



Off Menu – Ep128 – Miquita Oliver

Ed Gamble

Welcome to the Off Menu podcast, taking the Coco Pops of conversation, pouring over the cold milk of humour and-, oh, God.

James Acaster

Oh, yes. I thought it's nearly there. It's on the brink this time. Turning the milk chocolatey with-,

Ed Gamble

No, I was about to say-, I should've just said turn the milk chocolatey but then I was like, 'Oh, no.' I was about to say listen to the snap, crackle, and pop. Imagine if I'd said that? Much better to just pull out of it half way through, I think.

James Acaster

Well, it's more Rice Krispies, isn't it? The snap, crackle, and pop conversation.

Ed Gamble

Well, exactly.

James Acaster

So, like, I guess, you went and turned the milk chocolatey would've-,

Ed Gamble

I could've said taking the Rice Krispies of conversation, pouring over the cold milk of humour, and listening to the snap, crackle, and pop of the podcast or something. I hadn't even thought that bit through so-, I mean, a lot of podcast hosts would do another take.

James Acaster

Yes.

Ed Gamble

But that's not happening today, unfortunately.

James Acaster

I think it's really funny to have it like that. I think give the listeners the reality of it.

Ed Gamble

Yes.

James Acaster

Which is a man just going, 'Oh, God.' I love it.

Ed Gamble

And also just a little-, another peek behind the curtain. We have just had to do another intro for another episode so I struggle to come up with those anyway. But two in a row-, and the last one was quite good so two in a row is an absolute nightmare.

James Acaster

Well, leave this one to the listener to finish. You can tweet @OffMenuOfficial. It's taking the Coco Pops of-,



Ed Gamble

Conversation.

James Acaster

Conversation. Pouring over the cold milk of-,

Ed Gamble

Humour.

James Acaster

And then you've got to finish it.

Ed Gamble

And then, 'Oh, God,' is where I got to.

James Acaster

You, the listener, can finish it. Tweet it at The Great Benito. Say, 'Hey there, Mr Benito. I've got an intro for you, oh.' And then you have to put the full intro.

Ed Gamble

Yes.

James Acaster

It's the Off Menu podcast where we are in a dream restaurant and we invite a guest in and they choose in their favourite ever starter, main course, dessert, side dish, and drink. Not in that order. And this week, I guess, is Miquita Oliver.

Ed Gamble

Miquita Oliver. Miquita Oliver, wonderful. Presenter, broadcaster, writer, all of those things. She's brilliant. A lot of people may remember her from Pop World. She is very much the fabric of our TV growing up, James.

James Acaster

Absolutely. Big deal for us having Miquita Oliver on the podcast. Even bigger a deal because we've had her mother Andi Oliver, the wonderful chef and TV presenter and loads more, on the pod.

Ed Gamble

We have.

James Acaster

We know Andi's menu. We talked a bit about Miquita in that episode as well and their show What's For Dinner, Mummy?

Ed Gamble

What's For Dinner Mummy? Yes. And it's actually, James, it's our second parent child crossover pod.

James Acaster

Yes. In as many weeks.

Ed Gamble

We've had the Spalls and now we've had the Olivers. So, I'm looking forward to hearing what Miquita picks. Of course, she is from a great food dynasty from Andi Oliver. Andi runs a Caribbean restaurant called Wadadli. So, you know, I'm looking forward to hearing what gets selected. What delicious things we can hear from Miquita.



James Acaster

It's actually our third parent child episode, Ed, I should point out. Not the second.

Ed Gamble

Is it?

James Acaster

Yes. A lot of people don't know this but Joel Dommett is Mike Skinner's son.

Ed Gamble

I never would've thunk it. Yes. I can see it now you've said it actually.

James Acaster

Yes. It's obvious, isn't it?

Ed Gamble

Yes. It is obvious now you've said that. That makes a lot of sense if you listen to Joel's links on The Masked Singer. Some of them have got that quality of the streets.

James Acaster

Yes. Yes, you can tell he's grown up in that environment.

Ed Gamble

I do want to get Joel back on just to plug The Love Trap.

James Acaster

Oh, man. If you haven't seen The Love Trap, you've got to watch it or at least watch the opening montage of the first episode that tells you all the rules and what the show is.

Ed Gamble

Yes.

James Acaster

And if you don't laugh at that, you're dead inside.

Ed Gamble

I'll tell you what they do. When they knock someone out of the dating thing, they drop them through a trap door.

James Acaster

Yes.

Ed Gamble

But we're not here to talk about The Love Trap. We are here to chat to the wonderful Miquita Oliver. Miquita herself presents a wine podcast called Wine Times. Which is The Times wine club podcast with Will Lyons who is a wonderful wine expert. And I was on the first ever episode of that, James, so I'd heartily recommend going to check that out if you enjoy fun chats and nice wine. But we will be dropping Miquita through the fucking floor if she says a secret ingredient, James.

James Acaster

Yes. Every week we've a secret ingredient that we've deemed to be unpalatable and if the guest chooses it, we kick them out the dream restaurant. And this week, cheeky little call back to Andi Oliver's episode, she mentioned something. So, we might be being a bit naughty here. So, maybe Miquita will choose it. This week, the secret ingredient is a chicken's arse.



Ed Gamble

Chicken's arse. A chicken's arse. Now, I think we are talking about the parson's nose which I actually quite like. I always gravitate to the arse but if Miquita picks the chicken arse, trap door's open, through she goes.

James Acaster

Yes. Sorry, Miquita. And, you know, it will be out of order obviously if it happens. Because we know that her mother loves the chicken's arse and her grandmother loves the chicken's arse.

Ed Gamble

Yes. Well, let's find out. This is the Off Menu menu with Miquita Oliver.

James Acaster

Miquita Oliver.

Ed Gamble

Welcome, Miquita, to the dream restaurant.

Miquita Oliver

Thank you. Thank you so much.

James Acaster

Welcome, Miquita, to the dream restaurant. We've been expecting you for some time.

Ed Gamble

This is James, the genie. Miquita, you let us know beforehand, you weren't quite sure what goes on in this podcast so I'd love to explain up top that James is a genie waiter and he can bring you whatever you want from wherever in the world and from any time.

Miquita Oliver

Oh, because I heard him say genie on my mum's episode and I was like, 'What is he on about?' I get it now. I get it. Okay. So, you bring the magic as it were.

James Acaster

Yes, always.

Miquita Oliver

Okay.

James Acaster

No one is really clear on what Ed brings.

Ed Gamble

No, that's true.

Miquita Oliver

Structure?

Ed Gamble

I think structure and quite often, for some guests, I have to explain to them what James is doing and what he means.

Miquita Oliver

Fair enough.



Ed Gamble

And I'm basically here to translate-, he's basically like a little pet alien.

Miquita Oliver

Right, that you have to, sort of, describe and explain to people.

Ed Gamble

Yes, exactly. Exactly.

Miquita Oliver

Okay, okay. I mean, I know James's work so-,

Ed Gamble

Yes. I feel like you might be on the right wavelength, Miquita. I think you will understand him.

Miquita Oliver

I see James as a rogue individual.

James Acaster

Yes. That's fair. What of my work have you seen?

Miquita Oliver

Well, one time-, have you ever supported Simon Amstell?

James Acaster

No, I've been on bills with him.

Miquita Oliver

Maybe a bill with him. I went to see something that he was doing and you were doing it as well and I was like, 'This guy is funny,' but it was a while ago and you weren't famous yet.

James Acaster

Yes.

Ed Gamble

If you thought he was funny that wouldn't have been James. You've probably got the wrong person there.

James Acaster

I would've been telling the audience they weren't good enough for me and then storming off.

Miquita Oliver

Yes but that's funny shit.

James Acaster

Fairly funny, isn't it? Doing that.

Miquita Oliver

That's funny.

James Acaster

What did you think of your mum's episode? You said you listened to it. Did you think she made good choices?



Miquita Oliver

Listen, we don't enjoy the same food.

Ed Gamble

Really?

Miquita Oliver

No, no, no. Actually, to be fair, something on my menu is exactly the same but we don't actually enjoy the same food because I-, because she's so chef-y I like everything really plain because I feel that she just-, ah, it's always a bit too rich. A few too many ingredients. I'm like, 'Can't we just have a gravy?' I like plain food. I think it's the Scottish in me.

Ed Gamble

So, you feel like the Scottish is winning out in this battle of food cultures.

Miquita Oliver

Yes. Because I grew up with her and not my dad. So, it's like, I was yearning for mince and tatties and she was just taking it to different levels. This is terrible. Having a chef as a parent, for me, isn't as, like, wonderful as people would think. Because I'd rather my mum was somebody who owned a caf. I'd be into that.

James Acaster

But then do you think you might be, like, wanting more extravagant things? If your mum owned a caf and you were getting given caf food all the time?

Miquita Oliver

I love caf food. I would say it's probably one of my greatest restaurants because I just love that you can get hot dinners, breakfast, and then, like, puddings. That's my kind of menu.

Ed Gamble

So, do you like the décor of a caf? Because obviously we're creating your dream restaurant. Do you want it to have the look of a caf?

Miquita Oliver

Yes, absolutely. There was a caf called The Shepherdess on Old Street on the corner and it was, like, sort of, green and white tiled. So, you know, really good old school caf that almost looks like a pie and mash shop. So, I'd like it a caf to look like a caf but not like one of those dirty ones where you think the kitchen is actually disgusting. Just like you know those ones.

