



Off Menu – Ep138– Dane Baptiste

Ed Gamble

If you just preheat the oven of chat, we can slide in the turkey of fun. Welcome to the Off Menu Podcast.

James Acaster

Oh, Ed Gamble. Before we started recording, you said, 'I've got an intro but it's awful,' and you did not disappoint. That was the worst one you have ever done.

Ed Gamble

What's wrong? As it came out, I thought, 'Actually, this is way better than I thought,' the turkey of fun.

James Acaster

How do you imagine the turkey of fun?

Ed Gamble

It's like a normal turkey, but it's got sunglasses on. It's like the one Monica put on her head in Friends.

James Acaster

Fair enough. We'll heat that up.

Ed Gamble

Yes. Although, the sunglasses being on it in the oven scares me, because they'd melt, wouldn't they?

James Acaster

Yes. But also, you've kept the head on as well. The whole thing is just a full turkey.

Ed Gamble

I'm imagining the sunglasses are on the body of the turkey, and the turkey is prepared for the oven.

James Acaster

Like Monica in Friends? Yes, sorry.

Ed Gamble

And the oven of chat, it's like a normal oven but instead of heat and flames, it's just loads of people talking, which generates the heat.

James Acaster

Well, it's actually worse now that you've explained it.

Ed Gamble

I thought that, as I said all the people talking. It's probably quite confusing if someone's never listened to this podcast before, James. Can you please pull this back from the brink and explain what the hell we're doing here?

James Acaster

Yes. We, on the Off Menu Podcast, we welcome in a guest to the dream restaurant, and we ask them their favourite ever starter, main course, side dish, drink and desert. This week, our guest is Dane Baptiste.



Ed Gamble

Dane Baptiste, the brilliant stand up comedian, it's a pleasure to have Dane in the dream restaurant. We've known him for a long time.

James Acaster

A brilliant comic.

Ed Gamble

Yes, I can't wait to hear what he thinks about food.

James Acaster

He did his own sitcom, Sunny D. He had a show called Bamous on BBC Three. He's got a podcast called Dane Baptiste Questions Everything, which me and Ed have done. But, what food does he like to eat?

Ed Gamble

That's the question that we'll be asking him in this episode of the Off Menu Podcast.

James Acaster

But, there is a secret ingredient that we don't like. If the guest says the secret ingredient, we kick them out of the dream restaurant. A different ingredient every week, this week, the secret ingredient that we will kick Dane Baptiste out for, if he features it in his menu, is chopped peel.

Ed Gamble

Chopped peel, of course. You find it in mince meat and mince pies now and again, in Christmas puddings.

James Acaster

Sometimes in a bag of raisins, it's just knocking around in there. I don't like the chopped peel, it's too hard. I don't like the flavour of it. Don't get me wrong, sometimes peel is quite nice in stuff.

Ed Gamble

Candied peel is nice.

James Acaster

Candy peel is nice. Sometimes there's-

Ed Gamble

Zest is nice.

James Acaster

Zest? Zest is a whole other thing though, isn't it? It gets it's own word. People even describe good stuff as zesty.

Ed Gamble

No-one describes it as chopped peel-y.

James Acaster

'Oh, it's so peel-y,' no thank you.

Ed Gamble

That's bad stuff, is peel-y.



James Acaster

When your skin peels, people don't go, 'Oh, good news, your skin's peeling.' But, if you skin looks zesty, people will complement you on that.

Ed Gamble

Oh, yes. If your skin comes off in shreds, like zest shreds, people are like, 'Oh, sounds zesty.'

James Acaster

So, if Dane says zest, I think we reward him.

Ed Gamble

If Dane says zest, what do we do, give him a little kiss?

James Acaster

I think we bring him in on the restaurant. He gets to be one of the owners.

Ed Gamble

Okay. Legally?

James Acaster

Yes. We kick him out if he says peel, we bring him into the business if he says zest.

Ed Gamble

The business of zest. I'm okay with that, James. Signed off, ratified, as the co-owner of the restaurant, I'm on board. Let's get on with it, let's see if we're going to have an enemy or a business partner. This is the Off Menu Menu of Dane Baptiste. Welcome, Dane Baptiste, to the dream restaurant.

Dane Baptiste

Thank you for having me. I'm glad I got a reservation.

Ed Gamble

It's a hard place to get into, but the genie's puff out of his lamp took a long time there.

James Acaster

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

Dane Baptiste

Thank you, Genie. I made reservations a long time ago, so I'm happy that I finally was able to visit. I am alone though, unfortunately. But it's based on experience, I'll bring a guest on next time, but I'll just have to be here.

James Acaster

What guest would you like, who's your dream guest?

Ed Gamble

Great question, straight away. Dream dining guest, because this is a dream restaurant Dane, you don't need to commit to being alone at this restaurant. If you want to bring a dream guest, we can magic them up for you.

Dane Baptiste

No, I'm fine. I don't want to force anybody. I'm not too particular about guests. My requisite for a dinner guest is just people that want to eat and are good for conversation.

Ed Gamble



I do like given the option of choosing anyone, hypothetically from throughout history, alive or dead, any possible guest to have dinner with, and you went with, 'No, I'm alright, I'll just go alone.'

Dane Baptiste

Yes, I'll go alone.

Ed Gamble

Do you dine alone a lot, Dane?

Dane Baptiste

Yes, I mean, find myself dining a lot on the road, especially. I live alone, so a lot of the time, I'll order stuff in and try and get actually quite nice meals from Deliveroo and such. But, yes. A lot of the time, they're meals for one. Sometimes I find eating alone is quite a nice experience as well, sometimes. Great opportunity to people watch as well. A more natural habitat than people eating and grazing, so yes. It's a nice experience.

Ed Gamble

Just when you're talking about eating alone after or before gigs, normally I'll just take food with me, and then I'll come back home straight after the gig. So, I don't eat alone then. But, it just brings back a terrible memory of once I did a gig in Stratford upon Avon, I was staying over, the gig was quite early. I went to get some food afterwards, sat down on a table by myself. There was a couple on a table next to me, and they were chatting about the gig I was just on at. And they were going through the line up, and they went, 'Oh, the guy on second wasn't very good,' and that was me. I wanted to throw my drink on the floor and go, 'Look, it's me, I'm literally here.'

Dane Baptiste

Right, so why would you not want to eat alone, Ed? That's the kind of people that are out there in this cold world. Of course you want to eat alone. You don't want to be joined by these kind of people that spend their dining experience destroying the dreams and self esteem of others. You could have been, 'Maybe I was fucking hungry, maybe that's why.' 'I couldn't give you 100% because I was starving, it's very hard to perform when you're malnourished.' Let them know that. Did they tip their waiter? I bet they didn't.

Ed Gamble

No, they definitely didn't. What I did do in the end, Dane, was I genuinely took a picture of them and put it on Twitter.

Dane Baptiste

That's how you do it, Ed.

James Acaster

Dane, if you want to people watch while you eat, do you want us to put some people into the dream restaurant for you, so you can have a little peak? And if so, what's your favourite type of people to people watch?

Dane Baptiste

People on a date, I guess. I just like the funny conversations people have. I think a lot of the time, people's basis for coupling and relationships can be a lot more of a physical one, based on how people look or what their sexual prowess is like. But, even me and my friends, when we ponder celebrity coupling, we're like, 'What do these people discuss about dinner?' I think that's just the most common practice that most people do, and it's the cornerstone of relationships. Obviously, all relationships are nuanced and they're different. But, the main thing is finding someone that you can share a bed and a meal with, I think is a big part of relationships. So, I would like to see how people react and how they interact. Behind the vale of pomposity and pageantry, and expensive clothes,



perfumes, tanning and lotions, who are these people when they're doing a very basic thing of eating? You can tell a lot about somebody by the way they eat, I think.

James Acaster

I would want a couple having a breakup in the room.

Dane Baptiste

Yes, that's good.

James Acaster

That's an absolute goldmine.

Ed Gamble

Have you see that before?

James Acaster

Maybe once or twice, I thought that might be happening. But, you're not sure. Or, they're having an argument and you're like, 'Oh man, they're upset with each other.'

