget his second name and another block was Eddie. anyway, it's all past history now but it doesn't matter.

James Acaster

Poppadoms or bread? Poppadoms or bread Jack Dee. Poppadoms or bread?



Jack Dee

I think it would probably be bread because maybe it's discriminatory of me to say that poppadoms don't suit other food. I love a poppadom when I'm having curry, it's got to be your go to but I haven't planned to eat curry at this meal so it'd be bread.

Ed Gamble

Do you like curry though?

Jack Dee

I love curry.

Ed Gamble

Do you like the smell of curry Jack?

Jack Dee

I like the smell of it when I'm cooking it.

James Acaster

Do you like the smell of curry when you're performing? When you're on stage?

Jack Dee

I know where this is going. Yes, this was, do you know that Ivo Graham, right is a comedian. He's a right bastard and he was doing my support on a little bit of a warm up tour that I was doing about three or four years ago. We were sort of splitting because we both trying out new material but technically he was my support in that. He'd done the support in this little theatre in Haywards Heath or something like that and then I was on stage doing my thing and talking and having and I could suddenly smell curry and I thought what's going on and I said to the audience, 'Has anyone else smelled curry?' I looked in the wings, and what it was was Ivo Graham had set himself with a little table and a full bloody curry while he was watching my show from the wings. And he's telling that story like it's a good thing that he did, without realising that. And then another, he didn't even turn up on time (TC 00:20:00) so I ended up being his support act. So I warmed them up and then he arrives like some big diva with a big fur coat on and I had to get the train home while he had a great time with the audience that I'd just warmed up for him.

Ed Gamble

You didn't think to order a takeaway and eat it in the wings?

Jack Dee

I should have thought-, if I'd been quick enough thinking or vindictive enough, that is exactly what I would have done but I didn't, no.

Ed Gamble

I believe that actually, according to Ivo, you didn't say, 'Can anyone smell curry?' You said, 'Can anyone smell cup-a-soup?'

Jack Dee

Well, I'll tell you why I would have confused that, because nearly all theatres backstage smell of Cup-a-Soup.

Ed Gamble

That's right. That's such a good observation. They do.



Jack Dee

They smell of Cup-a-Soup and microwaved ready meals that the crew get ready for themselves. Christ knows what their colons are like. But those places stink of that stuff and it's partly why I can't eat it. I cannot eat that stuff.

James Acaster

You can't eat Cup-a-Soup?

Jack Dee

I can't eat any of that stuff that's got all those dry ingredients in and your, sort of, powdered garlic and stuff. It makes you feel sick to smell it.

Ed Gamble

Some of them have got little dried bits of sweetcorn in as well. I hate that.

Jack Dee

Yes. Well, you know, anything that also appears in a turd is not what you want on your plate, is it?

James Acaster

Have you ever tried Cup-a-Soup?

Jack Dee

I have tried one. A long, long time ago, and no one will know this but, there was an actress called Thora Hird.

James Acaster

Yes.

Jack Dee

A very old lady. And she used to advertise Cup-a-Soup. And I thought, 'Okay, fair enough, you've put yourself out to say it's nice, so I'll try it.' And I did. But I didn't think it was as good as she said it was on the advert.

James Acaster

But you trusted her.

Jack Dee: I trusted her, that's right.

James Acaster

He used to trust, Thora Hird.

Jack Dee

Never again.

James Acaster

But you had one Cup-a-Soup.

Jack Dee

Yes.

Ed Gamble

So, bread. Let's get on to the bread.

James Acaster

Yes, what kind of bread?



Ed Gamble

Because I was so eager to talk to you about Ivo eating a curry, side of stage, that we got distracted somewhat.

James Acaster

That was a race, by the way.

Ed Gamble

Yes.

James Acaster

As soon as Jack said poppadoms, I was like, 'Right, I'm going to have to ask about the curry.'

Ed Gamble

And what's interesting is neither of us mentioned that we were going to talk about that in this episode.

Jack Dee

This is extraordinary.

Ed Gamble

But we both knew that it was going to come up.

James Acaster

Yes.

Jack Dee

You've started competitive interviewing now. I've never had this before.

James Acaster

Yes. Is that what it is? What kind of bread are we talking?

Jack Dee

Well, I mean, obviously, I like proper bread. I love ciabatta, it's probably my favourite. Or possibly a focaccia sometimes, depending on what I'm going to eat. But I've made bread in the past.

Ed Gamble

Yes?

Jack Dee

I've made bread a bit. And I'm one of these people, if I start doing a thing, I get into it. And then I, sort of, said, 'Oh, I know I'll always make our bread now. I'll never buy another loaf of bread,' and, you know, 'This'll be my thing that people don't know about me.' And it's like, 'Oh, you know Jack? He never buys bread, he always makes his own.' 'Oh, does he? I didn't know that about Jack.' But after about a month, I got so fed up with it. It's so repetitive, you know?

Ed Gamble

Yes.

Jack Dee

So repetitive. And I tried this sourdough thing and, again, oh-, have you ever tried making sourdough bread?



James Acaster

I've not.

Ed Gamble

No. I keep thinking about it and then I look up how to do it and you have to get the starter and all of that.

Jack Dee

You have to get the starter.

Ed Gamble

I just think there's a bakers near us that does really nice sourdough.

Jack Dee

Yes. Exactly. Why put a nice baker out of business?

Ed Gamble

Yes.

Jack Dee

Just because you want to show off to your friends? It's better to say, 'I've got a nice baker up the road and I've got some bread from him.'

Ed Gamble

Yes.

Jack Dee

Rather than, 'Oh, look at me, I've made some bread.'

James Acaster

So, what's the starter? What's that?

Jack Dee

Well, I'm surprised you've not asked if I've got any allergies yet.

Ed Gamble

Oh yes.

Jack Dee

I mean, in a lot of restaurants they do that now, don't they?

Ed Gamble

Yes, that's true. They do.

Jack Dee

Any allergies? Yes.

James Acaster

I mean, have you got any allergies?

Jack Dee

No.

James Acaster

Okay. But you like being asked?



Jack Dee

I like being asked because it's part of the experience.

Ed Gamble

Hang on. You were asking about the sourdough starter?

James Acaster

Yes.

Ed Gamble

You're not asking for Jack's starter?

James Acaster

Yes. You guys mentioned you have to have a starter for the bread.

Jack Dee

Good spot.

Ed Gamble

Yes.

James Acaster

So, I was asking what that is.

Jack Dee

Oh, okay. So, well, sourdough bread, you begin the process of making bread and instead of adding yeast, you add a bit of live bread dough into it and that contains the rising agent in it.

James Acaster

And you tried to do that?

Jack Dee

Yes. So, you have to keep it going in your cupboard, this starter, and then you've got to keep feeding it with water.

Ed Gamble

Just like a pet, right?

Jack Dee

Oh, it is like a pet. It's like a shit pet that you keep in the cupboard and you feed it everyday. And then, I over did it and the lid had come off and it was all coming all off the shelf and just blurring out. But, no, I had to take it to the vet and have it put down in the end. It was the kindest thing possible, you know.

James Acaster

So, before we move on to your starter, do you have any allergies?

Jack Dee

No, I don't. No. No.