James Acaster

Like an old school caf.

Miquita Oliver

Yes. Like, I used to like school dinners as well. I'm into that plain shit.

James Acaster

You want the plastic caf chairs?

Miquita Oliver

Yes, yes, yes, yes. Yes, yes, yes, it would be weird to be in a caf in a comfortable chair. That would be completely wrong, wouldn't it?



Ed Gamble

I think it's such a horrible waste that you grew up with a chef parent and you like plain stuff. I'm so jealous that you got to grow up with Andi. What a wonderful chef. And you're just there going, 'I want mince and tatties.' It's absolutely disgraceful, Miquita.

Miquita Oliver

Yes, I know. I know. She hates it. She absolutely hates it. And I have to say, in my childhood, my mum did, you know, adhere to my tastes more. Because there was less chef-ing to be done. There was more cooking for the child to be done. She would make a banging meatloaf, great meatloaf. She kept it quite plain. Not too spicy or anything. Great mushroomy gravy. My mum makes the most amazing gravy when she just keeps it simple. Am I really cussing my mum out?

Ed Gamble

No, not at all. Is that so you really hope for the meatloaf and gravy when you ask the question, 'What's for dinner, mummy?'

Miquita Oliver

Oh, yes. Woo! What's for dinner, mummy? Gosh, you really shat all over What's For Dinner, Mummy? in my mum's episode. I was like, 'How have they turned it into this weird, creepy thing?'

James Acaster

Well, because it sounds creepy.

Ed Gamble

It does sound quite creepy.

Miquita Oliver

Is it the mummy, not mum?

Ed Gamble

Yes.

Miquita Oliver

I agree. And that's why I was like, 'Let's not call it this,' and she was like, 'No, I like it.'

James Acaster

Ed was a very little-, is a precocious, little boy when it came to food. So, I imagine Ed when he was little would've loved Andi Oliver as his mum. Like, maybe the two of you were switched at birth, maybe?

Miquita Oliver

Yes. Because I bet your mum made great pies and, sort of, shepherd's pie. I love shepherd's pie.

Ed Gamble

She did. Yes, she does make a really good shepherd's pie, actually.

Miquita Oliver

Bangers and mash. See what I'm talking about? I know your life and I want it and you can have this.

Ed Gamble

Yes, yes. Deal. I would also like to say that I enjoy my mum's food very much as well but I'd happily maybe come over every night to ask, 'What's for dinner, Mummy' at Andi Oliver's house.



Miquita Oliver

Do you know what? I really should say the same. I would also like to say I really like my mum's food. I just like it simple. I like it plain.

Ed Gamble

It's an interesting thing to say up top in a food podcast that you like plain food. So, now we are staring down the barrel of a very long episode.

Miquita Oliver

I'm still quite specific about certain things. It's not just any old plain food. It's got to be-, colours are really important to me. I need sauce with most things I eat. You know, don't worry. This is going to be deeply interesting.

Ed Gamble

Okay, okay, okay. That's fine.

James Acaster

No, no. We're not worried. But, you know, this is the only menu where right at the top I can comfortably say this is the worst menu we've ever had.

Ed Gamble

We normally start by asking you about water and stuff but I don't want to pre-empt your dessert.

Miquita Oliver

Oh, my God. Have I still got time to jazz it up a bit? No. It wouldn't be the truth. I have to tell the truth.

James Acaster

Follow your heart. In that case, we start with still or sparkling water. I'm guessing because you're a plainer-,

Miquita Oliver

Such a boring bitch. You probably don't like sparkling water.

James Acaster

Imagine if I'd phrased it like that. 'I imagine, because you're such a boring bitch, you'd go for-, end of podcast, I imagine.

Miquita Oliver

Yes. I'm going to have a glass of still water, James. I am.

James Acaster

Why do you prefer that over the sparkling?

Miquita Oliver

We have a lot of Swedish family and they love sparkling water and mum and I have always just liked really cold, still water. I don't like sparkling water. It always tastes a bit iffy. Like it wasn't meant to be fizzy. I don't really trust it.

James Acaster

That's fair.

Ed Gamble

You think sparkly water was like a mistake? Like a, sort of, freak science happening.



Miquita Oliver

I drink a lot of water and it doesn't feel like it does the same things. It just feels like it's off. Fizzy water. I always thought in my thirties or when I grew up, I'd be someone who has, like, one of those green-, or just someone that was like, 'I've got a bottle of sparkling water on me,' but I never became that person.

Ed Gamble

On you? You wanted to be someone so posh that you had a sparkling bottle of water on you at all times?

Miquita Oliver

Yes. Like, in my gym bag. I was, like, twelve, thinking I wanted to be an adult. That's what I thought it would be like.

James Acaster

Yes. Is there a particular brand of still water that you prefer? Or do you just want it out of the tap?

Miquita Oliver

No, I hate tap water. Yes. What I got, James, is a Brita water filter from Argos for a tenner which is the best tenner I ever spent. And you just refill it all day and you've just always got nice, filtered water. And it does taste better. It does. You know, you're meant to drink three litres of water a day, right? That's a lot of water so it might as well be the good stuff. How much do you think you get through, James, on a regs?

James Acaster

Not enough.

Miquita Oliver

On a daily.

James Acaster

Not enough. I know that my colleague, Ed Gamble, has, like, a proper, massive flask that has it measured it down the side of how much he's got.

Miquita Oliver

Oh, I see. I think you brought that to the podcast I did with you when you came on my podcast which was about wine but you still brought that water. So, it was quite a commitment.

Ed Gamble

Yes. Well, you've got to stay hydrated, right? You've got to stay hydrated. I actually very rarely use this now. I think this only has-, this has two and a bit litres measured on there.

James Acaster

What?

Ed Gamble

I'd say sometimes I hit my water and sometimes I don't and I really feel it. I run out of energy half way through the day if I'm not drinking enough water.

Miquita Oliver

Get one of those Brita water filters because it's just in your fridge so you're just always like, 'Oh, a nice, cold filtered glass of water.' It makes you want to drink it more. Like, you know what I can't stand? People that drink the wrong drinks out of the wrong cups.



Ed Gamble

Go on, go on.

Miquita Oliver

Like on a real. Like Coca Cola out of a mug.

Ed Gamble

Oh, yes. I completely get that. Why would you do that?

Miquita Oliver

Right? It just reminds me of, like, the end of a bad party.

James Acaster

It doesn't taste right.

Miquita Oliver

It doesn't taste right. I don't-, water in a mug.

Ed Gamble

I'm kind of into water in a mug. I don't mind water in a mug.

James Acaster

No, I get it. Okay, let's run a bunch of things by you and see how you feel about them. Milkshake in a shot glass?

Miquita Oliver

Yes.

James Acaster

You would like that?

Miquita Oliver

Yes, because that's just a quick shot of milkshake and milkshakes, there is always too much, isn't there?

James Acaster

Soup in a Martini glass?

Miquita Oliver

Gazpacho? Yes.

James Acaster

Oh, that's interesting. But not hot soup?

Miquita Oliver

No. Vessels are important to me.

Ed Gamble

Vessels and colours are important to you so far. We've got that.

Miquita Oliver

Does that make me more interesting yet?

Ed Gamble

No. I'm just really hoping that-, we're just trying to get anything to make you interesting.



James Acaster

Anything out of this. Fucking hell. Would you like Mountain Dew out of those little, plastic, kind of, balls that you put washing detergent in before you put it in the washing machine?

Miquita Oliver

I mean, obviously not.

Ed Gamble

Before you finish that sentence, James, no.

Miquita Oliver

Let me stop you there. No fucking way.

James Acaster

It's clean. It's not had washing detergent in it yet.

Miquita Oliver

Yes. But it's the visual connotations, isn't it? It's like this used to have soap in it.

James Acaster

Sure.

Miquita Oliver

But just to end my vessel chat. See, this is my tea, right? And I don't think I could live without this thing.

James Acaster

Now, it's like a little flask. A metal flask with a blue finish on the outside, a Thermos.

Miquita Oliver

But it's the soup one and I drink tea out of it.

Ed Gamble

Ah, see, but that's going against your rules.

Miquita Oliver

It is, actually.

James Acaster

We've got ourselves a hypocrite.

Miquita Oliver

A bullshitting hypocrite. No. It's because I just know better than them and I want that much tea.

Ed Gamble

Right. That's fair enough.

James Acaster

You want a soup's worth of tea.

Miquita Oliver

Yes.



James Acaster

What kind of tea is that?

Miquita Oliver

Oh, now I'm going to sound right jazzy. It's fresh hibiscus. I don't know whether you can see it. It's very red.

James Acaster

It is very red.

Miquita Oliver

My friend Phoebe gave me these hibiscus flowers. I've actually got it together to start drinking it as tea everyday.

James Acaster

Amazing.

Miquita Oliver

I look after myself, guys.

James Acaster

Just a bit.

Miquita Oliver

And these Chili's things, they're fucked up. They keep everything so hot. Like, I used to go to Leeds last year to film this show. Sorry, this year. Beginning of this year, Channel 4 moved to Leeds, so I had to go there once a week. And I would fill this and I woke up in Leeds the next day, it was still boiling hot.

Ed Gamble

What?

Miquita Oliver

And I was like, 'That's design.'

James Acaster

Are you sure someone hadn't just filled it up while you were asleep for you?

Miquita Oliver

No, I don't have staff filling up my tea while I sleep.