Ed Gamble

I quite like those couples who have clearly been together for a long time. Now, there's two types here. The silent couples. So, it's either they're silent because they hate each other, or they're silent because they're very content. You can immediately tell. I love just imagining their 40 years together of absolute misery.

Dane Baptiste

Some couples, food is their reason for bonding. So, I like those couples. You might go to a buffet, and they're not talking because there's food to eat, and they're not wasting time, and wasting respiration when they could be putting food into their mouths and down their gullets. So, I like those, people like that. It works because they both like to eat, and if they find somewhere good to eat, that's all that matters. I like that type of person as well.

Ed Gamble

There's an episode of cheers, where I think it's Sam and Dyane. But, it might be another couple. They've not yet slept with each other and for some reason they can't, I don't know, they're too busy. So, every time they're together they just eat loads and they're trying to figure out why they're eating so much. Then, someone breaks it down that they're doing it because they can't have sex. So, they're just eating all the time. So, now whenever I see a couple that's stuffing their face, I'm like, 'I guess you haven't banged in a while.'

Dane Baptiste

It's the only two things we refer to as an appetite, is our sexual appetite and our appetite for food. Normally, your partner has a headache, you go to the fridge. It's always filling the hole. It's always a good indication of a good, burgeoning relationship is when you both start putting on weight because you've been happily stuffing your faces from snacks the whole time, whilst Netflix and chilling. I think there's a real integral link between food and relationships. If someone lets you eat off their plate, a very good way of telling what kind of person they are. If someone's like, 'I ordered this one,' I'm like, 'Fine, then you can pay your own bill.'

Ed Gamble

What does it say about you, Dane, that you're eating in your flat alone a lot?

Dane Baptiste

That I like to people watch with a certain level of sensory deprivation, in that I don't want to smell them, or hear them, or have them look at me.



Ed Gamble

I was thinking about the link between that and your sexual appetite. Does that mean you like to order in?

James Acaster

Basically, I think Ed is making out that you're pounding it.

Dane Baptiste

Let's say I'm watching my weight, if you will. Nutrition. Between that, (TC 00:10:00) nourishing if you will, I am observing some intermittent fasting, whichever appetite you're referring to Ed, I say everything in moderation.

Ed Gamble

No, I think you're right.

Dane Baptiste

But then I also say, 5 a day, so don't listen to me.

James Acaster

We always start with still or sparkling water, but just so you know, I'm just asking if you want still or sparkling water. I'm not making out that's what you ejaculate or anything. Off the back of what we've just said, I'm not going, 'Still or sparkling water,' and you're like, 'I don't know what that's got to do with what I was talking about.'

Dane Baptiste

I wonder what sparkling semen is a symptom of, James Acaster. I'm actually fascinated. Carbonating your seed. Yes, fizzy jizz. Why is that not a thing yet?

Ed Gamble

It's true. There must be some pervy scientist who has invented a pill that you can take that makes it fizzy, right?

Dane Baptiste

Because at least then, you're like, 'Don't shake it. It will go everywhere. Like a champagne bottle.' Actually if jizz was fizzy, that would be a great way of indicating you've had a good time. It would be like winning Formula 1. They're like, 'Ah, yes.' Pole position, if you will.

James Acaster

Putting your thumb over it. Sorry Benito. We can't see him on the Zoom, but we know he's shaking his head.

James Acaster

He will not be looking impressed. He'll be taking his headphones off and telling his partner, 'Oh, they're talking about fizzy jizz again.' But still or sparkling water for you Dane Baptiste, before your meal?

Dane Baptiste

May I have still, please? May I also have it with ice and slice?

Ed Gamble

A slice of anything in particular or is that dealer's choice?

Dane Baptiste

Surprise me, but within citrus boundaries.



Ed Gamble

Okay. That's key because you don't know what this genie's going to do. James, if you were offered the choice. If Dane said, 'Put a slice of anything you want in my still water,' what are you going for?

James Acaster

Slice of ham. Yes, a nice slice of ham. Maybe a slice of cake. But I'd put it like they do with a slice of lemon. On the rim of the glass. So, I'd a put a cake, just sitting on the rim.

Ed Gamble

Do remember this is Dane's dream meal, not yours.

James Acaster

Well, if it's the waiter's choice. (talking over each other 12.11). I first heard the term ice and a slice when I was a little kid and my auntie and uncle just started doing at home. They put a glass in front of me and then said, 'Ice and a slice,' and I absolutely lost my mind at how cool it was to say, 'Ice and a slice.' I absolutely loved it because it rhymed.

Ed Gamble

Still your humour.

James Acaster

I was just like, 'That is brilliant. They've just said ice and a slice because it's got a slice of lemon and some ice in it.' I absolutely loved it. Blew my mind.

Dane Baptiste

Me too. I could have said, 'And a slice of lemon,' but ice and a slice is (talking over each other 12.40). It's like I'm right there next to him in the bar right? Ice and a slice, buddy. Yes.

Ed Gamble

Would you say that in a restaurant environment to a waiter?

Dane Baptiste

It will depend on the restaurant. I think if I was in maybe a Browns or a steak house I might say ice and a slice, but if I was maybe in Nobu, I might not go, 'Ice and a slice.' I'd probably say, 'With a stick of cucumber.'

James Acaster

There are some things on the podcast that I get way more excited than Ed about and ice and a slice is one of them. I can't believe we've had this many episodes, and no one said the term ice and a slice yet, and I'm so glad to hear it.

Ed Gamble

I tell you why. I didn't get excited James. It took me somewhere else. When you said the first time I heard the phrase, ice and a slice, I was suddenly transported back to the first time I had the term, on the rocks. On the rocks, I now know, means with ice. The first time I heard the term on the rocks was in Who Framed Roger Rabbit when he asked for something on the rocks, and they bring it to him with loads of little pebble glass with loads of pebbles, but I hadn't heard the term on the rocks. So, I saw that and I thought, 'what's he complaining about? That's what he's asked for.'

Dane Baptiste

I think that's where I first heard the term as well. Scotch on the rocks, right? Bob Hoskins. It's like the first time I heard the term neat when someone was describing a drink. And I was like, I mean,



it's anything but. Aftershock is not neat at all. Neither is neat JD Really neat at all. It couldn't be further from the truth. It's definitely not neat.

Ed Gamble

If aftershock was neat, it wouldn't always end up on the floor.

Dane Baptiste

It's very untidy.

Ed Gamble

We know that because we often have to do gigs in nightclubs during the week when they're not nightclubs, but they're putting comedy on in we have to walk around on the floors and the soles of your shoes nearly get ripped off by the dry aftershock. It's horrendous.

Dane Baptiste

It really is. I mean, aftershock that must be aged in kryptonite barrels. Because it takes down Superman. It really destroys people.

James Acaster

I did a gig a place in Sheffield and commented during the gig that how sticky the floors were. Next time I went there, they had changed the floor since last time, but when when they pulled up the old floor, they cut out a block of it and engraved it to me and I now have it in my flat. I've got a square of the sticky floor and it says, To James, here's your very own section of the stickers dance floor in the world. And it's on my wall.

Ed Gamble

I can't believe you actually kept it.

James Acaster

Yes, I kiss it every day.

Dane Baptiste

I'm sure that's pretty much a biohazard, to have that on the wall, but then it might be a very good deterrent. You're not going to have any vermin come in the house once they get a whiff of the stinky floor.

James Acaster

They'll get confused because they'll go in and go, 'The floor is on the wall?'

Dane Baptiste

There you go. Because they'll get the sugar, they don't get stuck on the wall and then now smell their ancestors.

Ed Gamble

That's a new game show I'm working on. It's a bit like Who do You Think You Are but with a more slapstick approach.

James Acaster

Welcome to Smell your Ancestors.

Ed Gamble

In front of you are 5 boxes.

James Acaster

Danny Dyer there just huffing on Henry VIII's pants.



Dane Baptiste

'Fucking hell, that's got a bit of a whiff to it, isn't it?'

Ed Gamble

'That's ponging that is, mate. Got to be Uncle Henry.'

James Acaster

Poppadoms or bread?

Dane Baptiste

Good question. I'm gonna go for poppadoms. Will they come with the obligatory curries, chutneys and sauces?