James Acaster

If I said, you know, when you leave here you have to have acquired an allergy.



Jack Dee
Right.

James Acaster
Of all the allergies, what one would you most like to walk out of here with?

Jack Dee
There aren't that many cool allergies, are there? I wouldn't mind being allergic to something like plasticine, right?

Ed Gamble
Yes.

Jack Dee
And just say, 'Oh, I can't go near it. I can't have it near me. So, no plasticine in the room.'

Ed Gamble
Because you don't want to go near plasticine anyway, right?

Jack Dee
Well, that's a convenient allergy.

Ed Gamble
Yes.

Jack Dee
Because no one is really going to have plasticine with them. Unless you go to a crèche or something that's not going to happen.

Ed Gamble
Yes.

Jack Dee
So, you could live with that one.

Ed Gamble
Yes.

Jack Dee
But other ones are just a nuisance and it's just a way of people-, it's attention seeking.

James Acaster
Yes?

Jack Dee
It is in my book.

James Acaster
Yes.

Jack Dee
You know.

James Acaster
How much attention do they get when they've got an allergy?



Jack Dee

It depends how ill they get, you know? I'm not saying I'd ignore them, you know, I would help.

James Acaster

Yes.

Jack Dee

But I still think it's, you know, 'Really, did you have to?'

James Acaster

When they're there, they're all ballooning up.

Jack Dee

I know. Yes.

Ed Gamble

Yes. 'Come on. Did you have to?'

Jack Dee

Yes.

Ed Gamble

Just like, slapping them.

Jack Dee

It spoils the atmosphere.

James Acaster

Yes.

Jack Dee

But, no, I've no allergies. No.

James Acaster

So, your starter, your dream starter.

Jack Dee

Dream starter. I think I'm going to go for-, I like oysters. I do like oysters. But Jane, my wife, doesn't. She isn't that keen. But we've come up with a solution, whereby you can grill the oysters with a delicious bit of-, you know, little bits and pieces on top of it. You can, you know, improvise really. But a nice bit of breadcrumb, even a tiny bit of garlic, some tiny chopped up chorizo or something like that, you can do that. Or you can do the more classic ones, there's a spinach one you can do. You put a little bit of spinach on top and grill it and then it's delicious, you know. It is a very nice thing. I like an oyster. I like them raw really but I would do that for my starter.

James Acaster

Grill them?

Jack Dee

Just gently, not too much. So that the actual meat of the oyster is still nice and, you know, succulent, is very delicious, is very good.

James Acaster

Variety. All the different combinations you just mentioned.



Jack Dee

Yes

James Acaster

Would you want all that on a tray?

Jack Dee

I might do that, yes. What? So, I actually do it at the table in front of my guests?

Ed Gamble

Well, yes, you could. I mean, look, this is your dream meal.

Jack Dee

Yes.

Ed Gamble

But if you want to cook at your dream meal,

Jack Dee

Okay, right. Yes.

Ed Gamble

You're very welcome to.

Jack Dee

I might have a table side raclette, you know. So I can actually just do it at the side of the table.

Ed Gamble

You really don't want the waiter to come over at all, do you?

Jack Dee

I would rather they didn't and then I can do it all.

Ed Gamble

Yes.

Jack Dee

And serve it up at the table. But little bits of that would be very nice. I think that would be a classy starter.

Ed Gamble

Would you like to shuck yourself?

Jack Dee

I can do my own shucking.

Ed Gamble

Yes.

Jack Dee

But I wouldn't mind them already open, to be honest.

Ed Gamble

It's pretty hard. Shucking's hard.



Jack Dee

It's quite hard work. It is quite hard work. You've got to hold them right and then get the-, and there's always a chance you could, you know, put the knife through your wrist. And that, again, that's a vibe killer,

Ed Gamble

Yes. Attention seeking.

Jack Dee

At a restaurant, isn't it?

James Acaster

It's, like, mussels are like that. I'm very put off ever ordering mussels.

Jack Dee

Are you? Oh, yes.

James Acaster

So, I'm just like, 'Forget it.'

Jack Dee

Yes. I heard you saying that, on another version of this podcast, where you said you weren't in to the mussels.

James Acaster

Yes. I mean it. And, also, once I was at a restaurant and you sat down and on the table already was a jar of pistachios. And it was just the menu, you didn't order stuff, so they just brought you whatever.

Jack Dee

Yes.

James Acaster

And it was mussels. And, at one point, I was there with mussels and pistachios on the table. I was like, 'How strong do they think I am? Opening all this stuff.'

Ed Gamble

Well, pistachios are the vegan mussels, aren't they?

James Acaster

Yes. They're vegan mussels.

Jack Dee

Little, tiny vegan mussels.

James Acaster

Yes.

Ed Gamble

Yes

Jack Dee

I hadn't thought of them that way but, yes, you're right. You're right. But you don't have to be strong to open a mussel, once it's been cooked.



Ed Gamble

No, they're already open, mate. Do you use one empty mussel as a tool? That's what I was told to do.

James Acaster

Oh, really?

Jack Dee

Oh, so use them as a pincer.

James Acaster

No. I don't do that. No.

Ed Gamble

No?

James Acaster

Will it be covered in all the sauce?

Jack Dee

No. No. No. Once you've, kind of, got it clean you can just use it as a lovely little thing, you know. That's a proper life hack.

James Acaster

I'm tired. I'm tired listening to it.

Jack Dee

Well, you're tired because you don't do it right. You've gone the wrong way round with it, you know. That's why you're struggling with the mussels. But they taste nice. Don't you think they taste nice?

James Acaster: Yes, I do. But not nice enough that it's worth the effort.

Jack Dee

Oh, right, okay. Yes.

James Acaster

I want it to be, like, worth the effort, you know.

Jack Dee

Yes.

Ed Gamble

I feel the same about prawns in their shells sometimes.

James Acaster

Yes.

Jack Dee

Yes. Well, I don't mind doing a prawn in a shell but then you get, you know, crab and lobster, where you're actually having to get hammers

James Acaster

Yes.



Jack Dee

And proper tools in to do it. That's hard work, isn't it?

James Acaster

Yes. And if you're someone-, like, not like us lot but, if you're someone who, like, you know, you work as like a mason or something like that, it's a bus man's holiday, isn't it?

Jack Dee

Yes.

James Acaster

You're there to have a nice evening.

Jack Dee

Yes. You'd be able to do it. But I'm very adept at all that. I'm good at it. Because I've worked in restaurant kitchens, in my past life.

James Acaster

You have, haven't you?

Jack Dee

So, I've prepared all that stuff, I know how to do it.

James Acaster

You burnt a man's hand?

Jack Dee

Yes.

James Acaster

Did you know that?

Ed Gamble

No.

James Acaster

Jack once burnt a man's hand. Scolded his hand with boiling hot water.

Jack Dee

Because he asked for a finger bowl, but asked for it by clicking his fingers at me.

Ed Gamble

Yes. Oh, right. Fair enough.

Jack Dee

And I thought, 'You won't be clicking your fingers again tonight.'

James Acaster

I would never, ever click my fingers at a waiter. I use the mussel shell, it's much easier.

Jack Dee

Yes.

James Acaster

You just click it together.



Ed Gamble

Like a, sort of, maraca.