Ed Gamble

Yes. If it was a really nice hotel they might have done that.

Miquita Oliver

It wasn't.

James Acaster

Poppadoms or bread? Poppadoms or bread, Miquita Oliver? Poppadoms or bread?

Miquita Oliver

Oh, my God. Poppadoms. No. Because I don't like mixing cuisines and that won't go with the rest of my meal. Does it have to go with the rest of my meal?



James Acaster

No, it's your dream meal. Whatever you want.

Ed Gamble

No, it's up to you.

Miquita Oliver

Then I'd have that really nice, nutty, warm, brown bread that comes in, like, really quite nice restaurants. With their, like, home-made butter. That's always good.

Ed Gamble

Nutty, brown bread.

Miquita Oliver

Yes. You know, it's, like, really lovely, crispy on the outside and then, sort of, soft. You get it in hunks. Maybe this was just a growing up in West London thing but that's, like, how bread came at restaurants.

James Acaster

Yes. Hunks of bread. And the butter is home-made butter.

Miquita Oliver

If it's fancy enough.

James Acaster

Can you tell when you're looking at it that it's home-made?

Miquita Oliver

No way. But you can taste it. Oh, God, yes. You know, like, have you ever had home-made butter?

James Acaster

I think so. In these restaurants.

Ed Gamble

I guess so.

Miquita Oliver

Yes. You've been to restaurants.

James Acaster

I've been to some places.

Ed Gamble

I guess all butter is home-made in a way. It just depends what you think of as a home.

James Acaster

A factory.

Miquita Oliver

Well, quite. I don't think they had cows in the back but there was-, I don't know what home-made in a restaurant means actually. Whipped themselves?

James Acaster

Yes, it's not made in a factory.



Ed Gamble

How do you make butter? You just, like, shake some milk for ages?

Miquita Oliver

That's an Andi-, that's my mum has that answer. I don't know.

Ed Gamble

This is unbelievable that you don't-, surely, you'd pick up some things as you're growing up with Andi.

Miquita Oliver

Yes, yes. Like, I can cook and it's because of my mum. I'm good-, timing is everything and instinct. And trusting your gut and all that. And also, she taught me to cook visually with colour.

Ed Gamble

And vessels.

Miquita Oliver

And vessels.

James Acaster

You drop two mice into a bowl of cream and one of those mice just drowned but the other one kept on paddling and churned that cream into butter and then walked out.

Miquita Oliver

Is the question do you eat the cream?

James Acaster

That's how butter is made.

Ed Gamble

What are you on about, mate?

Miquita Oliver

Not mice. That is disgusting.

James Acaster

In the film *Catch Me If You Can*, Christopher Walken tells that story and it's inspiring to-, I mean, it got a different reaction when he told it to what I just got just now.

Miquita Oliver

No. No, but you're right. He does tell that weird story because I like that film. But I always thought it was a metaphor about something else.

James Acaster

Yes, yes. Yes, working hard and stuff and yes, like, that mouse just kept on paddling until it churned-,

Miquita Oliver

Keep paddling.

James Acaster

Churned it into cream and-,



Ed Gamble

Doesn't he say that you make butter by sticking it up your ass?

James Acaster

What?

Miquita Oliver

Who says that?

Ed Gamble

Christopher Walken. He says that he was in the war and he escaped with the butter up-, with the milk up his ass and when it came out it as butter.

James Acaster

'Your father kept his butter up his ass?'

Ed Gamble

'I kept the butter up my ass.'

Miquita Oliver

You have seen the film then?

Ed Gamble

I think so.

James Acaster

Well, Ed is now quoting Pulp Fiction. Ed has cross pollinated it. It's gone over into Pulp Fiction when he delivers the watch.

Miquita Oliver

It's incredible that Christopher Walken has two butter stories in two different films. That's what threw me.

James Acaster

I should point out that in Pulp Fiction, it's a watch that he keeps up his ass. It isn't a stick of butter.

Miquita Oliver

Oh, yes.

James Acaster

He doesn't go to the little boy and delivers him a stick of butter, he goes, 'This butter is your birthright. Your dad was going to be dabbed (ph 19.36).'

Ed Gamble

I mean, Christopher Walken is possibly the most impersonated actor of all time and neither me or James can do a good one.

James Acaster

I think we are doing pretty well.

Miquita Oliver

No, no, no, no, no. Because when someone gets Christopher Walken right, it's good. And that wasn't what just happened.



James Acaster

'Huh? Up his ass?'

Miquita Oliver

The inflections are good, yes. He goes up. He definitely goes up.

James Acaster

So, your butter, just to be clear, you want it churned by mice and kept up Christopher Walken's ass? Is that what you said?

Miquita Oliver

Correct, correct. It's the only way I take it.

James Acaster

Your starter. What are we thinking here? Plain, I'm guessing.

Miquita Oliver

Okay. So, it was going to be just a really good salad.

Ed Gamble

Oh, my God.

Miquita Oliver

Because hang on. Don't leave me yet, guys. Leaves are really important to me. It's not just, like, any old shit and I wouldn't ever eat iceberg lettuce. I really like green verdant leaves. And they would have to be things like radicchio, parsley, dandelion greens, water cress, sorrel. It's a very beautiful side. But on the side would be our family oysters. And unfortunately, that was my mum's starter but they are just so life changing and it's such a joy to share them with people. You did mum's episode quite a while ago and you both went, 'Yes, yes, yes. We'll definitely do that. I'm getting the ingredients now.' Has anyone had these oysters since my mum's episode?

James Acaster

No, we were lying.

Ed Gamble

No.

Miquita Oliver

You were lying. Cool.

James Acaster

Your mother is a very nice lady and I didn't want to hurt her feelings but I can't remember a single word she said.

Miquita Oliver

Well, let me-, that's good that I'm repeating her starter then. But it is just oysters with hot sauce, shallot vinegar, and then the pièce de résistance, a shot of champagne. And it is just, it runs through you and it's just like doo! And you're ready to party, eat, chat. It's a right old livener before a meal. And I think if you still haven't done it, we're getting close to Christmas now. Get your shit together. It will change your Christmas.

Ed Gamble

Well, I'll say it again. I'm going to try it.



James Acaster

Yes. I'm going to get all the stuff. I'm going to try that.

Ed Gamble

And we'll have another member of your family in a year and we still won't have done it.

Miquita Oliver

If you don't want your life to be more exciting, that's fine but don't you?

Ed Gamble

I do genuinely want to try it but it's just very rare that I organise myself in such a way that I've got oysters and champagne knocking about the house.

Miquita Oliver

That's a very good point. Christmas?

Ed Gamble

Christmas maybe, yes, Christmas we can probably sort it out.

James Acaster

This is Ed's first Christmas as a married man.

Ed Gamble

Yes.

Miquita Oliver

Well, that's a cause for celebration, that is a sexy thing to do with the wife. Thank you, okay, oysters they're like aphrodisiacs and then there's champagne in them. I mean it's a great time, it really is a great time.

Ed Gamble

But you've also set this at Christmas where you talk about visiting family members and I don't think with the rest of my family I should announce something as 'a sexy thing to do with my wife'.

Miquita Oliver

Yes, yes.

Ed Gamble

Guys, I've gathered you all here this Christmas, my extended family, to watch me do something sexy with my new wife.

Miquita Oliver

No, keep it between you two on Christmas date night.

Ed Gamble

Yes, yes, 'Now wife, are you ready to do something sexy? I learnt something from the Oliver family.'

Miquita Oliver

Yes, she'll be like, 'This sounds great, what are we doing?'

James Acaster

Yes, because you know, they have only just got married but they've been together for a very, very long time.



Miquita Oliver

So, you've got to keep it spicy.

James Acaster

And, so I think any tips like that are welcome at this point. Ed is that right?

Ed Gamble

Yes, absolutely, you can get bored of just normal oysters with no champagne in them. Sometimes you've got to add champagne to the oyster.

Miquita Oliver

Well, quite. Fizz it up a bit.

James Acaster

Did we ask your mum, I can't remember if we asked Andi Oliver, if this was called like pornstar oysters or something like that because that's what the cocktail is called, isn't it?

Miquita Oliver

It's not called pornstar oysters no.

James Acaster

Isn't that a horrible name for a cocktail?

Ed Gamble

Yes.

Miquita Oliver

Yes, it's also disgusting, a pornstar Martini, so I'm just not into any of that. And, also ordering in the bar, it's like please.

James Acaster

Yes, is there any dressing on this salad or is it just the leaves?

Miquita Oliver

I would never have an undressed salad.

James Acaster

Well, you didn't mention a dressing so, you know.

Miquita Oliver

It would be one of my Swedish family's dressings which are, again, quite simple but it's, like, shallots, mustard, lemon, vinegar, really good olive oil. I'm into very good produce. You know in Masterchef where they always say that very irritating line when someone makes sense like, plain they always say, 'There's nowhere for them to hide.' And, that is true with food that I like, I don't know though because I'm into it being quite plain though. So, I don't really know.

James Acaster

No, but I get what you mean. You want the quality of the ingredients to be as high as possible, so you get really good stuff, you can taste the quality in it, then you don't need all the extra stuff.

Miquita Oliver

Yes, I said that and then I was like, 'No, but I love a caf sausage' which is the-,

Ed Gamble

It's the opposite, yes.



Miquita Oliver

The opposite.

Ed Gamble

There's loads of places to hide, yes you can hide in a caf sausage.