James Acaster

They come with whatever you want.

Dane Baptiste

Oh yes, I'll go for the poppadoms then.

Ed Gamble

They come with a little silver pot thing that rotates, but we can add as many sauce chambers to that as you wish. What chutneys would you like?

Dane Baptiste

I normally go for the typical. Most variations are on the mango chutney. I think it's the lime pickle and stuff as well. I love myself some raw onion at a curry house, so get that in there as well. Both white and red. Funny how wine and onions are the same thing, but they don't they're not made from the same thing, right?

Ed Gamble

When you say that they're the same thing. You mean just some colours?

James Acaster

They come in white and red.

Dane Baptiste

Yes. White and red. But then I guess red onions are purple. Then so is red wine.

James Acaster

I feel like you're one step away from insinuating that wine is made of onions.

Dane Baptiste

No, because that's vinegar. So, then we got there. I know there was something in between there somewhere. one synapse was off. So, to answer the question, all the chutneys, please.

James Acaster

I taught my nephews a song about wine. They like learning simple songs. It was a family meal and my dad got really annoyed and he hated the song. He wanted them to stop singing it. It's just them singing on a loop. They were both there singing, 'Wine, wine, wine, it's very alcoholic.' Over and over again.

Dane Baptiste

You wonder why your dad was like, 'I've had enough of this'?



Ed Gamble

Was someone drinking wine at the table?

James Acaster

Yes. We were drinking wine and they asked about the wine what it tasted like. I think maybe a person just said, 'It tastes alcoholic.' So, we started singing 'Wine, wine, wine, it's very alcoholic.' We didn't stop singing it.

Dane Baptiste

And the wine kept flowing.

James Acaster

I like making up little songs.

Dane Baptiste

I like it. It's the most melodic intervention I've ever heard of.

James Acaster

Starter. are you choosing poppadoms because the meal ahead might suit it?

Dane Baptiste

No. It's a nice option I wanted to go for, I think. I'm someone, when it comes to dining, I tried to have the most immersive and broad experience as possible. I'm not typically an a la carte person, but I'd say for this starter I'd like-, So, I used to work in media sales. As an agency executive, I had to take people to client lunches and stuff and discovered this restaurant in London called Hackathon (ph 18.56), which I think is one of my favourites. One of their starters includes a dim sum platter, which is what I would like to have for my starter. It's got a shumai which like an open dumpling and then it's got one prawn dumpling, one's got fish row on it. One's got a black cod and a dumpling, but they are amazing. All different types of textures and it's like a little rainbow in a nice little steamer and it's wonderful. It comes with also a red chilli paste a little bit of soy as well for dipping and you also get Chinese vinegar as well for dipping. I'm a real big fan for the dim sum. So, I will go for that for the start.

Ed Gamble

I think I came to dim sum relatively late. We're near a Chinese supermarket and regularly just go and sweep out the freezers, grab everything we can and do dumpling night.

Dane Baptiste

It's so good.

James Acaster

The funny thing is I think in Chinese culture, dim sum is more of a brunch thing and more of a light lunch thing, but I'm just like, 'Can I have about 20 different types, please?' They're amazing. They're so good. (TC 00:20:00) Whether it's the shumai ones or prawn dumplings gyoza as well every now and again, do a bit of gyoza. But, big fan of Chinese dumplings, so, dim sum platter for sure.

James Acaster

I think you're right, you've hit on something there. The British attitude to things is, take a really nice cuisine and then the twist we add, is having loads of it.

Ed Gamble

Yes, load and load and loads.



James Acaster

You know that delicious dish you've invented? I'm going to eat that until I'm sick.

Ed Gamble

Yes. Also, can I have some chips with it as well, please?

James Acaster

Yes, also some chips.

Ed Gamble

And a side of chips as well, please, that would be nice.

James Acaster

What's the most dim sum you've ever eaten, Dane?

Dane Baptiste

Good question, I think, the most I've ever had, no regrets by the way, but with my former housemate, I think we did maybe 9 or 10. A stack where I couldn't even see him, basically. The waiter, like a Leaning Tower of Pisa, bringing it to us. Yes, we ate it all. dim sum is so good, I don't think I've ever eaten turnip under any other circumstances, but pan-fried turnip cake, that you get from dim sum restaurants.

James Acaster

Oh yes.

Dane Baptiste

It's so good. Making turnips into a delicacy, I think, is amazing.

Ed Gamble

I think it's cos they put name in the name, right?

Dane Baptiste

Well, I think that definitely helps. You'll always look at a cake, yes.

Ed Gamble

Yes, I'm not going anywhere near it unless there's cake. If someone says, 'I've made this turnip dish,' well, I don't want to fart for the next 48 hours, but they put a little bit of cake in it, lovely.

Dane Baptiste

Yes, it's up there with one of the cakes, as opposed to other Chinese dishes that have become cakes that aren't so good, like rice cakes. How can 2 words come together and make something so disgusting?

Ed Gamble

Separately, so nice.

Dane Baptiste

Separately, so nice, I love rice, I love cake, but come together-, oh my God. It's like when cousins marry.

James Acaster

I like both of those cousins, but they shouldn't be together.

Dane Baptiste

Separately, yes, right? Come together, it's an abomination.



James Acaster

What about chocolate covered rice cakes? I'm not going by the metaphor, forget the metaphor.

Ed Gamble

Yes, if the cousins fuck and you make a baby, and you cover it in chocolate, fine.

Dane Baptiste

Yes, exactly, that's exactly what it is.

James Acaster

You don't like the chocolate ones, though? You don't have a bite of chocolate ones, and think, 'This is alright.' I quite like the chocolate ones.

Dane Baptiste

Up until I get passed that small millimetre of chocolate, and then I'm like, 'This is a fucking rice cake.' Stop doing this to people. I would rather just have a rice cake and come to terms with the fact that I need to go on a diet, or that I need to watch what I eat, because that's what I eat. There's no other reason why you should be eating a rice cake.

James Acaster

Sure.

Ed Gamble

Right okay.

Dane Baptiste

Not with Popchips being available, that's the new one, Popchips, that's where it's at.

James Acaster

You like Popchips?

Dane Baptiste

I love Popchips.

James Acaster

I've got a lot of Popchips in the flat at the minute.

Ed Gamble

Yes, me too. They're sponsoring us for an episode, Dane, and they delivered, what I would call, a pub's back room worth of Popchips.

Dane Baptiste

Popchips, they're an amazing company that makes those delicious snacks, they are affordable and healthy. Man, you guys are lucky, I wish I could do a brand partnership with Popchips. But perfect example of the perfect marriage of 2 delicious things. Pop, enjoyed by northern children everywhere. Chips, enjoyed by both-

Ed Gamble

By northern children everywhere.

Dane Baptiste

By northern children everywhere. Chips, enjoyed globally, and in particular, enjoyed alongside all world cuisine by English tourists. Put them together and you've got Popchips. Everyone loves them.



James Acaster

Well, Dane, look, I think we can do a proper campaign for you to get a load of free Popchips. I think we can get the listeners to tweet Popchips and tell them that they should send you loads of freebies because you've talked about them.

Dane Baptiste

Listeners, I would be forever indebted to you, and I can assure you that if you were to continue your patronage, by coming to a show, Popchips would be available as canapes.

Ed Gamble

That would be great. Go and see Dane Baptiste on tour, get a free bag of Popchips.

Dane Baptiste

Get some Popchips. Yes.

James Acaster

Although, I think they've stopped doing the buffalo wing flavour, which is upsetting.

Dane Baptiste

We've got 2 campaigns. Bring it back as well. Bring it back. Bring back the buffaloes.

James Acaster

Imagine having to tell people that, 'I'm currently involved in 2 campaigns, both of them are about Popchips.'

Dane Baptiste

Some people say, I spread myself too thin, but Popchips are thin too, and they're fine. So, why can't I be?

James Acaster

Imagine this, Dane. Close your eyes first. Dim sum flavoured Popchips. How does that make you feel? Do you think you'd like that? Each Popchip in the bag is a different dumpling, so you don't know what you're going to get each time. It's like Revels.

Ed Gamble

So, it's like the platter. A Hakkasan, dim sum platter flavoured bag of Popchips.