James Acaster

You mentioned your wife, Jane, a minute ago.

Jack Dee

I did, yes.

James Acaster

Who you talked about a lot when you were in Big Brother and how much you love her.

Jack Dee

Yes.

James Acaster

Is that still the case?

Jack Dee

Yes. Yes, it is. Yes. She's gone the distance. We've been together since '87 or something.

James Acaster

Wow.

Jack Dee

1987. And what year were you born?

James Acaster

'85.

Ed Gamble

'86.

Jack Dee

Okay. So, yes, so a long time that is. Now I'm talking to people who were babies when I met her.

James Acaster

Yes.

Jack Dee

So, that's cool. And so, no, I think she's probably a keeper. I've come to that decision.

James Acaster

Yes.

Jack Dee

Yes.

James Acaster

That's cool. How much do you love her, do you reckon?



Jack Dee

Sometimes there are times when you think, 'Well, I don't know, is this worth it? Can I really keep this up forever and ever? Is that what we're in to?' But, you know, it's a funny thing, isn't it? You know, love. You can't turn it off, can you?

James Acaster

Yes.

Jack Dee

Well, maybe you can. Some people, maybe they can.

James Acaster

Some, perhaps.

Ed Gamble

These are, genuinely, the sorts of questions that James asks outside of the podcast as well, by the way. When his friends start going out with people he will start asking them about love as if he's an alien.

Jack Dee

Yes?

Ed Gamble

You know, you're in love are you? And what does that feel like?

Jack Dee

You're like Spock or something.

Ed Gamble

Yes.

Jack Dee

He just doesn't understand human emotions.

James Acaster

Just trying to understand.

Ed Gamble

But really wants to be involved.

James Acaster

I like hearing about it. Do you think that encounters with people like Ivo Graham, who you describe as a bastard.

Jack Dee

Yes.

James Acaster

Do you think that helps you, like, really appreciate how much you love your wife and what a good relationship you have?

Jack Dee

Yes. Because when you meet someone like Ivo Graham and realise that that's the other end of the spectrum.



James Acaster

Yes.

Jack Dee

You've got people you love at one end.

James Acaster

Yes.

Jack Dee

And then you've got people like Ivo Graham at the other end, who eat curry in the wings while you're trying to entertain people. You know, completely beyond the pale, really beyond redemption.

James Acaster

Yes.

Jack Dee

So, yes, it does in a way. It is a yard stick you can measure your love for someone, by what you think about Ivo.

Ed Gamble

Yes. Ivo proximity is, yes, what it's known as. We all do it.

James Acaster

What's the main course that's following those up?

Jack Dee

I love-, my favourite dish, probably, is confit duck. Confit duck. That's what I like. Confit. So, you know what that is?

James Acaster

Yes

Jack Dee

Yes.

James Acaster

But for the listeners who don't know, do you want to tell them?

Jack Dee

Quite defensive the way you came out with that, you know.

James Acaster

Yes.

Jack Dee

Yes.

James Acaster

Yes I do. I make duck confit.

Jack Dee

Just because I'm from Kendal, don't pick on me.



James Acaster
I'm from Kettering.

Jack Dee
Kettering, isn't it? Kettering, yes.

James Acaster
He's got material about Kendal as well though.

Jack Dee
Yes.

James Acaster
Kendal Mint Cake.

Jack Dee
I have got Kendal but I did Kettering as well.

James Acaster
Are you impressed by how much I know about your career, Jack?

Jack Dee
I am quite, yes. Yes.

James Acaster
I've known about the finger bowl.

Jack Dee
Yes.

James Acaster
I've known about the frozen pizza. And I know about your Kendal Mint Cake.

Ed Gamble
And Jack didn't even remember the frozen pizza material.

Jack Dee
Yes. I'm always being asked about material, I just don't remember it. Once I stop doing it, I don't remember it anymore, that's the thing, it's gone.

James Acaster
And the Kendal Mint Cake routine?

Jack Dee
And Kendal Mint Cake. Yes.

James Acaster
When you're half way up a mountain and you've got your Kendal Mint Cake. Yes, that's how you say it, through gritted teeth.

Jack Dee
Yes.



Ed Gamble

Are you at the point now, Jack, where you've done material on everything you've ever come across, though?

Jack Dee

I imagine I probably have. I've done whole routines on stuff and then remembered that I actually did that routine 20 years ago. I haven't written it at all, I've just remembered it.

Ed Gamble

Plagiarising yourself.

Jack Dee

I know. 'Oh wow, this is coming. This stuff's flowing out of me now.' It was great. I should jog my memory more often.

James Acaster

Do you still not like Kendal Mint Cake?

Jack Dee

Kendal Mint Cake is just a lump of minty sugar, that's all it is. It doesn't deserve to be called a cake. It's not a cake. It's nothing to do with cake. If you went on Bake Off and started making Kendal Mint Cake, they'd say, 'That doesn't count. It's not a cake.' And you would never get the handshake from Paul Hollywood.

James Acaster

No.

Jack Dee

You've done that, haven't you? You did Bake Off?

James Acaster

I did Bake Off, you know.

Jack Dee

Yes.

James Acaster

I did pretty well.

Ed Gamble

Did you watch James's episode of Bake Off?

Jack Dee

I'm afraid I didn't, no, because I was out that night. And what happened?

James Acaster

It went pretty well. Yes

Jack Dee

Yes?

James Acaster

It was good. They make worse stuff with sugar though, on that show, don't they?



Ed Gamble

Yes, they do.

Jack Dee

Yes. Oh, they do, yes. I mean, they make some right cack, don't they? Come up with some right rubbish. In my show at the moment, I do a whole thing about Celebrity Bake Off.

James Acaster

Oh, do you?

Jack Dee

Yes. Because I've been asked to do it a few times and, I don't know, the routine is about why I won't do it.

James Acaster

You won't do it? But you did Celebrity Big Brother. That's more of a commitment isn't it?

Jack Dee

Yes. That's partly why I won't do it. Because I learnt early with all that stuff, is don't do stuff with the word celebrity in it. Really, in a sense, I suppose basically is what it is.

Ed Gamble

But you nailed that.

Jack Dee

I did, yes. But in a way I was, kind of, lucky because it was the first ever version of it.

Ed Gamble

Yes.

Jack Dee

And Big Brother was a novelty. And the first celebrity one was a novelty and it was for Comic Relief. And so, I almost treated it, like, as being in a sitcom. You know, think of everyone as a character, think of yourself-, what character are you in this? And just play along to that. And all the other people just sort of did their thing.

James Acaster

I can't even remember who else was in it.

Jack Dee

No.

James Acaster

But you escaped the house.

Ed Gamble

I remember you escaping, yes.

James Acaster

Do you think you could escape the tent if you went on Bake Off? Do you think you could escape the tent and they wouldn't notice?

Jack Dee

It depends what the security's like because they can be surprisingly quite harsh. But I got out of Big Brother quite easily, as it happened, it wasn't difficult. And, you know, it is enclosed but I did find a



way out. So, it's one of those things. If I was on Bake Off, I think I might have a stanley knife in my back pocket, so I can cut the tent open and just get out. You know, just get out and run.

James Acaster

I wish I'd thought of that.