James Acaster

You can hide, there's so many places to hide.

Miquita Oliver

There are so many disgusting things to hide from, but I do love a caf sausage, but so does my mum.

James Acaster

There you go, you got her there.

Ed Gamble

Do you want a sexy tip for a caf sausage?

Miquita Oliver

Yes.

Ed Gamble

Dip it in champagne. It's a sexy thing to do with your family at Christmas.

James Acaster

Well, we all thought that was going somewhere way worse. I thought, 'Oh dear, this is going to have to be our first official apology to a guest after he says this.'

Miquita Oliver

No, I wouldn't want to mix the world. I think I quite like fancy and then plain, which you'll see as we continue on my menu. The fancy bit was the oysters and vinegar salad.

Ed Gamble

You don't like mixing high brow-low brow. We do that at home quite a lot. We'll do a high brow-low brow night where we get packet noodles, like, ramen noodles, and then do a duck breast and have them together.

Miquita Oliver

So, you mix?

James Acaster

You know what I was about to say? Because I didn't know this about Ed that they do high brow, low brow nights, and when he said, 'We do that at home, sometimes we do high brow-low brow' I was about to really slam his relationship and everything about him. And, then he said the noodles and the duck breast, I thought, that sounds delicious. Once again, I'm wrong about Ed's life, it is pretty great.

Miquita Oliver

Also, it seems like you really enjoy those high brow-low brow nights.

Ed Gamble

I love high brow-low brow night. It's great.



Miquita Oliver

Yes, maybe I should chill the fuck out and start mixing.

Ed Gamble

Maybe next time you do the oysters get the oysters, high brow, and instead of champagne Fanta.

Miquita Oliver

Strongbow, Fanta.

Ed Gamble

Fanta or Strongbow, both.

James Acaster

Strongbow is probably, yes, even more low brow to be fair than Fanta. Dream main course, from here on out your menu is nothing like your mum's. You're sticking two fingers to your mum for this whole thing.

Miquita Oliver

Yes, yes, yes, thank you for raising me and feeding me so well but she knows this about me. So, yes, we recently, for a job, did DNA tests. God, have you done them?

James Acaster

No.

Ed Gamble

No.

Miquita Oliver

A bit mind blowing, and I'm like 48 percent Scottish and my dad is, yes, he's Scottish but like he's obviously really fucking Scottish. And, it, kind of, brought a lot of clarity to this, kind of, food that I love because it is just mince and tatties, and I've always just gravitated towards that food. So, I feel a little less-, I, kind of, understand myself more now. I'm like, 'That's why I like all that stuff.' So, I think I would literally just have mince, and then the best mashed potatoes around, and then greens. Peas are really important to me, I love peas more than any vegetable in the world, and then loads of really good gravy and I'm done. I'm happy.

James Acaster

That's your favourite meal.

Miquita Oliver

James is so disappointed in this. Literally like, 'Wow.'

Ed Gamble

I mean, it is incredible Miquita.

Miquita Oliver

In this plate of food I would need everything in its place. Like, the meat has to be there, the potatoes have to be there. I hate when people put gravy on potatoes. It has to all be in its section. God, I'm uptight, and when I got to the Caribbean I realised they're quite like that. They like, sort of, weird shitty vegetables like I do, like peas and sweetcorn, and they like to have order and put the colour in one place. So, maybe it's just this is what the mix of Caribbean and Scottish brings Ed.

Ed Gamble

Mince and tatties.



Miquita Oliver

Mince and tatties.

Ed Gamble

Feels more Scottish that, really. I'm not sure you can claim the Caribbean is that it's all separated.

Miquita Oliver

So, wait, how funky do people usually get with their main?

Ed Gamble

No, we're being unfair. Everyone always picks mince and tatties.

James Acaster

Yes, yes.

Miquita Oliver

Well, I had this book that my dad gave me when I was a kid called 'The Broons' and it was about a Scottish family and they would eat dinner every night, and it was a colour book and I was obsessed with it. And, the mince and tatties is what they ate and I just loved the way it looked in the colour, so maybe it's about me eating my childhood or something. I'm not sure.

James Acaster

You said you wanted the best mash in the world.

Miquita Oliver

Yes.

James Acaster

Want me to make it? Mash king.

Miquita Oliver

Well, are you mash king?

Ed Gamble

James is the mash king.

James Acaster

I'm the mash king.

Miquita Oliver

Are you actually?

James Acaster

I can make it for you, yes.

Miquita Oliver

Oh my god, that's so exciting. No, honestly for real but what do you think is great mash?

James Acaster

So, back in the day we'd boil a bunch of potatoes until they're, like, almost falling apart, put them in the massive pot and then I'd dump loads of, like, salt and pepper, cream, handfuls of cheese and then I'd mash it all for ages.

Miquita Oliver

Yes, see you've lost me. Why are we adding cheese?



James Acaster

Tastes good.

Ed Gamble

Why not?

Miquita Oliver

Because I need it to be, like, clean and tasteless.

James Acaster

We wouldn't make it cheesy mash. I wouldn't add so much cheese that you taste the cheese in it, it just, kind of, really adds-

Ed Gamble

That's weird.

Miquita Oliver

So, it's a seasoning? Cheese is the seasoning.

James Acaster

No, no, no I'm still, like, going pretty hardcore but it's like it's so integrated in the flavour you wouldn't even eat it and go, 'This is cheesy mash.' It's just, like, so creamy, super creamy mash.

Miquita Oliver

Yes, it does sound pretty great. My Irish auntie Tessa makes it really white with a lot of black pepper, but it tastes so creamy. I think French mashed potatoes can be a little bit too buttery, sometimes a bit too yellow. I like it white and whipped, like whipped potatoes.

Ed Gamble

I know what you mean, especially if you're having it with something like mince, you want that to-, they, sort of, offset each other but I love that French stuff. Is it aligot? The stuff that's like half cheese, half potato basically and it's like wallpaper paste thickness. It's just, like, so good.

Miquita Oliver

Yes, yes, yes I can't even explain that texture, you're right.

Ed Gamble

It's crazy.

Miquita Oliver

Oh my god, what restaurant used to have that? I think it was Balans used to have that in Soho. I was there for very different reasons than other people. I was there for the potatoes.

Ed Gamble

Yes, eating mash potato at four o'clock in the morning while everyone else wasn't hungry for some reason.

Miquita Oliver

Yes, while everyone else didn't fancy any food, I was like, 'The mash potatoes here are really good.' In my late twenties I was a bit depressed, not really working, and I decided to take myself on a tour in west London of all the greatest places to get mashed potato or spaghetti bolognese.

James Acaster

So, hold on, in one day?



Miquita Oliver

No, like over a few months, I wasn't doing much James and I was like, 'another afternoon off, I will go test the spaghetti bolognese in that amazing Italian caf in Holland park or that place in Notting Hill. Or, I'll go a bit posher today.' So, I did a tour of mash potato and spaghetti bolognese and it was great but I got really fat.

Ed Gamble

Have you pitched this as a travel show? The mashed potato and spaghetti bolognese odyssey.

Miquita Oliver

No, but there is something in, like, finding the perfect version of a dish.

James Acaster

Definitely.

Miquita Oliver

That's a show.

James Acaster

When was this? Let me get my timeline sorted now. Is this pre or post Popworld?

Miquita Oliver

Post Popworld, yes.

James Acaster

So, Popworld, you've done Popworld with Simon and now-,

Miquita Oliver

Fifteen to 21.

James Acaster

Fifteen to 21 you did that.

Ed Gamble

Were you fifteen when you started that?

Miquita Oliver

Yes.

Ed Gamble

Oh my god.

Miquita Oliver

I know, a little bit illegal you'd think but no, and then T4, sort of, nineteen to 27, so this is, like, the year after and I was a bit like, 'What am I going to do with my life?' And, I was like, 'I could just find the best spaghetti bolognese in the area.'

Ed Gamble

Were you having a breakdown?

Miquita Oliver

A little bit.

James Acaster

Could have been worse.



Ed Gamble

Could have been worse.

James Acaster

You've been on TV for over a decade, since you were fifteen, you could have just completely gone off the rails but instead you ate loads of spaghetti bolognese and mash-potato.

Miquita Oliver

To be fair, thank you James.

Ed Gamble

It's good, yes.

Miquita Oliver

I think there was also some rail stuff as well but that was my, sort of, daily vibe. That was my afternoons.

James Acaster

Yes, okay well I dread to think what the evenings held then in that case.

Miquita Oliver

By the time eight o'clock ran around it was like, 'Oh fuck.'

Ed Gamble

Well, you've lined your stomach already.

Miquita Oliver

Yes, I was ready. It wasn't a wonderful time but I think I was looking for comfort and that is where I find it, in potatoes and pasta.

Ed Gamble

And, I think yes, your main course, there's a lot of comfort to be had there as well and I do-, we're making fun of mine and tatties, it does sound delicious. I love mince.

Miquita Oliver

My mum sent me a picture because she was filming in Scotland the other day and actually, because I've never had haggis and tatties, I've never had, and she sent me a picture. And, there's, like, loads of interesting-, like, look at that. There's a lot of sauce going on.

Ed Gamble

Yes, it's like a cream sauce right?

Miquita Oliver

Right? To me that's quite an interesting addition, so who knows what kind of sauce we'll have with this main course but probably something creamy and mushroomy.

James Acaster

Is there somewhere where you've had mince and tatties that is the best mince and tatties you've ever had and you want for your dream meal? Or, is it just a general wherever it's from it'll always be comforting and you don't mind where it's from?