Dane Baptiste

I really like that. I like that, because I feel like dim sum stuffed with Popchips doesn't work the same way.

Ed Gamble

No, they'd go soggy wouldn't they?

Dane Baptiste

Yes, they'd go really soggy and the whole steam thing. So I think, yes, dim sum flavoured Popchips, I'm here for that.

Ed Gamble

Great. Campaign number 3.

James Acaster

That's campaign number 3.



Dane Baptiste

This is why I couldn't afford to eat with anybody else, we've got business to do here guys, this is a business lunch. It's a business meal.

James Acaster

It's a business lunch, keep your receipts, we can all claim on this.

Dane Baptiste

Yes, it's all deductible.

James Acaster

Let's get onto your main course now, Dane.

Dane Baptiste

It's come down to 2 very narrow options, but I think the best meal is always home cooked, this is what I believe. And so, my main course is basically elbow macaroni with brown stew chicken, and that's what mum used to make. It's like a comfort food, it is very, very nice. I actually had the opportunity to make this with Levi Roots last year. My God, did I shit myself when I made it, but he helped me improve the recipe and stuff as well. It's one of those things where I enjoy it as an adult, I enjoyed it as a child. You can give it to kids because, kids can be quite fussy with foods if their palettes aren't developed yet. Yes, it's a really nice comfort food, it is, to make.

Ed Gamble

I think you're right about the home cooking thing. I love eating at restaurants, obviously, but when you're really missing good cooking, I just want some home cooked food. Just want my mum to make something, please.

Dane Baptiste

Yes, and that's my go to.

Ed Gamble

Or Levi Roots.

Dane Baptiste

Yes, or Levi Roots. Hopefully one of them will choose not to listen to this particular episode. But that's between my mum and Levi. It was a real close tie between either that, or there is a black cod in miso sauce that I like from a place called ROKA, which is so nice. They also do another, I think, it's Chilean sea bass, in Chinese champagne honey, that accent as well. And those were the other 2 options, because I remember eating those and thinking, 'My God, this is the life.' I think it was one day where I felt like my stomach was beginning to rest on my space bar at work, and I was like, 'Need to stop going for fly dinners.' That's why I say a home meal is better because it may not be put together with the same kind of, I guess, polish, when it's finished and the same presentation, but that meal does come with love, and someone saying, 'You're getting a bit fat mate.' They won't tell you that in a restaurant, but at home, Mum will be like, 'You need to cut back a bit.' And the key is, guys, it's because the brown chicken (ph 26.39) is a natural gravy producer, and just having that pasta with a little drizzle of gravy, ah man.

Ed Gamble

Is it just like boiled pasta, there's not a sauce with that or anything? It goes with the chicken, yes?

Dane Baptiste

It goes with the chicken, with the pasta, and also it worked for me as a student meal as well, where money is a bit tighter and stuff. Also, cooking conditions, for most students, it's just inhospitable. As we know, most student kitchens will not pass a minus 1 hygiene rating, so to be able to boil pasta and maybe have some leftovers. Heat that up, drizzle a little gravy on it and it's the best. I almost do



use the gravy as like a stirring sauce and stuff as well, but it's so simple and so nice. I can see myself eating that alongside my nephews, some of them are younger than me, it's like, 'This is the life, young man, this is the life.' This is my equivalent of having my first beer with a nephew, or my son, it's like, 'This is it.' In a plastic bottle too, just like mum used to give it me.

Ed Gamble

Just to let you know Dane, I love that description of the food. James has been sat there for the last 5 minutes, desperate to ask you a question about Levi Roots. James?

James Acaster

Yes.

Ed Gamble

It happened again because when you said Levi Roots, James went, 'Oh Wow.' And then his head went to everything he wants to know about Levi Roots, and he completely glazed over.

Dane Baptiste

A Levi Roots anthology all the way from Dragon's Den, all the way to now, I can just see James in the background going, 'Oh yes, oh man.' I saw it, I could even hear the Reggae Reggae Sauce jingle in his head. I can hear it.

James Acaster

Yes, I was thinking, 'Mind, if I can get some of my songs to Levi, and get him to start singing wine, wine, wine it's very alcoholic,' and stuff like that.

Dane Baptiste

I can see that.

Ed Gamble

Reggae Reggae wine.

Dane Baptiste

Reggae Reggae wine.

James Acaster

What I was going to say was, Ed, can you guess what I want to ask Dane? I already knew that Ed knew that I wanted to ask about Levi Roots. I wonder, Ed, if from Dane's original description of the dish, if you can guess the other thing that's stuck into my head as something that I wanted to ask about and talk about. I'll be very impressed if you know this, but it's quite possible that you would think, 'That's something he would pick up on.' I also wanted to ask about elbow macaroni.

Ed Gamble

I was going to guess that.

James Acaster

Yes.

Ed Gamble

Yes.

James Acaster

I was like, 'Oh, I've never heard it called elbow macaroni, but I know exactly what Dane is talking about and I want to dig into elbow macaroni, and if it's different from other macaroni.' Because I hadn't heard that term, and I just immediately liked the term elbow macaroni as well.



Dane Baptiste

Yes, it's very specific because I think most people regard macaroni as long tubules of pasta. Whereas, elbow macaroni, it just every so slightly curves, and I don't necessarily know if there's always different tastes, but I think something is very psychosomatic in my head, whereby it just tastes very different. It's just not the same. In the same way, to me, it's the same as when people go, 'What the fuck is this?' And they go, 'It's ketchup.' And you go, 'No, this is not ketchup, this is tomato sauce. Okay? So unless you've got another 56 varieties in that kitchen, you get this red shit off my table.' It just makes a big difference. So, to get good elbow macaroni, Kraft do good stuff. Normally, it's so weird because I'm lactose intolerant, but I'll buy a box of instant macaroni cheese because they do a particular type of elbow macaroni that I like. It's also the fact that it's normally used for kids, when kids to macaroni pictures and stuff. But, yes, you can buy really inexpensive stuff. There's probably about 4 different types of macaroni in my kitchen.

James Acaster

Now, what's he like? Did you get on with him? And did you see any socks? (TC 00:30:00)

Dane Baptiste

Right, he's very cool. I got on with him very well because I was very nervous.

Ed Gamble

What was it for, Dane?

Dane Baptiste

He has a podcast, and so he invited guests to cook and talk while you're cooking, which was very difficult when I was trying my best not to fuck up the recipe, and then trying to multitask and answer the questions, and stuff. But he was really cool, man. For me, the biggest fear was because the dish, as I understand it, I don't measure it in terms of ingredients, I've just gone from following memory. So, when they're like, 'You need to send him the recipe in advance,' I'm like, 'How do you recipe? My mother doesn't recipe.' She just goes, 'That's enough,' or, 'A little bit more,' so, I had to find a weird piecemeal recipe between the stuff I knew and the stuff I could find on the internet. He was like, 'Don't worry about that, I didn't even need it anyway,' and then he went and made it, it was amazing. He's a really cool guy and really fun, and naturally a very good cook.

Ed Gamble

Did he try and put Reggae Reggae Sauce in everything?

Dane Baptiste

No, he didn't. It was just like a nice accoutrement, so we made stew chicken and stuff. The only thing I was concerned about was that he put a scotch bonnet in the rice, with it to steam. But, yes, came out really, really nicely. I'm actually not that au fait with spicy food yet, but I'm getting there. I've been improving over the last 3 or 4 years.

James Acaster

So when you saw the scotch bonnet, you were scared?

Dane Baptiste

Yes, I was like, 'Oh, I'm going to embarrass myself and I'm going to sweat, or shit myself in front of Levi Roots.' And I feel like, I don't know how much of a compliment shitting yourself is to a chef, I feel like it should be one though, right? If it's going the other way.

James Acaster

Yes.



Dane Baptiste

Right? Because it's almost like, I ate so much I wasn't even paying attention to my bowel movements, when I needed a shit. So I would rather sit here and shit myself than leave the table where you're cooking food.

James Acaster

Chefs, if you're listening, let us know how you feel. We've had a few chefs on this podcast, we've never asked them that.