Jack Dee

Yes.

James Acaster

This duck confit. Confit duck.

Jack Dee

Yes.

James Acaster

Would you just describe the best one you've ever had, to the listeners?

Jack Dee

Well, I think the thing with confit duck is it's a duck leg, basically, and thigh, that is cooked very slowly in fat. And the reason for doing that is that you can preserve it into a jar and then keep it and eat it in the winter, when there aren't ducks around or whatever. But, anyway.

Ed Gamble

I was with you all the way through that description and then you really let yourself down

Jack Dee

Yes. I know. I let myself down there.

James Acaster

Yes. You really did.

Jack Dee: But it's, 'Oh there are no ducks. Never mind, I've got one in the jar.'

James Acaster: Yes.

Jack Dee

But that means, therefore, it's a preserved dish, as it were. So, actually, the ones that you can buy-, if you buy it in a nice food shop, you know, even if it's in a tin or a glass jar, confit duck, probably that is almost the best I've had really. Some of the good ones, yes. So, it's a thing I do at home quite a lot.

James Acaster

Right.

Jack Dee

And has the added benefit that you can lie about it and say you did it. And people say, 'Oh, how did you do this?' 'Well, it's just-, I've got the recipe, I'll send it to you later.' But that is a delicious thing. I love it.

Ed Gamble

So, it's really slow cooked?

Jack Dee

Very slow and tender. It's incredibly tender.



Ed Gamble

Yes

Jack Dee

And melt in the mouth. I love it.

James Acaster

Do you think you could catch a duck if you had to? Like, make your own duck confit?

Jack Dee

Yes. I might be able to catch a duck if it was in a small enough room.

James Acaster

Yes?

Jack Dee

Yes.

James Acaster

How big a room are we talking?

Ed Gamble

Just, like, slightly bigger than the duck.

Jack Dee

Slightly bigger than the duck, probably. And I'd just get in there, yes.

James Acaster

A squash court?

Jack Dee

Not in a squash court. I wouldn't have a chance. I would not have a chance because they can stay above you, can't they?

James Acaster

Yes.

Jack Dee

They can do that.

James Acaster

So, it's got to be a low-,

Jack Dee

It would have to be a low-ceilinged, very small room.

James Acaster

Yes.

Jack Dee

Where there's, basically, nowhere to go.

James Acaster

A Portaloo or something.



Jack Dee

A Portaloo, possibly, but then that's not very appetising, but, yes. I suppose with a squash court, if I had a squash racket, I might be in with more of a chance.

James Acaster

Yes.

Ed Gamble

Yes. And you know some squash courts have that viewing gallery?

Jack Dee

Yes.

Ed Gamble

They could escape through there so you'd need to block that up.

Jack Dee

Oh, and then you're done for, you're not ever going to get that.

James Acaster

Or to really taunt you the duck could get up to the viewing gallery and just watch you from the gallery.

Jack Dee

Yes.

James Acaster

Just look down at you, like, 'Quack, quack, quack.'

Ed Gamble

Because when they quack as well it sounds a bit like they're saying Jack. So, that would be really-,

James Acaster

Yes.

Jack Dee

I know, yes.

Ed Gamble

'Quack. Quack, quack. Jack Dee.'

Jack Dee

Yes. 'Quack'.

James Acaster

'Quack. Jack Dee.'

Jack Dee

I can't believe were all doing it now.

James Acaster

Here's a question for you Jack, what if you went down to the pond to catch a duck or whatever, you're looking at all the ducks and you're thinking about confit duck and how much you love it.



Jack Dee

Yes.

James Acaster

And one of the ducks went, 'Jack. Jack Dee,' at you and said, 'Jack Dee'.

Jack Dee

Yes.

James Acaster

Said you full name.

Jack Dee

Yes.

James Acaster

How would that effect the rest of your day? Do you think you would go and tell people about it? Do you think you would worry that you were crazy and that maybe you'd just imagined the duck? And would you enjoy confit duck as much, the next time? Because people would say to you, 'Jack, it probably just said quack.'

Jack Dee

Yes.

James Acaster

'It was probably just quacking, not saying Jack Dee.'

Jack Dee

Yes. That's why I'd probably keep quiet about it. I think I'd just think, 'Right, what's this?'. I would just file that under things that never happened and then just move on from that moment.

James Acaster

Not even tell Jane?

Jack Dee

No, I wouldn't. No, I wouldn't tell Jane. I wouldn't tell anyone. I would keep that to myself. I would go to the grave with that, that a duck said my name out once.

Ed Gamble

So, would it effect the next time you have confit duck? Would you like it as much? Because, obviously, you can still remember when the duck said your name.

Jack Dee

It's an interesting point, isn't it? And it might slightly haunt me, really.

Ed Gamble: Yes.

Jack Dee

If I felt that what I'm eating had once actually wanted to start a conversation with me.

James Acaster

It would make it difficult for you?

Jack Dee

It would. I'd think, 'I wonder what else it would have said.'



James Acaster

I now want to ask you different things that animals could do to you and whether you would tell Jane about it. So, if a rabbit waved at you with its little paw and did a little nod as it was waving, would you tell Jane?

Jack Dee

I wouldn't because Jane takes those things too seriously. She'd want to know which rabbit, where was the rabbit and I'd have to go into all the details. I'm not good at chatting. You know what I mean? So 'Look, that's all there is to it. A rabbit waved and nodded. There's no more to say. I don't know anymore about the rabbit than that.' So that, I would find difficult so that's why I don't say much because people always want to know a bit more.

Ed Gamble

What if a horse opened your car door for you?

Jack Dee

If that happened-

James Acaster

Would you tell Jane?

Jack Dee

Well no I wouldn't because I think she'd find, 'Well, why was a horse opening your car door?' And I'd say, 'Well I don't know why. I don't know why it happened but it did happen.' But she'd want to get to the bottom of it and find out what actually happened and I'm just not good at that. I'm not a detailed person. I'll just say, 'Look, it happened. Just take my word for it. You don't need to know anymore, neither do I. And it's just as well because I don't.'

James Acaster

So you can't imagine a situation where an animal would do something out of the ordinary to you and you'd ever tell Jane about it?

Jack Dee

I think I'd keep it all to myself.

James Acaster

What if it was a pet that was in the house and you could even say to her, 'It was that goldfish right there'?

Jack Dee

I suppose if it was a pet I might kind of tell Jane as an observation that the goldfish waved at me with its little paw and then nodded and that was a nice moment. And she'd say, 'Oh did he? That's nice.' It's worth keeping the goldfish for that.

James Acaster

I'm very excited that you've chosen duck confit, confit duck, because I do love duck and I think it's under represented on this podcast.

Ed Gamble

It is under represented and I don't think we've had a confit duck.

James Acaster

We haven't. It's the first time that dish has been chosen.



Jack Dee

Oh well I'm pleased about that.

James Acaster

Dream side dish?

Jack Dee

Yes dream side dish really would be something like, you know those little-, I think it's called pommes parmentier where you've got the little cubed potatoes that are fried with bits of lard on and stuff. That's a very nice thing. It's quite a rich thing to have with it but if I wasn't being indulgent, it would be something like, you know, green beans and I love green beans.

James Acaster

Yes?