Miquita Oliver

No, I remember when I first had it. I was, like, eight and my dad is squatting some weird house in, like, south London, and when you're a kid and from west London, south London I thought was in a



different country I think. And, I felt a bit scared and a bit like, 'Where are we?' And, then he made me mince and tatties and I felt really loved and safe, and he really knows how to make mashed potato.

James Acaster

Does he?

Miquita Oliver

So, yes, I didn't even really fucking think about that. Yes, I think it was, like, the first meal I had from him and I was like, 'This is fucking great,' because it was nothing like the stuff mum made.

Ed Gamble

So, it's, like, comforting, warm, it makes you feel welcome. I'm getting on board with this mince and tatties thing.

Miquita Oliver

Thanks.

Ed Gamble

If you're into mince, go to The Quality Chop House.

Miquita Oliver

I've never been.

Ed Gamble

It's one of my favourite restaurants in London and they do a dish which, they don't do it as regularly as they used to, but it's mince on toast and it's just the best mince you'll ever taste on a really nice bit of I think it's sourdough or something, like, toast and a bit of, like, watercress with it. It's phenomenal.

Miquita Oliver

See, this is what I'm talking about, like, meat, bit of green, carb. That's my kind of restaurant Quality Chop House, yes.

James Acaster

I've never been to this Chop House place, where is it?

Miquita Oliver

It's in Ferrington.

Ed Gamble

Yes, Ferrington, yes.

Miquita Oliver

And, it's opposite the Eagle isn't it, which was, like, the first ever gastropub, which is bloody brilliant food but a bit too rich for me. Bit too many flavours for me.

James Acaster

Yes, you're walking past that.

Ed Gamble

Quality Chop House is one of the, I think, first places I went back to after the big lockdown when restaurants were open you could eat outside. And I sat outside there with my friend Paul and we had the biggest meal of all time and the first thing I ate there, I was so excited to have restaurant food again, I genuinely got goosebumps.



Miquita Oliver

Fair enough.

Ed Gamble

That's how excited I was. It was so good.

James Acaster

Who the hell's Paul?

Ed Gamble

Paul Sweeney.

James Acaster

Okay, yes.

Miquita Oliver

'Great story Ed, who the hell is Paul?'

Ed Gamble

Paul Sweeney is a dear friend and mine and James's barber.

Miquita Oliver

Does James get a bit territorial with you?

Ed Gamble

Yes.

James Acaster

When it's someone I haven't heard of, yes absolutely I do.

Ed Gamble

Well, you have heard of him.

James Acaster

Yes, well this is okay but initially when Ed was saying that I was like, 'I can't even think who this could be. What is he on about?'

Miquita Oliver

So, do you think you know every single one of Ed's friends and would be quite perturbed not to recognise a name?

James Acaster

Yes, at Ed's wedding I was satisfied that no one there was a surprise to me. I knew them all, I knew who they were. That was fine.

Miquita Oliver

That was the main agenda of your wedding right, James has got to know them.

Ed Gamble

Basically, when we sat down to do the guest list we were like, 'The last thing we want on this day is to spook James.' So, there's a lot of people actually that we didn't invite because we were worried that James might freak out.



James Acaster

Yes, good, I'm glad. I'm glad they didn't get invited.

Ed Gamble

Paul could only come for the evening unfortunately because-

James Acaster

He did, Paul did.

Miquita Oliver

That's nice you invited your barber to your wedding, lovely.

Ed Gamble

And, he's also a friend I would say. Friend before barber. I'm not just inviting my barber to my wedding. I wasn't running out of ideas so much that the guy cutting my hair I was like, 'Are you busy next Thursday?'

James Acaster

Your dream side dish.

Ed Gamble

Well, because you've already got the potatoes and stuff so I think you can throw in whatever you like, you know?

James Acaster

Also, you're, kind of like, tendency towards plain stuff almost doesn't lend itself to sides at all. It's actually over complicating things isn't it?

Miquita Oliver

No, because I love cauliflower cheese. I'm just thinking is that a bit rich with the meat?

James Acaster

Most people would say, 'No, not at all. Not even remotely.' That the thought would even enter their head that cauliflower cheese could make the meal too rich.

Ed Gamble

For everyone else in the world, no.

Miquita Oliver

It's not a bird, it's mince.

Ed Gamble

I'm imagining this meal being eaten in a prison. I don't know why.

Miquita Oliver

Yes, we'll have some cauliflower cheese just to take it out of the prison setting, back into the caf. This would genuinely be my last meal in prison.

James Acaster

And, your first.

Ed Gamble

And, you know what? They wouldn't even need to nip out and do any shopping if you asked for this. 'Right, go and ask Miquita what her last meal is. We've got it all in, we've got it all in the kitchen.'



James Acaster

It's already on the menu, don't have to change today's menu. That's what we were already going to serve.

Miquita Oliver

That's on the menu, just give her a bit of dinner for her last meal. Goals, when we come onto my pudding it's-, god, I hope it's not too prisony.

James Acaster

I can't wait.

Ed Gamble

That's the only time that's ever been said on this podcast.

James Acaster

It sounds like it's going to be rice pudding or something.

Ed Gamble

Yes, don't pre-empt it, let's not pre-empt.

Miquita Oliver

But how can you not love a classic English pudding and is it my fault they want to give love and comfort to prisoners?

James Acaster

That's true, look, let's draw down into this how well you think you could do in prison Miquita.

Miquita Oliver

I'm really scared of prison and I don't think I could last more than an hour.

James Acaster

We've got ourselves a wimp. We've got ourselves a wimp here, Ed.

Miquita Oliver

Was this question posed to my mother?

Ed Gamble

No, we didn't get round to that.

James Acaster

It's actually not been posed to anyone before. No one else has chosen prison food.

Miquita Oliver

I don't think I could handle prison for more than an hour, twenty minutes.

James Acaster

What would your plan be? Say you're going to prison right? For whatever reason and you're on your way there now, and it's like for ten years or something.

Miquita Oliver

Thanks.

James Acaster

You've got to come up with a plan. What's your plan to survive in prison?



Miquita Oliver

To be invaluable. So, I'd, like, work in the kitchen because I'd love the food so I'd work with the food. I'd work in the laundry room. I'd try and be a real doer because I am a real doer which is why, when I wasn't really working for the first time in my life, I took myself on a spaghetti bolognese tour because I don't really know how to just sit still. And, when I'm not doing I get into a weird head space and I would try and bring that doer to prison to survive.

James Acaster

That's good, I like that answer.

Ed Gamble

That is good, yes.

Miquita Oliver

Thank god, because that was quite the question. Have you ever been in a cell?

Ed Gamble

I went to Dover castle on a school trip and you get to go in the cells there.

Miquita Oliver

No, Ed I mean like thrown in a cell for bad behaviour, not on a-

Ed Gamble

I was very naughty on the trip, yes but not in a modern cell no. I wouldn't like to, I'm scared of prison as well. I like prison films and I like dramas in prison.

Miquita Oliver

See, I really don't, that's how much I don't like prison. I don't even really like to look at it.

Ed Gamble

Did you see that thing-, you definitely didn't, Time, the Sean Bean, Stephen Graham drama that was on recently?

Miquita Oliver

That does sound wonderful.

Ed Gamble: It's wonderful, but if you're scared of prison that will absolutely shit you up. There's a bit in it where there's someone who they think is a grass, and what they do, wait until you hear this, they boil up the kettle with loads of water in it and dump loads of sugar in it. So, it's like boiling sugar water, and then throw it on someone. It's absolutely horrifying.

Miquita Oliver

Because then it sticks to you doesn't it?

Ed Gamble

Yes, yes.

James Acaster

I would beta up Stephen Graham.

Miquita Oliver

You would or you could?

James Acaster

Both.



Miquita Oliver

Yes, but I don't know why you would. He's, like, actually a really lovely guy.

James Acaster

Made fun of Romesh on Jonathon Ross.

Miquita Oliver

That's so sweet, is that because you just want to protect your friend?

James Acaster

Yes.

Miquita Oliver

I think Stephen Graham could probably kick the shit out of you so (inaudible 40.28).

James Acaster

Well, we'll see.

Miquita Oliver

Lovely guy, but been through some stuff.

Ed Gamble

James, what's your plan for prison?

James Acaster

Okay, I would want to get through it without being hurt but I mean, no, I probably would just sugar water everybody.

Miquita Oliver

But you'd become a point of, you know, attack. People come for you in prison and there's nowhere to go.

James Acaster

No, people would be like, 'He's mad, don't mess with him.'

Ed Gamble

Don't go with sugar water guy, because he'd be the only sugar water guy to throw it on people and then chug the rest.

James Acaster

Yes, then drink it, loving it. Glug, glug, glug.

Miquita Oliver

That's true, my auntie did say that to me once, if you ever feel in danger act crazy.

Ed Gamble

That's what you're supposed to do right, in prison you're supposed to go up to the biggest guy there as soon as you get in there and knock him out right? I'd do a similar thing, I'm not very violent, I'd go up to the biggest guy there and I'd be like, 'Anything you need, just come and ask me.'

Miquita Oliver

You come ask for me.



Ed Gamble

Yes, anything you need I'll look after you. You'll be alright.

James Acaster

I'll look after you mate.

Miquita Oliver

I got, I'm Ed by the way.

Ed Gamble

Yes, lovely to meet you, I'm new here.