Ed Gamble

I've never thought about how inappropriate the name, 'Scotch bonnet,' is for something spicy. It's a really sweet name.

Dane Baptiste

It's really up there with fizzy jizz (ph 31.49). Fizzy jizz all over your scotch bonnet.

James Acaster

I guess, fizzy jizz doesn't sound spicy either.

Dane Baptiste

No, your tum will tingle.

Ed Gamble

I was thinking, when you were talking about art on the wall, once, when I was at primary school, we had to make our favourite meal, like a picture of a our favourite meal that our parents cooked us for them to display on the wall. So, when people came round, they'd be like, 'Oh look, it's all their favourite meals.' My mum's a great cook and she cooked loads of amazing stuff, when I was little especially, and I panicked and couldn't remember anything she'd ever cooked for me. So, I made peas with cheese sauce out of crepe paper. Terrible artist, didn't think it through, I made all the peas individually. Only the bottom layer stuck onto the plate, so when it went up on the wall, they all just fell off of the plate.

Dane Baptiste

So, it's a bowl of cheese?

Ed Gamble

Bowl of cheese, which, to be fair, was my favourite meal. Yes, to be fair.

Dane Baptiste

Yes, I feel, at one point, that could have been your favourite meal, Ed.

Ed Gamble

Yes, definitely. It's well known on this podcast that I love cheese. I used to get a packed lunch to school and then I used to go to the dining hall and have a proper lunch as well. I had to sneak in so they didn't see me because they knew I had a packed lunch, and quite often I'd go to the salad bar and just get a bowl of cheese. A bowl of grated cheese.

Dane Baptiste

Ed, listen. It's your life, Ed. You know what? It's your life and I've heard worse. There's syringes where you can inject cheese and stuff into things, and people do that. I used to work at Iceland, and they used to have an inside out cheeseburger, which is basically a burger with a cheese filling.

Ed Gamble

I didn't know you used to work at Iceland?



Dane Baptiste

Yes, I used to work at Iceland. I have a theory that, at some point at culinary school, Heston Blumenthal had a best friend, and his friend may have come from a more modest background than Heston, and he would come up with all these crazy ideas. Heston was like, 'I'm going to go and work and create things using cryogenic storage and fridges,' and the guy was like, 'What the fuck happened to you, Heston? You've forgotten who you are.' He was like, 'Come on buddy.' And he was like, 'No, we said we were going to do this to give back to the people. Remember? The 5 bird medley? The turkey stuffed with the goose, stuffed with a chicken, stuffed with a hamster? You were supposed to be part of that too, Heston. What happened to the inside out cheeseburger you said we were going to do?' And they went their separate ways.

Ed Gamble

Yes, I suppose, you're right. Iceland is the cheaper equivalent of Heston style mad stuff. Chicken tikka lasagne, right?

Dane Baptiste

Yes, you know The Fat Duck? It's like The Fat Pigeon. That's what Iceland is.

James Acaster

It's a lot of snobbery. People just looking at Heston going, 'Oh, he's a genius, I can't wait to see what he's done,' and people turning their nose up at the inside out cheeseburger, as if it's stupid.

Dane Baptiste

As if it's stupid.

James Acaster

If you went to The Fat Duck and they served that, everyone would be like, 'Oh, how did he come up with this idea? It's so good.'

Dane Baptiste

Yes, it's like, you can get snail porridge at The Fat Duck and that's amazing, but if you get a caterpillar in your rice pudding, 'Oh, it's the chavs, it's disgusting, blah, blah, blah.' Things have got to change, guys, we've all got bellies, we all take shits. We're all people, at the end of the day.

Ed Gamble

That was the original name for this podcast.

James Acaster

We all take shits.

Ed Gamble

We've all got bellies and we all take shits.

Dane Baptiste

We've all got bellies and we all take shits.

James Acaster

We all take bellies, we all have shits.

Dane Baptiste

Shits, exactly. That could be the name of a nice tour, though.

James Acaster

Yes.



Ed Gamble

Yes.

Dane Baptiste: We've all got bellies, we've all got shits, and then you could open up every tour date where you're like, 'Have a look at this shit. Do you want to know what created this? Welcome chef Levi Roots,' and then Levi comes in, 'Look at that stool, that's healthy and regular.' 'Well, I use a lot of natural ingredients in my stuff, allow me to demonstrate.'

Ed Gamble

And we get the whole audience to stand up, and we all get our bellies out at the beginning. We've all got bellies.

James Acaster

Yes, we've all got bellies.

Ed Gamble

And we all take a shit.

Dane Baptiste

And everyone goes, 'Yes.'

James Acaster

Let me get this straight, though. The format for the show, your tour show, is that you go on, you show the audience a picture of some shit that you've done, and then you get them to guess what celebrity chef cooked you the meal, that made you do this shit. And then you bring the celebrity chef out, and they talk to the audience through the picture of the shit, and talk about how their cooking influenced that shit.

Dane Baptiste

Now, James, I know how it sounds, but I would submit to you that maybe 2 or 3 years ago, if I told you there was a game show where people dress up in masks, and you can't see their face, and they sing songs on TV. And then the game is to guess who they are, and they don't win any record contract at the end of that. It's just a competition to see who's behind the mask, you'd say, 'What?' That's The Masked Singer.

James Acaster

Yes, absolutely.

Ed Gamble

I don't think they're quite the same.

Dane Baptiste

Not exactly the same because one comes out of your mouth. One comes out of your mouth, one comes out of your bum, but, I'm just saying. At the end of my tour, it was like, 'Turns out this big shit was done by a big fat dude,' you'd be like, 'Yes, that sounds right.'

Ed Gamble

That's the end. The end of the tour, the whole tour builds up to you revealing that, and I quote, 'This big shit was taken by a big fat dude.'

Dane Baptiste

Yes.



James Acaster

Oh my God, hold on, now I'm getting confused. I thought the slide that you're showing them is a picture of a shit that you have done, and a celebrity chef cooked you a meal, you ate the meal, you did the shit.

Dane Baptiste

Oh no, not what I've done. I've got a tour to run, James, I'm not an animal. It's like a celebrity takes a shit, and everyone's like, 'Guess who's shit this is.' So, then that's the first hook, right? Then it's like, 'It's this person,' turns out it's Davina McCall, let's say, so everyone's like, 'Oh, I would've never guessed. Davina, you seem so regular and healthy, what's your secret?' 'I eat well, exercise well.' 'Let's find out who made this delicious meal that resulted in this delicious stool. It's Levi Roots.' Now, Levi's on the stage, it's like another act, and then he's like, 'Then you add a scotch bonnet,' and then Davina goes, 'That's what got me. That was it.' Right?

James Acaster

Yes.

Dane Baptiste

And, at the very least, people are there at least half an hour being like, 'What the fuck is going on?' And then someone goes, 'I need to take a shit,' and then someone goes, 'Don't forget your camera.' It's the level of audience engagement where everybody takes a shit, will just be unmeasured.

Ed Gamble

I love the guessing element. I love that we're guessing whose shit it is, we've got the audience engaged then, then the person who did the shit comes out and they've got a guest, who made them to the shit. So, they're guessing what chef cooked them the meal that made the shit happen.

Dane Baptiste

Yes.

James Acaster

Yes.

Ed Gamble

My only problem with it is, as an audience member, the picture of that shit I up for the whole show.

Dane Baptiste

No, I'll go back to the first slide.

Ed Gamble

Okay, yes.

Dane Baptiste

Which is the tour.

Ed Gamble

A logo, yes.

Dane Baptiste

Which is basically a mosaic of butts, yes.

Ed Gamble

All the butts.



Dane Baptiste

And bellies, it's like ultimate-, it's like a chess board.

James Acaster

Yes, butts and bellies.

Ed Gamble

Everybody's got a belly and everybody takes a shit.

Dane Baptiste

Now, see, 'Butts and Bellies,' let's do it that way. That's an easier sell, right?

Ed Gamble

That's nice, yes.

James Acaster

You're calling it, 'Butts and Bellies?'

Dane Baptiste

Yes, rather than calling it, 'Everyone Shits,' if I say, 'Butts and Bellies,' that can get through.

James Acaster

I feel like there should be some sort of bellybutton pun there. The butts, button, belly butts.