Jack Dee

Yes I like a green bean. You can do everything with them. They're great.

James Acaster

Ever had them squeak in your mouth?

Jack Dee

They do squeak in your mouth, don't they?

Ed Gamble

Yes I hate that.

Jack Dee

You don't like it?

James Acaster

Horrible.

Ed Gamble

That puts me off a green bean if it squeaks in my mouth. I can't eat the rest of it.

Jack Dee

So a nightmare meal for you would be green bean, halloumi and the mice.

Ed Gamble

I love halloumi but the squeaky element does put you off and then if the mice were there as well and then someone scraping down their nails down a chalkboard and then moving a bit of polystyrene as well.

Jack Dee

Yes I've got a problem with forks on plates and stuff. I don't like that but it doesn't bother me with the green beans. If you cook them like the French cook them, they cook them for quite a long time so they're much softer and they put a lot butter in the water with it and then they've got-, they're very succulent and not squeaky.

Ed Gamble

The butter lubes it up to an extent that the squeak goes.

Jack Dee

Yes it does. I never thought I'd hear those words in the same sentence but-,



James Acaster

So you like things that are cooked for a long time?

Jack Dee

Well there's jumping to conclusions James. Not necessarily.

James Acaster

The duck, the beans.

Jack Dee

Oh okay, alright but really the oysters, it's a flash. You basically just show them the grill. So I like that French way of doing it. Partly because-, especially when I'm in a restaurant, I don't want the chef to have any short cuts. That's when you get your squeaky beans and that's just because he couldn't be bothered to cook them long enough so they don't squeak anymore and that annoys me. I don't mind the squeak but it annoys me that they're squeaking because he's a lazy chef.

James Acaster

Do you complain? Have you ever complained in a restaurant?

Jack Dee: Once or twice I suppose. I've said, 'Look, this isn't quite right. This isn't what I want.'

James Acaster: Clicked your fingers?

Jack Dee

No I've never clicked my fingers. Never clicked my fingers. My wife once did and we had to leave because-, it was a really long time ago and we were having this meal in Bristol in a sort of gastropub place. We were surrounded by other punters and everything like that and Jane said, 'It's not very nice here, is it?' And I said, 'No, it's not. The foods not very good.' And I was like, 'I'm sorry about that, I'll try and find somewhere else.' And then the next thing, she literally just said, 'I cooked a cunt' and I looked up and she was just eating as if nothing had happened and everyone was looking around and couldn't see who'd said it and I started eating as well pretending I hadn't. She did that and she might deny it but she did say that. Afterwards we came out and I said, 'What did you do that for?' She said, 'I just needed to know what it would feel like.' So now you know.

James Acaster

And everyone looked over and saw you. By that point-,

Jack Dee

The great thing was, everyone was looking everywhere because no one knew where it came from.

James Acaster

You just styled it out.

Jack Dee

It was just-,

James Acaster

I respect it.

Ed Gamble

Yes, so do I.

Jack Dee

I know, I respect that.



James Acaster

So we're going with the cubed potatoes or are we going with the slow green beans for your dream side?

Jack Dee

I think that could be very good. Very good meal.

James Acaster

But which one are we going for?

Jack Dee

I'm going to go for-, because it's a special occasion I think it would be the potatoes.

Ed Gamble

So the cubed potatoes with lardons.

Jack Dee

Yes so they're sautéed with lardons. Like little, mini roast potatoes and they're beautiful, aren't they? You've got the flavour of the lardon or whatever you have with it. It'd be really nice.

Ed Gamble

I feel like it's a shame to not give Jack the beans as well because think of how that round meal-, the duck, the luxurious potatoes and then the green would be nice.

James Acaster

I'll go with that. You described each dish so nicely that I think giving you those-, I think I'd like to eat those. I'll happily bring them over. Where was the best place-, has this potato thing got a name?

Jack Dee

I think it is pommes parmentier. I might have got that wrong because there's so many potato dishes out there. I mean, there's pommes everything. There's pommes Parisian maybe it is. I can't remember.

James Acaster

Pombear?

Ed Gamble

Pombears, yes.

Jack Dee

Or pommes pommes. It could be Korean-y pom. If there are people who know what it is, who are listening, they'll say, 'No, you're wrong Jack' or they might say, 'Yes, you're right Jack.' If I am right. I really should of looked that one up but that's what I would like. Where I've had it is, it's a classic sort of brasserie dish. Do you know what I mean? Whenever you go to a nice brasserie. The origins of that is French and that's exactly the style of food that I love.

Ed Gamble

French?

Jack Dee

Well French Brasserie. I don't want it too messed around. I don't want food that looks like it's been put on the plate with tweezers. It looks like all the chefs have had their fingers on it. Because you have to, 'Oh that's very nice.' It's all in a tower. 'Oh I wonder how you got it in a tower.'



Ed Gamble

What, so you imagine to get it in a tower, all the chefs come and they hold a different side?

Jack Dee

All their little fingers. You watch Masterchef. They are all touching everything and then putting their-, no gloves, nothing. They're doing that and next thing they are wiping their nose and then putting a bit more on top. It's not how to prepare food, is it?

Ed Gamble

No.

Jack Dee

That's what I think. If it looks too nice on the plate I think, 'Well, I wonder how that happened.'

Ed Gamble

Yes, plenty of hands have been on that.

Jack Dee

Yes, I don't like that. I want it splattered with a spoon on the plate.

James Acaster

So you'd like the dream restaurant in this case to be like a French Brasserie.

Jack Dee

I bet it would be, yes. I think it would be. Because the oysters would fit into that, the décor is exactly what I like. I like some tiles, I like a nice, you know those lamps they have hanging from the ceiling? I like the waiters with the aprons and I know what they're talking about. A nice buzz around you. That's the other thing with very posh restaurants. I got to that point where I thought, 'Okay, I've had amazing food in posh restaurants but have I ever had a great time in a posh restaurant?' It's a different thing and I don't think I have. The atmosphere isn't the same. Some of them are catching on now. There are some really good Michelin star pub restaurant places and I love those because there's a proper atmosphere and they do it as a bit more casual. They've calmed down a bit.

James Acaster

Yes, sorry. I think me and Ed there weren't expecting that to be the end of what you were saying. You just stopped out of no where Jack.

Jack Dee

No I think I was going on too long so I thought, I'll stop now.

Ed Gamble

What do you think about this Jack? My wife used to live in Paris and I went out there to visit her quite a lot and we ate in a lot of places like that, some amazing restaurants. She used to live basically above a restaurant called Bulldog.

Jack Dee

Wow.

Ed Gamble

In Le Marais in Paris which is like that sort of place, it was a bistro restaurant. They did amazing confit duck but it was called Bulldog because the owners had a bulldog that just used to walk around the restaurant. How would you feel about that?

Jack Dee

Lovely.



Ed Gamble

Yes?

Jack Dee

Dogs are welcome in any restaurant I go to, yes. Absolutely. I think it's really nice. It's civilised and it's more home from home. That means they're not taking themselves too seriously. The whole health and safety this is a nonsense. Why are you allowed to bring your dog into one restaurant and not another one? 'It's health and safety.' Well why don't they have it? Well, they do because they know it's not true. It doesn't matter. It doesn't matter.