James Acaster

Cauliflower cheese as a side dish.

Miquita Oliver

I was going to say please can we leave this meal alone now because I'm not even happy about adding the cauliflower cheese. It's getting too busy.

James Acaster

You're not happy about that. You don't have to, it's your dream meal. I don't want anyone to have their dream meal and not feel happy about it.

Miquita Oliver

Okay, do you know what then? If I'm having cauliflower cheese then I have to have carrots because I need that orange to deal with all the white and brown.

James Acaster

Interesting.

Ed Gamble

This is very interesting. Cauliflower cheese is getting too busy. Now, I don't know why, so I had prison initially and now I'm imagining you as you know the old lady character in Postman Pat?

Miquita Oliver

No.

Ed Gamble

Mrs Goggins, I'm imagining you eating like a little old lady puppet.

Miquita Oliver

That sounds great, no because I love dinners or meals in cartoons that are in English towns. So, very Postman Pat, so just like classic things that are eaten every day for tea around the country. So, I bet me and Mrs-, what's her name?

Ed Gamble

Goggins.

Miquita Oliver

Goggins would have a fucking right laugh, just, like, same menu.

James Acaster

So, hold on you said you like meals from cartoons in little English towns. Are there other examples of this?



Miquita Oliver

Yes, like, Janet and Allan Ahlberg books, there was always, like, a pie on the side with steam coming out of it. And, then if they ever were, like, outside there were always, like, really green, round lettuces. Just, I love a lettuce, but also I really love a picture of one.

Ed Gamble

You know my favourite Janet and Allan Ahlberg book is Burglar Bill and at the end Burglar Bill goes to prison and has sugar water thrown on him.

James Acaster

The dream drink.

Miquita Oliver

I love red wine. I love red wine. Me and Ed on the wine podcast that was my first one, so I was still learning to, like, only taste and not swallow.

Ed Gamble

Yes, it's hard, it's really difficult.

Miquita Oliver

But now what happens is I finish a recording (ph 43.28), come over and I'm like, 'Let's have some wine.' Sometimes I'm tasting it for hours, but yes I would love to say I've learnt loads. I think I have but I just can't verbalise but I feel like I'm learning every time we do it. So, what I have learnt is that I like a very dark, full-body, chestnutty wine which is, as my lovely co-presenter has told me, a Syrah. So, I love a Syrah. And I'd love a big, old glass of red wine with that mince and tatties meal.

Ed Gamble

I really loved doing your wine podcast. The spitting is very hard.

Miquita Oliver

It is.

Ed Gamble

I'm dribbling down my chin and then even if you're spitting, you're still getting a bit of wine in there.

Miquita Oliver

Exactly.

Ed Gamble

I was still, like, I'm quite-, I couldn't drive.

James Acaster

I find the spitting gross. I'd refuse. It's disgusting.

Miquita Oliver

This is how you do it. You get a spittoon and you have to go, 'Tut!'

James Acaster

It's disgusting.

Miquita Oliver

And there's no way to elegantly do it. I've been trying for weeks to-, how do I do my spit? And it's just not happening.



Ed Gamble

Yes. But James, the-, like, people who are actually testing wines do have to spit. So, like, I know someone who works at the Wine Society. He's a wine buyer. So, he might be up at 10:00 in the morning and have to taste 40 wines. You're not going to-,

Miquita Oliver

Yes. You can't be pissed.

Ed Gamble

You can't drink them.

James Acaster

I would swallow them all.

Ed Gambi

No, you wouldn't.

James Acaster

Yes, I would.

Miquita Oliver

You'd be a dead man. 40 wines.

James Acaster

Yes. I would swallow them all.

Miquita Oliver

Do you like wine then?

James Acaster

No.

Miquita Oliver

No?

James Acaster

Not really.

Ed Gamble

You do.

Miquita Oliver

Ed, you do.

Ed Gamble

Yes, and so does James. We've shared many a lovely bottle of wine over the years.

James Acaster

Yes. We have had nice-, I don't drink it very often. In fact, I really only drink it when I'm around people like Ed who know what the good stuff is and then I'll just have a nice bottle of wine chosen by somebody who knows more about wine than I do.

Miquita Oliver

Yes.



James Acaster

That's pretty much the only times I'll have it.

Miquita Oliver

So, what, twice a week?

James Acaster

Yes, yes.

Ed Gamble

I'm over every night. He's calling me going, 'Ed, I need you to come over, man.'

Miquita Oliver

'I need you to come, be my wine cover.'

Ed Gamble

'I need it, I need it. Tell me what the good one is.'

Miquita Oliver

And that makes it less prison-y. Prison-y. That you're not going to get a glass of Syrah.

James Acaster

That's true.

Ed Gamble

How big a glass are we talking? Are we talking a big glass that's only filled up a little bit in, like, a posh way?

James Acaster

Headphones have come off, Miquita has walked away. I can only assume she's going to get a glass but if she just doesn't come back that will be funny. That's the question that's finally tipped a guest over the edge. How big a glass?

Miquita Oliver

This is my favourite wine glass. Really nice and big.

Ed Gamble

Massive. Absolutely massive.

James Acaster

Can you hold that next to your face, please? Because the perspective at the minute looks like it's the size of-, I mean, that is the size of your face.

Miquita Oliver

You mean the size of my head?

James Acaster

Your face but not your head. It's the size of your face but not your head, I'd say.

Miquita Oliver

And I'd have it to about there.

James Acaster

Half way.



Miquita Oliver

I don't like too full a glass. That's why the glass is so big.

James Acaster

Half your face of wine.

Ed Gamble

So, that's a big glass anyway and you're filling it half up. That is still quite-, I'd say that's probably more than 250ml.

Miquita Oliver

Okay, sorry. There. To the ridge.

Ed Gamble

Okay. Yes, yes, yes. No, that's a good size.

Miquita Oliver

That's a bit more polite, isn't it? That's a bit more polite. Well, you know how I feel about a vessel.

James Acaster

Yes.

Ed Gamble

Yes.

Miquita Oliver

I like this because it's big. You can do the rolling that Will has taught me.

Ed Gamble

Swilling around, yes.

James Acaster

Get your nose in there.

Miquita Oliver

And it fills just, like, a decadent thing which kind of perks up a Tuesday evening.

James Acaster

Yes. And I've noticed you've brought it here and it's completely clean.

Miquita Oliver

Of course it's clean.

James Acaster

Well, you might've brought it here and it was like you clearly had it last night and not washed it up yet, you know?

Miquita Oliver

I did have a glass in this last night.

James Acaster

You washed it up?



Miquita Oliver

I'm becoming so uptight with vessels that I'm starting to feel like every glass of wine has to be from a different glass.

Ed Gamble

Oh. So, okay, this vessel thing is fucking out of control, Miquita.

James Acaster

Also, just using the term vessels all the time just shows how obsessed you are with it. So, you'll have a glass of wine in that and then if you choose to have a second glass of wine, you'll want to change glasses?

Miquita Oliver

Yes.

Ed Gamble

Even if it's from the same bottle?

Miquita Oliver

Yes. It's more about, like, I don't-, the glass then feels a bit grubby.

Ed Gamble

Right. Do you think it's because it feels like you're having your first glass again?

Miquita Oliver

Yes. Maybe get that first hit. Maybe.

Ed Gamble

Yes.

James Acaster

No. It's not because of that.

Ed Gamble

Oh.

James Acaster

It's because you think it's dirty. You think it's made it dirty with the same wine.

Miquita Oliver

I do.

James Acaster

It was all in a bottle together a minute ago. You put some of it in that clean glass and drank it and now you don't want to put any more in there because then it's dirty.

Miquita Oliver

No. Because then there is some up the sides from where you've drank so it just-, it looks stained.

James Acaster

Right.

Miquita Oliver

But, like, you know, it probably stops you from having three glasses because I can't keep changing glasses.



James Acaster

And then you wash them all up that night.

Ed Gamble

And you wash them up, yes.

Miquita Oliver

If I stayed on this, I'd probably drink a bottle. You know what I mean? So, it probably tempers the evening.

James Acaster

We can try and put that positive spin on it. When did this start?

Miquita Oliver

Well, that's only in about the last, sort of, four years. I think that's more since my parents have had establishments. So, every time you get a drink you get a new glass and we've spent a lot of time working in their establishments, filming in their establishments. So, I, kind of, got a bit used to service rather than just having a drink at home.

Ed Gamble

Oh. So, now when you're alone at home having a drink, you see yourself as your own waiter.

Miquita Oliver

As my own bar back, yes.

Ed Gamble

Oh, okay. Yes. That's interesting. So, basically, if you had more than a few glasses of wine, someone would walk into your house and go, 'Oh, I didn't know you had people over last night, Miquita.'

Miquita Oliver

Seven glasses.

Ed Gamble

Just, like, loads of empty glasses everywhere.

Miquita Oliver

Yes. I am constantly washing glasses.

James Acaster

Well, what do you think about this that I noticed about myself this week? And I think this will absolutely revolt you. I go to bed with a glass of water on my bedside. Might have a few sips of it during the night. Wake up in the morning, finish the glass, then will often then top that glass up with more water and have a glass of water in the morning. So, it's been there all night long with this water in it.

Miquita Oliver

Oh, oh, oh, oh.

James Acaster

I've finished it in the morning and then with the same glass, I have a glass of water.

Miquita Oliver

Fuck. No way. See this?