Ed Gamble

Belly butts on

James Acaster

Anthony, Jez and Nick would absolutely destroy me for this, but I'm just trying to think of-, belly, butt, on, I don't know.

Dane Baptiste

I know, we'll sell it to BBC, and then when it's on the iPlayer, they'll be like, 'To find out more shits, press the bellybutton.'

Ed Gamble

Great.

James Acaster

It's like a picture of someone's belly, and their bellybutton is a butt.

Dane Baptiste

There you go.

James Acaster

Or that it's that their butt, and their anus is a bellybutton.

Dane Baptiste

Yes, alright.

James Acaster

I've really enjoyed this conversation, more than I should be proud of. What's the side dish going to be?



Dane Baptiste

I think in the theme of what I'm going with now, I think it would be a side of fried plantain. Plantain it's a literal gift from God. It's a vegetable that is delicious, continues to give back. Some say, 'It is the bacon of the diaspora,' it works the same way. You can have it any day and night, you can fry it, have it sometimes crispy and slightly burned is even better. It's vegan as well and you can have it at any meal, breakfast, lunch and dinner, and you can also make plantain chips.

James Acaster

Yes.

Ed Gamble

I think it might be the food that I think about the most, but never cook at home. I've got to change that because I love it so much.

Dane Baptiste

It's so good, I think it's the same with a lot of people. There's this perfect window of ripeness for the right plantain, that if you get it then, when you fry it, it just naturally caramelises and chars. My goodness. I believe that, 'Manna from heaven,' was a misinterpretation and they meant, 'Plantain from heaven.' That's how good plantain is, you (TC 00:40:00) can't go wrong with it, short of eating it raw. I think even then, there's a whole thing now where you can boil it, and you can mash it up with avocado and it's amazing baby food.

James Acaster

Obviously, the only thing I'm thinking of now is how funny I think manna from heaven is.

Dane Baptiste

Yes.

Ed Gamble

As a phrase.

James Acaster

Yes. Anything from heaven makes me laugh. I think you're aware, Ed, that I find the-, heaven makes me laugh.

Ed Gamble

Yes, heaven makes you laugh, yes.

James Acaster

I mean, love it when people say they're in heaven, so now I just want to know what everyone's manna from heaven would be? For Dane, it would be plantain coming down from the sky.

Dane Baptiste

Yes.

James Acaster

Ed, what would you, if you were getting your manna from heaven, what would you hope to see coming down from the sky?

Ed Gamble

So, it's essentially what would I want to rain down from the sky, right?

James Acaster

Yes, but like, in the-, how familiar are you with the bible, Ed?



Ed Gamble

I'd say, who we talking, Jesus?

Dane Baptiste

Yes, New Testament or Old Testament?

Ed Gamble

Which? Hang on, is he in both?

Dane Baptiste

He's in the new one. He's in the new one.

Ed Gamble

Right, see, I'm more of a-, I prefer the early work, so maybe actually just-, what's he called in the first one?

Dane Baptiste

It's just God it part one.

Ed Gamble

Alright, yes, God.

Dane Baptiste

And then the second one is Jesus, but he's also God, because he's part of a Holy Trinity, which doesn't mean there is a sequel, Ed, even though the name implies there is a part 3. That's not happened yet.

Ed Gamble

I'll wait for part 3 and then I'll read them all because I can't get into something if I don't know the end of it.

Dane Baptiste

Do you know what? That's a really interesting existential point for most people. I will wait until it all happens, because at the end of part 2, there's some crazy post-credits shit and revelations. Literally. So, yes, I think most people are trying to find out what's going to happen in part 3, before they really sign up to the whole biblical, cinematic universe.

Ed Gamble

So, what is manna from heaven then, James?

James Acaster

Well, so, this is me now trying to remember from my Christian upbringing. I think there's a point where a group of people are travelling to the promise land, I think, and they're camping overnight and stuff, and they're really, really hungry. Haven't got any food. And one night, at some point, this manna from heaven comes down from heaven, from the sky, they can eat all that. So, just comes down from heaven for them, and they get to eat the food from heaven, straight from heaven.

Ed Gamble

And it's only 1 food?

James Acaster

Yes.

Dane Baptiste



But it's the best food ever, Ed. It's really nice, and it's filling, but it's also low calorie, and it's like slow release carbohydrate, but at the same time, it's fibrous and stuff as well. Before people said it's the best thing-, before sliced bread, this was the sliced bread. That's how manna from heaven works. Because before, people would be like, 'I've got this bread,' and then people were like, 'I don't give a fuck, we've got manna at home.' And people were like, 'this shit is already sliced.' Game changer.

James Acaster

That was when they started going, okay, well now the phrase is best thing since sliced bread, but it was best thing since manna from heaven. Right.

Dane Baptiste

That's how it used to be.

Ed Gamble

Alright, eggs.

James Acaster

You would like eggs to come down? They would splatter on the floor.

Ed Gamble

No, well they're fried already.

James Acaster

You want fried eggs to come down from the sky?

Ed Gamble

Yes.

Dane Baptiste

It's probably the safest state for an egg to be in if it's coming down from the sky, right, because you could just have a laksa and just be like, 'Oh,' and just catch it, right, and then you're good to go.

Ed Gamble

Yes, exactly. Or just a bit of bread. It's just straight in, another bit of bread on top.

Dane Baptiste

You've got all your tomato sauce and you've got your onions and stuff, like the shakshuka, and you're just like here you go, I'm sorted.

Ed Gamble

Caught another one.

James Acaster

Eggs. You'd want fried eggs coming down from the sky.

Ed Gamble

Yes.

James Acaster

Okay, yes, fine. Manna from heaven.

Dane Baptiste

Are all the eggs sunny-side up? Or any of them over easy?



Ed Gamble

I don't like over easy. I don't know why people mess around with that sort of shit. It's just always sunny-side up. Blew my mind the first time I went to America and people were going over easy, and they were being brought those eggs where you can't see that the yolk is in there, and it's all no, it should be sunny-side up. You know, you need to be open and honest with your egg. Stop trying to conceal the yolk. I let that fly by, the cheese injections.

Dane Baptiste

If there was a restaurant, Ed, that exclusively injected cheese into pasteries, you'd go to that place, right?

Ed Gamble

I'd go to the place that it directly injected cheese into me.

Dane Baptiste

Yes, you'd go down the back alley and say, 'hey there, hey, you like to party (mw 43.54)?'

Ed Gamble

You would love it.

Dane Baptiste

'Anybody want to party?'

James Acaster

Also, like Ed, Ed has to inject himself pretty regularly anyway, so he could do it in front of friends and family and they would assume Ed is doing one of his injections. So, you wouldn't even need to be a sneaky little, you know, going around, getting yourself your-, you could just do it in plain sight and everyone would be like, 'he's probably just doing one of his-, giving himself some (mw 44.17).'

Ed Gamble

Until they look, just look closely, and see that I've screwed one of needles onto the end of a Primula tube.

Dane Baptiste

I feel that's a good idea for a restaurant though, right? You know, like Shake Shack every now and again, they do different types of shakes and stuff, if you could get a particular type of liquid cheese each month, a different cheese or combination of cheese, and they'll either stuff it into the crust of a slice, a pizza slice, or like in a croissant, or muffin. Would you eat a muffin with a melted cheese (talking over each other 44.45)? There you go.

Ed Gamble

Yes.

Dane Baptiste

Would you eat a doughnut filled with cheese?

Ed Gamble

100%.

Dane Baptiste

And finally, would you eat a Magnum bar with a cheese centre? So, like a choc ice, but with cheese in the middle, instead of ice cream.



Ed Gamble

Yes, for the experience. I would be like, you've got to try that once. If they've released it, I've definitely got to try it. I'm not sure I'd enjoy it.

Dane Baptiste

In Edinburgh, they had a deep fried Mars bar, and then injected that with liquid Camembert, you in?

Ed Gamble

I think I might be dead. I think I might be in.

Dane Baptiste

Well I'm not here to gut shame Ed Gamble, I'm not here to gut shame. This is a dream restaurant, you have whatever you want, sir.

James Acaster

Ed, do you remember when we got sent that-, did you get sent that, is it dinner ladies? The dinner ladies?