James Acaster

What if you got in and that dog pulled your chair out for you so you could sit down and Jane didn't see it and then Jane sat down?

Jack Dee

If she was in the restaurant and she just didn't see that happen?

James Acaster

She didn't see it. She was sitting down. She was sorting herself out. She was calling the chef a cunt or whatever she was doing and your sitting down and the bulldog just pulls the seat out for you.

Ed Gamble

Or even better, you see the bulldog pull Jane's seat out for her and tuck her in and she doesn't notice.

Jack Dee

She doesn't realise it's a dog? That would be a harder thing but then she'd think I was just taking the piss.

Ed Gamble

Is that the sort of thing you would do?

Jack Dee

She might think, 'Why do you keep telling me that the dog did that? You're spoiling the meal now because you come out for a meal and you're just lying to me.'

Ed Gamble

I don't think you're going to be able to get Jack in any situation where he lets Jane know when an animal does something out the ordinary for him.

James Acaster

We'll see.

Jack Dee

We'll see, we'll see. I saw this meme that was going around, you know one of those videos on YouTube, where the crocodile eats a drone. Did you see that one?

James Acaster

No.

Jack Dee

There was a drone that was flying over some crocodiles and then the last thing you see is these big teeth come up and whack it and just take it out and then that's the end of the drone. I watched that



and thought it was amazing but didn't tell Jane. She'd want to know all about it. 'What happened to the crocodile?' Who cares. It's a crocodile eating a drone, that's all we need to know.

James Acaster

What if, though, you get home today and Jane goes, 'Oh Jack, I saw this really funny video. It's of a drones going over these crocodiles and this crocodile comes up and eats it. You've got to watch it.'

Jack Dee

I probably would pretend I hadn't seen it and then just-, because otherwise if I say, 'Oh I know,' She'll say, 'What do you mean? Why didn't you tell me? Why didn't you tell me that the crocodile had eaten a drone?' 'I don't know, because I never tell you anything.'

James Acaster

We come onto favourite drink now but we can probably skip it because everybody knows your favourite drink.

Jack Dee

Yes, well the sparkling thing.

James Acaster

No, you love John Smiths.

Jack Dee

Oh yes.

James Acaster

You love it. You glug it all down. Glug, glug, glug. That's you Jack Dee. You love John Smiths so much.

Jack Dee

I would love it even more if they paid me to do another one. Yes. I think my drink would be, I'm just going to keep it very general, I'd ask for booze. I'd love to do that to a sommelier. 'Can I have some booze please?' Just to see what they bring.

Ed Gamble

I think they'd love that because they want to give you their opinion, right? So they'd just be like, 'Great, I'll just bring you my favourite thing.'

Jack Dee

Just go through all the different types of booze and come up with the one but yes.

James Acaster

Ever been on a booze cruise, because you love France?

Jack Dee

Yes I never have done that, no. People do that because they think it's fun and they're going to save a lot of money, not that you can do it anymore because of the Brexit thing, you can only bring two bottles back or something again. But, I'm not in to saving money like that. I don't care. If it's £20 cheaper to get a ferry to France and then go to the supermarket there and come back, okay but you've spent the whole bloody day doing that, haven't you? And you've got better things to do.

Ed Gamble

So if you've asked for booze, is there any booze that they could bring that you would be angry about?



Jack Dee

Yes. I don't like green booze or turquoise booze or any silly colour booze.

Ed Gamble

Novelty coloured booze?

Jack Dee

I don't like that. No, I don't like that. I like beer colour booze and especially if it's beer. Obviously I like wine and stuff but I don't like green drinks.

James Acaster

I have another booze cruise question, is that okay Ed?

Ed Gamble

Yes, go for it.

James Acaster

If you had to go on a booze cruise with three other stand up comedians, who are the comedians you'd pick?

Jack Dee

Not Ivo Graham. He's not coming.

James Acaster

He's straight off the list.

Jack Dee

He's not coming. With three other comedians?

James Acaster

Present company excluded.

Jack Dee

I can't bring you two?

James Acaster

No.

Jack Dee

Okay. Can they be from any period?

James Acaster

Yes. As long as they are comedians that you've gigged with.

Jack Dee

Oh as long as I've gigged with? So it can't be Norman Wisdom or someone.

Ed Gamble

Wisdom would be a nightmare on a booze cruise, wouldn't he? He'd sink the ferry.

Jack Dee

Why would he sink the ferry?

James Acaster

He's a liability.



Ed Gamble

He's chaos.

Jack Dee

He's clumsy. Yes. Maybe you're right. Maybe it would be a danger to us all. I might take someone who I knew could do some heavy lifting maybe like Ricky Grover. I'd bring him. Maybe Phill Jupitus and Josh Widdicombe. Those three.

Ed Gamble

Because Josh is doing the heavy lifting as well?

Jack Dee

Oh my god he's strong. Because you know he's only-, we all know it's a well kept secret because he's four foot tall and he's got the platforms for television work but my god, he's strong. Oh my god I've seen him lift some stuff. Yes. I've seen him in a studio where, you know, they've got all the studio guys down at the gates. You know where the stuff comes in? All the scenery. And they're struggling. Josh comes in, 'Do you want a hand with that?' And he just literally picked it up and moved it. I saw him lift the whole Strictly Come Dancing set himself. He just lifted it through. 'Where do you want it?' It's just like it wasn't a thing for him.

Ed Gamble

Where do you want it? He just plonked it down, didn't he? Yes.

Jack Dee

So he'd be handy.

James Acaster

So booze is your drink of choice.

Jack Dee

Yes.

James Acaster

Your dream drink is-,

Ed Gamble

But you said booze and you said beer coloured booze, ideally beer.

Jack Dee

Yes I like beer and I like wine and I'm easily pleased.

James Acaster

Sounds like John Smith to me.

Jack Dee

Probably would be I suppose.

Ed Gamble

If it wasn't John Smith, would you be disappointed?

Jack Dee

I wouldn't be disappointed but I would prefer something that's come-, like a real ale probably or I quite like an artisan lager now. I like that. So I'm not-, I don't plug stuff that I'm not being paid to plug anymore because I'm not a hypocrite.



James Acaster

No you're not a hypocrite. If you're ever in a pub, do people send you over a pint of John Smiths?

Jack Dee

It has happened. It has happened and I'll-, you know I don't mind that. That's fine. It's their way of creating an anecdote for themselves and I'm happy about that but it's this whole thing of, 'Do you drink it all the time?' And I say, 'No because I'm not being paid to do adverts for them anymore and that's where I draw the line.'

James Acaster

That's the end of that conversation. What if you were at a bar and the waiter brought a pint of John Smiths over and said, 'It's from the gentleman over at that table.' And you looked over and it was a red squirrel just looking at you.

Jack Dee

I'd say, 'Well, that's no gentleman.' I would be amazed because it's usually grey squirrels in this country, isn't it? So I would be surprised to see a red squirrel. I think a grey squirrel would probably not be as polite as that, I feel. I think a squirrel, it was more like the flick a v-sign at you. Do you know what I mean? They've got a bit of attitude. They would.

Ed Gamble

Are you more likely-, because then obviously Jane will arrive at the pub. Are you more likely to tell Jane if the squirrel flicks you the v's or sends you a pint?