James Acaster

That's a glass of water there you're holding, like it's Simba. Yes.

Miquita Oliver

And if it gets even a little bit-, I'd probably change this. Like, the glass of water I have all day working from home. I'd probably change this about four times a day.

James Acaster

Wow. And have a new glass each time.

Ed Gamble

Listen to this, Miquita. Now and again, I'll have, like, a bottle of water next to my bed. Like, just of tap water. And sometimes, I'll get into bed if I'm a bit pissed or whatever. I'll be like, 'Fuck, I need water in the middle of the night,' and I'll drink it and I don't even know how long that's been there for.

Miquita Oliver

Oh, fucking hell. Oh, Jesus.

Ed Gamble

Maybe, like, a week, two weeks.

Miquita Oliver

Sweating. Sweating in that plastic. Does that even feel like a good thing when it hits the back of your throat? Feels like end of party water.

Ed Gamble

I don't mind that.

Miquita Oliver

What are you drinking that water out of? I noticed that. That's a wine glass.

Ed Gamble

Oh.

James Acaster

Well, this is a cider glass.

Miquita Oliver

Oh. That's all kinds of fucked up.

James Acaster

A big cider glass and I'm drinking water out of it. How about this, Miquita? Sometimes I'll go down to the bottle bank in the car park and I'll stick my arm in there and I'll rummage around until I find a bottle and then I'll pull it out and then I'll just drink the dregs of whatever was in there.

Miquita Oliver

That's fine. That's looking after the planet.

Ed Gamble

How about this, Miquita? Sometimes if I'm thirsty, I just get a straw and I drink straight out of a puddle.

Miquita Oliver

Okay, no.



Ed Gamble

How do you feel about that?

Miquita Oliver

Genuinely making me feel sick.

James Acaster

How do you feel about this, Miquita? Sometimes I'll hide in, like, a really posh person's bathroom and I'll wait until they've gone to the toilet and they're using the bidet and then as soon as they turn the bidet on I just dart my head in between their butt and the bidet and I lap out of the bidet water.

Miquita Oliver

Yes, that's totally fine. That's totally fine. I think that mirrors your existence. I think the way we consume water mirrors our lifestyles.

Ed Gamble

Miquita, how about this? Sometimes if I'm really thirsty when I'm out and about, I just pay a stranger to spit in my mouth. How do you feel about that?

Miquita Oliver

Okay, yes. I think that all these sound like they make sense to who you are and where you are coming from. So, I'll drink out of my clean glass and you guys just fuck around with all your dirty stuff.

James Acaster

Your dessert.

Miquita Oliver

Pretty simple. Apple crumble. Cold single cream. The crumble has to be hot and I like it to have sultanas in it and it have quite a lot of sauce. And I like the crumble to not be too crumbly. I'd almost like it to be a bit more, like, dough like. And then cold cream. But I would say probably a jug of cream to myself. I don't like running out of cream. I like a lot of cream and it has to be really cold and I prefer single. Maybe this much cream? No. Two of these.

James Acaster

Two wine glasses.

Ed Gamble

Two face wine glasses full of cream.

Miquita Oliver

Big time.

Ed Gamble

And are you using all of that?

Miquita Oliver

Yes. I'd like it to be a bowl of cream with the crumble in the middle. But it's really a bowl of cream with an addition.

Ed Gamble

Right. Personally, that's too much cream, I'd say.



Miquita Oliver

No, no, no, no. Because I hate when it gets dry and it doesn't take many mouthfuls to run out of cream if you're talking about cream that you get in a restaurant. You get enough for, like, three mouthfuls.

Ed Gamble

Yes. Okay, I understand that.

Miquita Oliver

I ask for an extra jug often.

Ed Gamble

Really?

Miquita Oliver

When out.

Ed Gamble

I would never have single cream with crumble anyway.

Miquita Oliver

Would you have custard?

Ed Gamble

Ice cream.

Miquita Oliver

No.

Ed Gamble

Ice cream on crumble. No?

Miquita Oliver

No. I need it to be gentler than that. Like a Midsummer Murder's dessert, you know? What would they eat in the village hall?

Ed Gamble

The fuck is wrong with you? I mean, this is-,

Miquita Oliver

That is actually it. That is it. It's like, what would they eat in, like, the village where Miss Marple is? And that's how I plan these meals.

Ed Gamble

It's mad. How has this happened?

Miquita Oliver

This is in direct relation to having a fancy chef mum.

Ed Gamble

Yes. But your mum runs a Caribbean restaurant.

Miquita Oliver

Exactly. And I'm sick of that chicken. It's beautiful. It's beautiful. But I've eaten it my whole life.



Ed Gamble

Yes, okay.

Miquita Oliver

Her food is incredible but it-, it really is. And it makes people happy. And what she does with the, sort of, alchemy of her cooking, I think it's extraordinary. When it comes to what I want to eat, I just want to eat pie and crumble and cream and gravy.

James Acaster

I'll say that I would go custard first choice. Then ice cream. Then double cream. Then single cream. Then squirry-, squirry cream bottom. If we are talking about apple crumble.

Ed Gamble

Crème fraîche? Where are you putting crème fraîche?

James Acaster

Oh, I'd put crème fraîche above double cream.

Miquita Oliver

Wow.

Ed Gamble

I'd say the same, probably.

Miquita Oliver

I don't really like double cream. It's a bit too intense. Obviously.

James Acaster

Of course. Yes.

Ed Gamble

From the woman who said that she'd find sparkling water too intense that's not a surprise.

Miquita Oliver

Can I just say? In every other area of my life, I'm funky as hell. Okay? I can dance. I can talk to people. But when it comes to my food taste, yes, I'm a boring bitch.

Ed Gamble

No one who is funky as hell has ever said, 'I'm funky as hell.'

James Acaster

No.

Miquita Oliver

I've never had to profess it in such retaliation before but I was like, 'I should probably let them know that I am actually a cool motherfucker.' It's just what I like to eat.

James Acaster

Yes. So, you've got that amount of cream. Are you having it, like, you take a spoonful of crumble and then you put the cream on each spoonful?

Miquita Oliver

Yes, I do do that actually. I do do that. So, there's the bowl of cream, the apple crumble, and then spoon, and then, yes, little jerk. Woo! Yes, every mouthful's got a bit. Yes. Yes, that's not that-, that's a bit new. I've only been doing that in the last few years.



James Acaster

You know what, for me, saves this dessert? Because apple crumble is nice anyway. I wouldn't have it with the single cream. But the sultanas in the apple crumble really make it for me.

Miquita Oliver

Yes.

James Acaster

I think that's essential in an apple crumble. I definitely want that.

Miquita Oliver

And not always there.

James Acaster

No.

Miquita Oliver

Not always there. I think it takes it out of the school dinner frame. But then if you're talking about puddings in general-, like, God, I used to love school dinner's puddings. Like, I loved just, like, cake and custard from school dinners. And I loved that sometimes it was chocolate cake with chocolate custard.

James Acaster

Yes.

Miquita Oliver

That was good. But I imagine that your schools had better school dinners than me. I went to some pretty shitty schools.

James Acaster

No, my school-,

Ed Gamble

No. That sounds like my school's school dinners, to be honest.

James Acaster

Yes. I actually had a packed lunch. My mum would do me a packed lunch. But when I was older, I worked in a school as a classroom assistant and I would sometimes have-, because you'd be on lunch duty with the kids and you'd have to have dinner with them because they were autistic kids. So, you had to, like-, if you were assigned a certain kid for the day, you had to go to have school dinners with him. And so, it was like the first time in my life I was having school dinners was when I was, like, in my mid-twenties, working that school. And I would find myself not verbalising it or saying it to any of the other teachers but, like, thinking, 'I really hope it's chocolate cake and chocolate custard.' I'd be quite excited about it.

Miquita Oliver

Yes. You get into the rhythm of, like, 'Oh, God. I wonder what it is today?'

James Acaster

Yes.

Miquita Oliver

I do love that. And I think that's because I never had-, you know some families are like Wednesdays bangers and mash, Fridays fish and chips? My mum was never like that and I really like structure and order. No shit.



James Acaster

Yes.

Ed Gamble

And when you're eating the apple crumble, every time you take a spoonful do you have to then go and get a clean spoon for the next one?

James Acaster

Good question.

Miquita Oliver

No. No. That would be-,

James Acaster

Yes, but that is in your head now, right?

Miquita Oliver

I'm just thinking can I give myself a bowl, I'll go and have four teaspoons? Yes, that's quite good. Four big spoons. That would be beautiful. That would be beautiful.

Ed Gamble

Yes. And then every bite is your first bite.

Miquita Oliver

I think is like-, so, that, it's like that first hit of something and it's like trying to recreate that but you can't, really.

Ed Gamble

No.

James Acaster

I think he's got you there. That's going to be in your head now. Miquita, if you start doing that, at that point, will you acknowledge that you've got a problem?

Miquita Oliver

Yes, and only then. Yes, I will. So, do we like my meal at all now?

James Acaster

Well, I'll read it back to you and let's see how we all feel about this.

Ed Gamble

Yes.

James Acaster

Okay? We'll see how you feel about it, Miquita, most of all. That's the most important thing. You're the one eating it. It's your dream meal.

Miquita Oliver

Okay.

James Acaster

Water. You want still, Brita filtered water. Poppadoms or bread? Nutty brown bread with butter. Starter. A really good salad with radicchio, parsley, water cress with the Oliver family oysters. Main course. Mince and tatties with creamy, mushroom-y sauce.