Ed Gamble

Yes.

James Acaster

And they sent us a Scotch egg that you injected with, like a tomato sauce, before eating it? It was amazing. It was so good.

Dane Baptiste

That does sound very, very good.

Ed Gamble

It was really good.

James Acaster

I would go to a restaurant where the whole concept of the whole thing is, with every dish, you inject it with something, and you can choose what you inject it with.

Ed Gamble

That's nice.

James Acaster

So, you could order anything on the menu and then you said, 'and I'd like that with this injection please.' And they would bring you that along, and then you could inject it and eat whatever it is you want.

Dane Baptiste

That as a concept could work a lot better than you think, James. I think if you have like, for example, we have all the cheese selection that you inject stuff with and then various types of preserves and jams and syrups that you can inject stuff in for dessert.

Ed Gamble

And just like gravys as well.

Dane Baptiste

Absolutely.

James Acaster



Gravys, any sauces.

Dane Baptiste

Gravys, this is really good. We call it Syringé, with an accent on the 'e'. Or IV. I think IV is a cool name as well, but it's not like the other IV, this is IV.

Ed Gamble

The IV. Yes, that's good, yes. You could get it in a drip, the stuff you're injecting in.

Dane Baptiste

There you go.

James Acaster

The IV.

Dane Baptiste

The IVE and then (inaudible 46.30). Look, they have oxygens bars, James Acaster, it could work. Remember those, when people used to have oxygen bars.

Ed Gamble

Yes.

James Acaster

I reckon we could do this. I mean, we better be careful with this. Someone is going to nick this idea off of us, because it would actually be pretty good.

Dane Baptiste

And then all these injection restaurants will be like the new shisha café.

James Acaster

This is the best idea we've had on this podcast.

Ed Gamble

Yes, this is the best idea since the glaze curtain game-show.

James Acaster

Yes.

Dane Baptiste

What if I give you a double inside-out cheeseburger, with both those patties injected with more cheese.

Ed Gamble

Yes, I'm onboard.

Dane Baptiste

You believe in heaven now, James Acaster?

James Acaster

I believe in heaven. Benito, don't put this episode out until w've properly made sure. We've copyrighted this idea.

James Acaster

Now, well I think I at least know one of the drinks that might be on your shortlist for your dream drink, because I've heard you talk about on stage before how much you like it. I don't know if



milkshakes are going to be in the running here, Dane, but I know you're a fan of the milkshake, am I right?

Dane Baptiste

I am a big fan of the milkshake, and it's got to be in there. I'm going to keep it somewhat more classy and go for like a dirty milkshake and a double shot of Jack Daniel's honey bourbon as well. I've stumbled upon a recipe for a lactose-friendly milkshake as well now, because I've discovered that Oatly make a strawberry ice cream, so I take a few scoops of that. I freeze some oat milk as well, so you've got cubes of oat milk. Dollop of jam, some crushed ice, and then just maybe lactose-free milk, or soy milk, whichever one you choose. Double shot of bourbon. Put it in a blender, and my goodness, it is whipped to mc-perfection.

Ed Gamble

Booze shakes, hard shakes, aren't they? I think they're called hard shakes.

Dane Baptiste

I like hard shakes, I like dirty lemonades and stuff as well. There's a restaurant called Sweet Chick which had opened over here, it's a Nas's restaurant, the rapper Nas had a chain restaurant called Sweet Chick. And they very recently opened in Central before lockdown, and they used to do all the like hard shakes and all like the dirty lemonades and stuff I really miss it man. I never thought I'd be able to drink tamarind in a juice, but there it was, with booze. Living the dream. So, milkshakes definitely have to feature. I think milkshakes work as a perfect treat. They are both a drink and a dessert. Refreshing, satisfying, and yes, I've just gone through a very dark period of my life whereby my lactose intolerance had prevented me from being able to indulge in milkshakes unless I find vegan ones. Very few places do vegan milkshakes and if any listeners have any clues as to where I can obtain vegan milkshakes or any vegan milkshake manufacturers, then if you want a spokesperson, I am all up for that kind of brand partnership. My goodness. And I'm this close to like inventing them myself out of frustration. People tend to be, like infusing CBD into everything. And I was thinking that I could be like, if Ben & Jerry's met Howard Marks Mister Nice, and then created a whole new line of very nice organic CBD and infused frozen treats, including milkshakes, like the custards that you get at Shake Shack, ice creams, sorbets. So, imagine if your Grandma has like, you know, some kind of arthritic pain. Just give them a nice CBD infused ice pole, they can sit and chill out on a summers day.

James Acaster

I don't know if it's because we talked about Levi Roots (ph 49.41) earlier on but we are turning into entrepreneurs. We are coming up with so many business ideas.

Ed Gamble

But this, you're saying we're coming so many business ideas, Dane's coming up with the ideas. But he's doing it in such an open way to make us feel part of the conversation, that we feel like (TC 00:50:00) we've come up with the ideas as well.

Dane Baptiste

Hey you guys have got the restaurant. I'm just coming to you with the ideas, okay. That's all we do. It's innovation and levitation, as they say. (talking over each other 50.09)

Ed Gamble

They do say that.

Dane Baptiste

They do say that, but James has got all the logistics and stuff as well so, you guys have got the restaurant, this would be the perfect place to wheel out that produce, see how it works.

Ed Gamble



Look I've got a note pad, all I've written down is the IV restaurant. (talking over each other 50.22).

James Acaster

The IV restaurant. Don't let that go.

Ed Gamble

First page of the notebook, blank notebook, completely new, the IV restaurant.

James Acaster

In a few months time when Ed sits down to write his new show, opens his notebook, that's still the only thing in there. What was that about? Oh God. Oh yes, that's Dane's restaurant. I mean surely there's a lot of money to be made in someone having a dairy free milkshake chain or something like that.

Ed Gamble

The thing is Dane, I like, Oatly ice cream, I don't really like that sort of thing, like that doesn't fill me with joy.

Dane Baptiste

It sounds like frozen porridge, I know it.

Ed Gamble

Right, and Jack Daniels, I don't really like. But you've them together it sounds lovely. It's like the opposite of cousins fucking, right?

Dane Baptiste

It's the opposite of cousins fucking. It like 2 bio diverse strangers having consensual sex together.

Ed Gamble

Or just 2 cousins having a meal together and going home.

Dane Baptiste

Or 2 cousins, meeting platonically, and maybe stumbling upon the idea for a frozen treat company. Nice and normal stuff. Hey here's another 1. Liquor. People like liquor. People like rice. You put those together, that's liquorice and it's a fucking abomination.

James Acaster

Now we come to your dessert, and we've already got some clues maybe, we're probably not going to be having a dairy heavy dessert, unless you've made it lactose free.

Ed Gamble

Quite a sweet drink already, going into the dessert.

Dane Baptiste

Yes, I have a vert sweet tooth though so I'm more than fine with this. Because I can't go for the charcuterie board can I? Or the selection of cheeses and grapes a lot the time. So, normally I have to make my excuses when aperitifs and charcuterie arrive and make myself scarce.

Ed Gamble

You just run away, if a cheese board arrives you run away.

James Acaster

You and me both.



Dane Baptiste

I've got to get out of there, I've got to get some air. I've got to get out of there.

James Acaster

I flip the board over, I'll ask if we're cousins and I'll leave.

Dane Baptiste

Like men did in the old days James. Some of the old customs need to come back. My birthday a couple of years back, my partner-

Ed Gamble

Happy birthday for then.

Dane Baptiste

Thank you. Thank you very much.

James Acaster

Sorry we missed it.

Dane Baptiste

It's cool, you were there in spirit guys, trust me. But I was there with my partner at the time and we went to a place called Zuma in Kensington, which is, again, a very big fan of Asian fusion and sushi and stuff and the dessert was essentially again like a platter which had like, you know when then cut like melon into the shape of like a boat, like a melon boat, and there were like different fruits and stuff. If I see persimmons or passion fruit or dragon fruit, I know I'm eating pretty well, or star apples and stuff, like these aren't normal. Like the kind of fruits you won't find synthesised in a packet of fruit pastels. You're having a good time. But I go for like the fruit selection, and it also came with a very nice, I think it was a fondant, yes chocolate fondant, and it came with matcha ice cream, which I found was very very nice. So, I'd want something very similar like, maybe like a little chocolate selection but with a matcha filling. I want to say matcha fondant filling, so it was like a chocolate cake, matcha fondant filling, and then like, maybe some fruit sorbet and a selection of the different fruits, and then all of that is infused with CBD, and that would be my ideal dessert.