Jack Dee

Again, I think we've been into this. I think I've said I won't give any details to Jane on these things because it's more trouble that it's worth.

Ed Gamble

But if you've got a pint and she arrives and goes, 'Why haven't you bought me a drink? Why have you got a drink and you've not asked me if I want a drink. Did someone get you that drink?'

Jack Dee

In those circumstances, I might dump the squirrel in it. I might. It was his fault and I said, 'What about my wife?' and he flicked a v at me

James Acaster

We arrive at your dream dessert.

Jack Dee

Ah yes.

James Acaster

French?

Jack Dee

Well, not particularly but it's a thing that I really love. My favourite flavour, right, of desert goes with sweet things. You won't guess. You won't ever guess.

James Acaster

No?

Jack Dee

No you won't.



Ed Gamble

James loves guessing.

James Acaster

I do love guessing.

Jack Dee

Well look, I'll be honest-

James Acaster

Marmite.

Jack Dee

Even if you get it right, I'll lie and change it.

James Acaster

I appreciate your honesty upfront.

Jack Dee

Because I'm very competitive but no, my favourite flavour is hazelnut. You wouldn't have guessed that, would you?

James Acaster

No.

Jack Dee

But hazelnut meringue in a roulade, you know the roulade and you get the whipped cream inside and then roll it up? That to me is a complete perfection. I love that. Maybe even with a little bit of ice cream on the side that I make. I make ice cream sometimes.

James Acaster

You make ice cream? Here we go.

Ed Gamble

James is interested.

James Acaster

Here we go. What flavours do you do?

Jack Dee

Well whatever you want. I've actually got an ice cream van.

James Acaster

This explains why you slapped an ice-cream man.

Jack Dee

He legged it and he threw the keys over his head and he said, 'Just take it. Just take it.' So I've got everything I want. I've got flakes, I've got the lot. You can have oysters.

James Acaster

It's all in there.

Jack Dee

So yes, that would be my dream pudding. Yes, I would like that.



Ed Gamble

I've not had a roulade like that in ages. It's like cracked and crispy on the outside but really soft and chewy in the middle. Oh, it's delicious.

Jack Dee

That's it and it's very good with a bit of coulis or something in it.

Ed Gamble

Oh nice, very very nice.

James Acaster

What kind of coulis do you want and what kind of ice cream do you want?

Jack Dee

I think something a little bit tart to go against the meringue. Something like a raspberry coulis or something like that would be very, very nice. If it was ice cream, it would be something simple like vanilla. I just, you know, you can't guild a lily once you've got something like that in front of you. It's just perfection. My mum used to make that and I think that's why I love it so much.

James Acaster

She'd make it from scratch?

Jack Dee

No she made it from egg whites. Thank you. I've been here too long.

James Acaster

Absolutely love it.

Ed Gamble

Do you make it now?

Jack Dee

Jane makes it. She makes it much better than I do. She's very good at that. I don't have the patience for that kind of cooking. I find it annoying to have to roll things out and then roll them up again.

Ed Gamble

Exactly. It's a waste of time, isn't it?

Jack Dee

It's a waste of time. It's just, it should come like that or not at all. That's why I like cooking mince because there's nothing more to do to it, is there? You can't shape it.

James Acaster

How much do you like cooking mince? If you know that you're going to cook some mince-,

Jack Dee

If I'm honest, look, I've been a parent for nearly 30 years. I've got four kids so I'm over cooking mince. I've done enough of my mince but I've cooked every configuration of mince.

Ed Gamble

So you cooked mince for your kids a lot when they were growing up?



Jack Dee

It's a regular thing, isn't it? It's part of the diet. You do mince shepherd's pie, you do mince in spaghetti bolognaise. It's basically all mince isn't it? Confit mince we were doing at one point.

James Acaster

Your top three mince dishes that you used to cook for your kids?

Jack Dee

Yes actually, we were talking about curry earlier on but you know, have you had the-, is it called keema?

Ed Gamble

I think it's keema, yes.

Jack Dee

Where it's like mince and peas in curry and you don't get it very much in London but up North, Manchester, Birmingham, it's quite regularly on the menus up there and that's one of my favourite things. It's delicious. Just minced lamb with spices in it. Of course that's a Moroccan thing as well so that's really great. That's quite a posh answer to that one. I don't mind-, I love a bolognaise. I like a bolognaise. It's got very little to do with the Italian food. You go to Italy, ask for bolognaise, they think, 'Who's this idiot?'

James Acaster

Yes. They're not happy.

Jack Dee

No.

James Acaster

I want to know more about your ice cream that you make yourself because I feel like if we end this episode and we haven't really dug into your ice cream making then-,

Ed Gamble

Do you actually make ice cream yourself or was that a build up to the ice cream van call back?

Jack Dee

No I make it, I make it and that's why we-, I do make it. I've got the churn thing. I cheat with ice cream. I'm not into doing it with the eggs and stuff. Basically, I just do double cream, milk, sugar and then whatever flavouring you want. Once you've got your vanilla ice cream, you can put it in a thing and then if you've got some coulis for instance, put it in, give it a very quick whip around and you've got raspberry ripple.

James Acaster

Delicious.

Jack Dee

And that's how it's made.

James Acaster

Yes.

Jack Dee

That's how it's made. Or stracciatella. You can do that with bits of chocolate. Here's another thing. You know chocolate mint chip ice cream?



James Acaster

Yes.

Jack Dee

Well I've made that and I thought that was really, really delicious but next time I'm going to make it, instead of milk chocolate, I'm going to make it with plain chocolate and that will be a posh version of chocolate chip mint, it doesn't work. It doesn't work.

James Acaster

No?

Jack Dee

No. It's not as good. There was a disappointment. It has to be milk-, you wouldn't of thought that, would you?

James Acaster

No. I would of thought dark chocolate would be nice.

Jack Dee

So if you ever go to a restaurant and they say, 'We've got this special. It's not any old chocolate chip mint ice cream, this is made with the dark chocolate.' Just walk away. Don't go anywhere near it.

James Acaster

Forget about it.

Jack Dee

It doesn't work.

Ed Gamble: It's difficult to walk away at that point because presumably that's dessert. That is just running out on the bill.

Jack Dee

It depends how theatrical you are. And say, 'Oh no, that's ruined everything. I'm not having that.'

James Acaster

What if you dropped some after eights in there, you think that wouldn't work?

Jack Dee

I think that would be a good idea. If I'm honest, I'm a big fan of those. It came off you like that and you thought of it. It's a Kettering type, like, to cook chocolate mint. You take a load of chocolate chip and chuck it in. I think that would be nice because you can use snicker bars and stuff in ice cream and it's probably quite a good way to do it.

James Acaster

Talking about Kettering, it's reminded me of Crazy Udder which was the milkshake place.

Jack Dee

Crazy Udder?

James Acaster

There was a milkshake place growing up in Kettering called Crazy Udder. It's not there anymore. They've closed it. I think it lasted a year but it was just milkshakes with chocolate bars in them.

Jack Dee

Oh okay, right.



James Acaster

They just put any chocolate bar you want in the milkshake.

Jack Dee

Oh okay, right. Right, okay.