Miquita Oliver

Oh, yes.

James Acaster

Side dish. A cauliflower cheese and carrots. Although, from what I gather, you can take or leave that. You'd rather it wasn't there.

Miquita Oliver

It's more important about the peas.

James Acaster

You want the peas to be with the main course as well.

Miquita Oliver

Yes.

James Acaster

Drink. Big glass of Syrah red wine.

Miquita Oliver

Yes.

James Acaster

Dessert. Hot apple crumble with sultanas and a jug or two jugs of cold single cream.

Miquita Oliver

Yes. What a party.

Ed Gamble

It's not a party though, is it, Miquita? It's a wake if it's a party.

Miquita Oliver

Do you know what it is? It's tea.

Ed Gamble

Look, I do quite like the sound of this. I can imagine if it's cold outside, as it is at the moment, it's exciting.

Miquita Oliver

Like, food that loves you from within. And also, I just love the idea that there's probably, in this country, five million other people having the same dinner as me. I just love that. I love that we have, like, our five or ten things that, in this country, you would just have for dinner. Like bangers and mash, spaghetti bolognese, shepherd's pie, fish pie. Just, like, the classics.

James Acaster

So, when you're eating a meal like that, you like to think about all the other people eating it?

Miquita Oliver

I think I was brought up in a single parent household with not much structure. So, I liked telly and comfort food. I liked things that made me feel connected to the country around me. Not the world. This is actually quite Britain specific. And that's why I always liked EastEnders because I loved that it was on at eight o'clock and I knew that everyone would sit down at 08:00 and watch it with their tea.



James Acaster

Did you like it when you would, like, you know, present Pop World same time every morning? T4?

Miquita Oliver

Absolutely, absolutely. There was definitely no coincidence that the first job I had, sort of, marked the weekend. Then T4 really cemented it as, like, you are part of everyone's weekend. To this day, people still say, like, you know, 'I watched you growing up.' I think there was a part of me that loved that, sort of, inserting myself into the structure of the country and the rhythm of the country. And I know it sounds like I've gone off on a tangent but that is-, I know that's what I'm looking for when I go to the caf or I make that kind of food at home or ask mum to make it for me.

Ed Gamble

I think you might have convinced me, you know.

James Acaster

Look, we've given you a hard time but genuinely, I can't really pick any faults with-, I would enjoy this meal. Absolutely, I would enjoy it. And there have been much worse menus on this podcast including Simon Amstell's so-,

Ed Gamble

Because Simon hates food.

James Acaster

Yes, thank you. This is what we thought. This is what we suspected.

Ed Gamble

Miquita, thank you so much for coming to the dream restaurant. I think you've convinced us to the ways of mince and tatties.

Miquita Oliver

Not James.

James Acaster

I'm won over. I would eat that.

Ed Gamble

I've got bad news, Miquita, for the end of the podcast. You're going to prison. Good luck!

James Acaster

This is the twist of this episode. We've got the police wagon waiting for you outside.

Miquita Oliver

I'd do one night in prison for this meal.

James Acaster

Cool.

Ed Gamble

Oh.

James Acaster

Which prison?

Miquita Oliver

Oh, God. Probably one of the countryside ones.



James Acaster

Yes, got to be, right?

Ed Gamble

Oh, yes. For the view.

Miquita Oliver

For the view.

Ed Gamble

Yes. Thank you very much, Miquita.

Miquita Oliver

Thank you.

James Acaster

Thank you, Miquita. It's been a pleasure.

Ed Gamble

Bye! Well, there we go. I think she convinced us, James, menu wise.

James Acaster

Sometimes it's nice to be won over and have your mind changed, isn't it?

Ed Gamble

Yes, it is. Thank you, James.

James Acaster

Let that be a lesson to everyone.

Ed Gamble

And thank you very much to Miquita as well for coming on the podcast. You were great. Miquita's podcast, the Wine Times is well worth a listen. I, myself, have been on it but lots of other guests have been on it as well and loads more still to come so do go and check that out wherever you get your podcasts, James.

James Acaster

Thank you, Miquita, for not saying the secret ingredient as well. Chicken's arse.

Ed Gamble

Yes. No chicken's arse. Not a chicken's arse in sight.

James Acaster

Mentioned a roast chicken at one point.

Ed Gamble

Yes.

James Acaster

Mentioned the chicken. I thought-,

Ed Gamble

Uh-oh. Is she going round to the arse? Is there going to be a little reach around? But no. I'm on tour, James.



James Acaster

Congrats.

Ed Gamble

In February. I'm going all over the place. I've got a new stand up show called Electric. I'm very much enjoying putting it together. Having a lot of fun and can't wait to show it to everyone. Edgamble.co.uk for tickets. I should be coming to a town relatively near you.

James Acaster

It's going to be great. Ed's been telling me loads of little bits and bobs from it and it sounds very funny.

Ed Gamble

Yes. I'm a cop in it. I'm an undercover cop.

James Acaster

What? What?

Ed Gamble

I'm an undercover cop in it, James. But I don't mention it unlike some undercover cops.

James Acaster

Yes. So, only you know.

Ed Gamble

Yes. But I would never, ever, as an undercover cop, say on stage that I'm an undercover cop because then what the fuck is the point of that character?

James Acaster

Yes, absolutely. And if you did do that, I think audience members would be well within their rights to shout out, 'Not a very good one then,' and stuff like that at you every now and then. Thinking that they're being very funny, they would be well within their rights. And you would deserve it every time that happened.

Ed Gamble

I don't think they're being funny in that situation, James. I would think, 'That's very accurate. Well done.'

James Acaster

They're pointing out the logic.

Ed Gamble

'You've spotted a major flaw there.'

James Acaster

Yes. And it would always be men over 50 are always the one who shout that out, aren't they? They're always the one.

Ed Gamble

The wisest.

James Acaster

There would be a man over 50 who would go, 'Can't be a very good one then, mate. Ah.' Like that.



Ed Gamble

And everyone laughs.

James Acaster

And you go, 'Oh, good.' Well, no, actually. It makes the gig very awkward right out the gate.

Ed Gamble

Okay. Well, I'm definitely not going to mention that I'm an undercover cop then.

James Acaster

Yes. Don't mention it.

Ed Gamble

Too busy talking about Bake Off and being sad. That's the problem with my show. A lot of stuff about being sad.

James Acaster

... doing Bake Off. Oh, no.

Ed Gamble

'Oh, I did Bake Off and I was tired.' You know, that sort of thing. That's what I'm going to do.

James Acaster

Yes. They're the two types of routines. We all know that. Pretending to be an undercover cop or saying you were on Bake Off and you were sad.

Ed Gamble

Yes. Exactly. No. But my tour is on sale now and it's edgamble.co.uk for tickets so do buy a ticket. For God's sake. It's my livelihood.

James Acaster

Come on, Guys. We've got a cat to support.

Ed Gamble

We've got a cat to support. Come on. What about Pig? Think about little Pig. Anything you want to plug, James? Go on.

James Acaster

Yes. Don't forget to tweet @OffMenuOfficial with your intro for this week's podcast. Hey there, Mr Benito. I've got an intro for you, oh. And then whatever it was that Ed said.

Ed Gamble

It was the Coco Pops of conversation, pouring over the cold milk of humour, and oh, God. So, remove the oh, God and then finish it off. I'm so tired.

James Acaster

He's so tired. Look at how tired he is.

Ed Gamble

I'm so tired.

James Acaster

He's tired, he's hungover.



Ed Gamble

I got absolutely blasted last night. I didn't eat dinner and then had two vodkas before we went out and then drank four pints when we were doing karaoke. And now I'm absolutely obliterated.

James Acaster

Yes.

Ed Gamble

And I've got to go out for dinner tonight. With someone who famously drinks. Oh, man. I was fine for recording. Look, we recorded two this morning. We recorded this one with Miquita and we recorded one that you would've heard last week, I think. And that went fine because I hadn't eaten much and then I went downstairs after we recorded it and I ate some bread and some cheese and some ham. And then a big slice of Spooky Colin cake.

James Acaster

Spooky Colin the Caterpillar.

Ed Gamble

Yes. And now I feel awful.

James Acaster

What's the difference when he's spooky?

Ed Gamble

Well, I don't know. I just ate it.

James Acaster

Look at this guy.

Ed Gamble

I think it had a bone on it or something.

James Acaster

Who is this? Imagine if you were like this every week.

Ed Gamble

Well, it wouldn't last, would it? The podcast wouldn't last.

James Acaster

No, it wouldn't have gotten off the ground but it's fun to have it now, though. I think it's a welcome change this week. I quite like it.

Ed Gamble

And we've got, I mean-, another little peek behind the curtain. We've got to record some ads now.

James Acaster

Yes. We've now got to record some ads.

Ed Gamble

So, they'll be playing for months, months in advance. So, I imagine you'll be reminded of this moment in a few months when you hear an advert of me being sick.



James Acaster

Yes, yes. And how depressed he sounds and, like, being, 'This is odd. In this ad, James seems to be doing the majority of the admin and the actual important stuff and Ed is just grumbling and moaning for the whole thing.'

Ed Gamble

Oh, man. Oh, well. Well, it was a good episode though.

James Acaster

It was a good episode and I think this has been a brilliant ending. I am very happy with this.

Ed Gamble

Very good stuff. Okay, bye.

James Acaster

Bye. Bye, everyone.