Ed Gamble

Yes I love matcha.

Dane Baptiste

It's 1 of my favourite powders.

Ed Gamble

It's like Grinch cocaine, isn't it ?

Dane Baptiste

It is exactly that. It's exactly Grinch cocaine. I love it.

James Acaster

We're glossing over the CBD infused food here, because you've only chosen to do it for the dessert. Does it not go well with all your other courses?

Dane Baptiste

It can do but I want people to just balance the palette and the appetite because it's come on the taster menu, there's a lot of different selections and stuff and I feel like, if I have CBD way too early, I'm going to veer off from the course and I'm going to go from like having a dim sum platter to being like, 'Can I get some Popchips? And another 12 poppadums?' And I don't want my appetite to be spoiled and these different delectable treats to be spoiled.



Ed Gamble

What's it supposed to do? Just like, take the edge off, chill you out a bit?

Dane Baptiste

I think the idea is that it's, so CBD is 1 of the other active ingredients as well as THC in the marijuana leaf.

Ed Gamble

But THC is like the stuff that get's you like, stoned, right?

Dane Baptiste

So, that causes the head high. Whereas CBD causes the body high. So, the idea is that it works in terms through relaxing you and relaxing your muscles and stuff so that-, I guess, that's why it works for people who have degenerative diseases and stuff, so their muscles aren't constantly spasming and tensing.

Ed Gamble

That would be why I shat myself.

Dane Baptiste

So, it could be why you shat yourself.

Ed Gamble

Yes.

James Acaster

And then everyone was like, 'Guess who did this shit'.

Ed Gamble

Yes.

Dane Baptiste

In this episode of, Bellies and Buts.

Ed Gamble

Just in case anyone was, I am aware that I did my joke about shitting myself after Dane was making a serious point about the medicinal qualities of CBD. Thank you.

Dane Baptiste

Although that being said Ed Gamble, if constipation's your issue, that's fine too.

Ed Gamble

That's true yes. It's not.

James Acaster

Dane I'm going to read your menu back to you now. See how you feel about it. Water, you were like, 'Still water, ice and a slice'. Poppadum's or bread? Poppadum's with all the chutneys. Started, dim sum platter from Hakkasan. Main course, elbow macaroni with brown stewed chicken. Side dish, fried plantain. Drink, a hard shake with Oatly strawberry ice cream and honey bourbon Jack Daniels. Dessert, a platter of desserts from Zuma, melon boats, chocolate fondant with matcha filling, fruit sorbet, all infused with CBD. How do you feel about that?



Dane Baptiste

I feel good man. I feel good. I have 1 request, I'm not sure if you guys fulfil it. If I can't finish everything, can I please have a doggy bag, in case I see a homeless person and I can give them some food.

James Acaster

Absolutely.

Ed Gamble

For sure.

Dane Baptiste

Because some restaurants don't let you do that.

Ed Gamble

Really?

Dane Baptiste

Yes, I've been to some restaurants and you're like, 'Can I take it out?' And they're like, 'No, I'm afraid you can't'. Which I don't think is very nice. I think we waste metric tonnes of food, particularly in the restaurant and leisure and hospitality industry all the time. And I think, like France, we should make it a point of law that any food is provided to the less fortunate in this country. If I could stand on 1 political thing and achieve 1 thing politically, I would like that law passed in this country that no food is allowed to go away, it must be equally distributed among less fortunate. We are the economic powerhouse of this part of the world but all we've got is food banks, so why not do some real wealth distribution with the food. So, that's my only request that the dream restaurant applies.

James Acaster

Absolutely you can do that.

Ed Gamble

We'll give you a whole extra meal then.

Dane Baptiste

Aw thank you very much, you guys are the greatest.

James Acaster

It's mad that people don't let you do it. Because you've paid for it. That's yours.

Dane Baptiste

Right! Even if I chose to throw it on the floor that's my choice, which I wouldn't. But yes, there's some places where they just don't allow you to have take out, strangely enough. And you know what, and if it turns out that maybe a waiter or waitress was lying because they're like, 'I'm going to eat it myself at home', then you know what, that's fine, as long as it doesn't go to waste. As long as it's not thrown away I don't mind. If someone gets to eat it, then that's fine.

James Acaster

Well thank you so much Dane.

Dane Baptiste

Thank you.

James Acaster

That was a delicious meal. A wonderful journey. And I think we've started about 3 different businesses together.



Dane Baptiste

I think we have. And also maybe have started off a wonderful relationship between Dane Baptiste and Popchips and those also will be distributed amongst my fans, friends and well wishers as well, so if Dane wins, everybody wins, Popchip wins.

Ed Gamble

Depending on how many you get.

Dane Baptiste

Yes, but yes.

Ed Gamble

Thank you very much Dane.

Dane Baptiste

My absolute pleasure, thank you for having me.

Ed Gamble

Dane Baptiste there, lovely menu.

James Acaster

Lovely menu, lovely men. The 3 of us.

Ed Gamble

Yes lovely. A real trio of great guys. Thank you very much for coming into the dream restaurant Dane. Thank you so much for all of your business ideas. We will be running with every single 1 of them.

James Acaster

Absolutely. I can't wait to be millionaires, make so much money together. Well done Dane for not saying chopped peel and getting chucked out of this restaurant but bad luck for not saying zest and becoming the owner.

Ed Gamble

Yes bad luck. It was a meal of 2 halves in that sense.

James Acaster

I guess he never knew what he lost. He'll only know when he listens back to this that he was nearly a co-owner of the restaurant. But he'll be a co-owner of the IV and he will be in charge of kicking out Benito because, let's face it, you and I will be too cowardly to do it.

Ed Gamble

Yes too cowardly and we'll be so drunk on our IV drips.

James Acaster

We will be absolutely hammered.

Ed Gamble

Do check out things that Dane does. Check on iPlayer, see if Famous is still on there. Well worth a watch.

James Acaster

Sorry, Benito's rolling his eyes. @OffMenuOfficial on Instagram and Twitter. OffMenuPodcast.co.uk is our website.



Ed Gamble

I'm so proud of you. Every time you get it right I'm so proud of you. There's also a list of restaurants on there. I don't know how regularly they're being updated but every time someone mentions a restaurant on the podcast, it gets popped on the website.

James Acaster

Hey, you should also listen to Dane's podcast, Dane Baptiste Questions Everything. Ed and I have been guests in the past, fantastic stuff. Watch Sunny D, as well, I'm not sure what platform any of these things are on because I'm bad at this but, Google it and watch it. Watch Dane Baptiste clips on YouTube.

Ed Gamble

I can't wait for you to have your own chat show James on BBC 1.

James Acaster

Yes, I'd be pretty cool.

Ed Gamble

So, Russel Crowe, what channel does he film on?

James Acaster

He would tell me?

Ed Gamble

Google it.

James Acaster

He would be really happy to tell me that.

Ed Gamble

'Who the fuck is this weirdo?' That's what he'd say.

James Acaster

He'd go, 'Ah it's so nice not to talk to a bloody kiss ass who knows all the details before hand, thank you James'.

Ed Gamble

He'd knock you out mate.

James Acaster

'You don't let me read my poem, I'm going to slam you up against this wall'. I would let him read the poem.

Ed Gamble

'You little lilly livered penis'.

James Acaster

He wouldn't called me a lilly livered penis.

Ed Gamble

He would. Like, 'I want to hang out with that guy over there, Benito, ah'.



James Acaster

'Ah, Benito, come over here, I heard you're a laugh. Yes it (inaudible 59.50) get here you little pipsqueak, I've got you in a headlock now, listen to my poem'.

Ed Gamble

'I'm going to do a nuggie on Benito'. Anyway, see you next week.

James Acaster

See you next week, bye.