James Acaster

So yes, you just go and be like, 'Can I have the snickers one and mint aero one.' Or whatever.

Ed Gamble

How did it shut after a year if you lived near it?

James Acaster

Yes I know. I got a lot off them and mint aero was my favourite one as well.

Ed Gamble

And when you left, that was it. They closed. They thought, 'Well that's it, there's no point.'

Jack Dee

'Where's that kid who always comes in? He's gone. We're done.' I'll never forget going to Kettering and having a Chinese meal there after a gig.

James Acaster

Lee Gardens?

Jack Dee

I think it could have been. I can't remember the name of it now but it was a long, long time ago and they were not happy about staying open that late because it was 10:30 or something and I was trying to complimentary. The food was okay. I was like, 'Yes, it's alright' but carrots had been carved into little lotus leaves and then we said, 'This is lovely' and they said, 'Yes, the chef did that' and he said, 'He stayed up late to do that for you' and he just laid all this kind of guilt on me for coming in late. 'Yes, he had to be here at 8:00 in the morning but he stayed late to do that for you.' And I always remember that. They made me feel bad. I gave them a compliment and what I got in return was a guilt trip.

James Acaster

Yes well I would say, you had the quintessential Kettering experience there. That is exactly what we're about, is making everyone feel guilty and make everyone feel ashamed and like they've done something wrong and never do anything nice for anyone unless you're going to let them know, 'Do you know what? I had to stay up to do that' and completely ruin the favour that you've done for someone.

Ed Gamble

That waiter was James Acaster.

James Acaster

Yes it sounds like it was me. It does sound like it was me and I'd tell you. Also, they're not going to impress you with that carrot like that because you know their hands have been all over it.

Jack Dee

Well that is the other thing. I think that was before the days where I wised up to it and I was still impressed by a carved carrot but that was my only experience of eating in Kettering, as I remember it.



James Acaster

I remember the first time my parents had a carved carrot at a restaurant and they-

Ed Gamble

No one else has that level of recall. No one else can dip into that.

James Acaster

It was a big deal because they bought it home with them.

Jack Dee

Did they?

James Acaster

Yes I remember us as kids and my mum was like, 'Come and look at this.'

Ed Gamble

Your mum still wears it as a brooch, doesn't she?

James Acaster

It was a carrot that was carved into like a flower and she was like, 'Isn't that incredible? Isn't that incredible?' And she was showing us all one by one like, 'Look at this, look at this flower.' And we were going, 'Are you going to eat it?' And she was like, 'I can't eat this. I can't eat it. It's beautiful.' I think she just let it rot on the side on the window sill actually. I'll read your menu back to you now Jack, see how you feel about it. Water, you want sparkling water. We can secrete cans all around the restaurant if you'd like?

Jack Dee

Yes I think that would be a good idea.

James Acaster

You can get them whenever you like. Poppadoms or bread, you want ciabatta or focaccia. A little bit of both in a basket, I imagine. Started, grilled oysters with breadcrumbs, garlic, chorizo. Like spinach, stuff like that. All at the table.

Ed Gamble

Do you want a few raw ones in there as well?

Jack Dee

I'll have a couple of raw ones, yes.

James Acaster

And you can do that all in your own grill on the table as well. Main, confit duck. Side dish, pommies-

Jack Dee

We never did know what they were called.

James Acaster

Potatoes and green beans. Drink, booze. Dessert, you would like a hazelnut roulade with raspberry coulis and vanilla ice cream.

Jack Dee

Yes, yes.

James Acaster

How does that feel?



Jack Dee

I'm feeling this is one of the best meals ever. I'm so happy with it.

Ed Gamble

I feel like you're going to need a sparkling water after that as well.

Jack Dee

I will probably, I probably will need one or two. I'll have one on my bedside table for that definitely.

James Acaster

I think we've learnt a lot about you.

Jack Dee

Do you?

James Acaster

Yes.

Jack Dee

You already knew a lot about me when I walked in.

Ed Gamble

Yes you knew more about him than he did.

James Acaster

It's pretty good how much I knew.

Ed Gamble

Well there we are James. Jack D.

James Acaster

French. I didn't think it would be such a French meal.

Ed Gamble

It was so French, I loved it.

James Acaster

Delicious though.

Ed Gamble

Sometimes I love the meals that are just from all over the place and don't really make sense as a whole meal. I think that's a wonderful approach to the dream restaurant but also, I like it when people make a decision and they stick with it.

James Acaster

Yes and he backed it up. He asked us why he liked brasserie, French cuisine and that all sounded amazing. I'd love to have that meal.

Ed Gamble

Yes. I think he should be more open and honest with his wife about animals though.

James Acaster

That's concerning, isn't it? That stuff. If Jane ever hears this episode she will think, 'Well what's been happening over the years that I don't know about?'



Ed Gamble

What's he been keeping from me about the animal kingdom? James, he did not say grated mozzarella in a bag.

James Acaster

No I mean, that's famously Italian so there's no way that was going to come up.

Ed Gamble

Wonderful episode. Anything that you want to talk about James, now?

James Acaster

Well I think everyone should go out and buy Jack Dee's new book.

Ed Gamble

Yes, what is your problem.

James Acaster

Yes, what is your problem. As you're here. He's a great agony uncle. He gave Ed great advice.

Ed Gamble

I'd already solved the problem but I'm glad I got to ask Jack Dee about that. I'd been planning on asking Jack Dee about my crotch issues so I'm glad you reminded me James, thank you.

James Acaster

Pleasure, always happy to help. Obviously once we'd finished the podcast, Benito had loads of questions to ask Jack about all the problems in his life as well.

Ed Gamble

Exactly.

James Acaster

It was quite a long chat actually. We had to wait about five hours to do this.

Ed Gamble

Five and a half hours, yes. It's mad.

James Acaster

Yes a lot of problems that boy but hopefully, I mean Jack Dee slapped him about.

Ed Gamble

Slapped him about, sorted him out. All good and proper.

James Acaster

All good and proper so hopefully it's all sorted for him. You know, I think everybody should go out and buy tickets to go and see Ed Gamble's live show Electric.

Ed Gamble

Yes starts in February 2022. Edgamble.co.uk for tickets. I am going to many places. If I'm not coming near to you, you will have to meet me half way.

James Acaster

Yes and also, if you can't get in to see Ed on tour, then why not buy his new vinyl? It's a live vinyl show and you can buy and you can listen to that at home and pretend you're at Ed's gigs. It's got



wonderful artwork. Absolutely stunning artwork, I love it. It is called, 'You may struggle to hear me above the crunch of my enemies skulls.'

Ed Gamble

Well done, well remembered James. Do you remember where people can buy it from?

James Acaster

Benito just sneezed everybody.

Ed Gamble

He's not often heard on the podcast but today, you heard his sneeze.

James Acaster

He did a little sneeze just then.

Ed Gamble

You can buy my vinyl from EdGambleStore.com.

James Acaster

Wonderful stuff. I mean, we don't ever say like 'Join us next week' and 'Here's the guest next week', do we?

Ed Gamble

No we don't, no. But we will be here next week and there will be a guest next week.

James Acaster

Oh that's fun, good news.

Ed Gamble

Good bye.

James Acaster

Bye.