



Off Menu – Ep139 - Nadiya Hussain

Ed Gamble

Welcome to the Off Menu podcast, opening the cereal box of chat, pouring out the crispity, crunchy segments of humour, pouring over the ice cold milk of the internet, getting the spoon of podcasting, eating it all up. I said segments and it threw me, James. I don't know what, flakes. I should have said flakes.

James Acaster

Crispity as well, you said. I loved it.

Ed Gamble

Crispity crunchity.

James Acaster

Crispity crunchity. That was Ed Gamble there giving one of his signature intros. My name is James Acaster. Together, we own a dream restaurant. Ed's the maî tre d '. I'm a genie waiter, and we invite a guest in every single week to tell us their dream menu. Their dream starter, main course, dessert, side dish, and drink, not in that order. This week, our guest is Nadiya Hussain.

Ed Gamble

Nadiya Hussain. Wonderful cook, baker, presenter, broadcaster, winner of Bake Off. She's brilliant.

James Acaster

She's written books. She's got a new range coming out, a new collab.

Ed Gamble

A fancy collab with prestige of cookware.

James Acaster

Very excited to have her on. One of my favourite Bake Off contestants ever, and has gone on to do so many wonderful things. I've loved seeing her be interviewed in the past, and so I know this is going to be a fun one. However, Ed, there is a secret ingredient that if Nadiya says it, we are going to chuck her out of the restaurant, and I'm sorry about that.

Ed Gamble

Yes. Unfortunately, and I believe you have a secret ingredient, James, this week, which has been suggested by a listener called Frances Bell.

James Acaster

Yes. Frances Bell suggested matcha.

Ed Gamble

Ding dong ding dong, matcha.

James Acaster

Now listen, ding dong ding dong matcha. I like it in certain contexts. Obviously we've gone on loads about the French toast at Shack-Fuyu and the matcha green tea ice cream that goes with it. So obviously I like it as a flavour, broadly speaking. However, I do understand how some people might not like it. I will allow it as a secret ingredient even though I usually like it.



Ed Gamble

Well, look. Here's what I'd say. Here's how I'd justify it. I do like a cup of matcha tea. I love that. I think it's delicious. I don't really like tea. Matcha is probably my go-to lovely tea with the powder and stuff. Great. Love it in desserts, obviously. Don't mind matcha in chocolate-based things. Here's what I'd say. Every time whities get their hand on something from another country and they get obsessed with it, it goes in everything. So there's matcha beer, there's all sort of matcha things that we don't need, guys. It's these trends. People hop on them and then they burn out on them.

James Acaster

Maybe we should make matcha beer the secret ingredient, so it's something we don't like as well as Frances Bell.

Ed Gamble

Alright, okay. Matcha beer, okay. I'll take that.

James Acaster

Yes. Matcha beer. Frances Bell's happy. We're happy. Ding dong ding dong.

Ed Gamble

Ding ding dong.

James Acaster

I now understand why you said ding dong ding dong. I didn't know that before. I was like, well, whatever he's done there with the matcha thing, probably something to do with matcha. I don't understand it. It's because Frances Bell, ding dong ding dong.

Ed Gamble

But that's what a great friend and broadcaster, and yes and-er you are. You didn't go, 'Ed, why are you saying ding dong ding dong?'. You were like, Ed's fine. Ed's saying ding dong ding dong. Best not question it. There will be a reason for it, and I'll probably discover it later.

James Acaster

I just parroted it back at you. I just said, 'Ding dong ding dong matcha'.

Ed Gamble

Ding dong ding dong.

James Acaster

And then that was it.

Ed Gamble

Yes.

James Acaster

You're on tour.

Ed Gamble

Oh yes, thanks man.

James Acaster

Electric.



Ed Gamble

I'm on tour. I'm doing my show Electric. It's going very well so far. I'd love you to come and see it if you live near any of the places that I still have to come. If you go onto edgamble.co.uk, you'll be able to get tickets for it. Thank you.

James Acaster

Also, I have a book coming out in the summer.

Ed Gamble

Yes.

James Acaster

And you can pre-order it now. It's called 'James Acaster's guide to quitting social media, being the best you you can be, and curing yourself of loneliness, Volume One'. It is all about how I gave up social media and how you can as well, and if you think that sounds a bit serious, let me reassure you now, it's the stupidest book I've ever written, and it is not at all serious.

Ed Gamble

You released a very nice trailer for it.

James Acaster

Thank you.

Ed Gamble

Which you had to beg all of your friends on social media to tweet, because you left social media and you've written a book about how great it is to leave social media, but you need social media to promote the book.

James Acaster

Yes. Let me assure you, Ed, we're going to go big on social media with this one. We are going to promote it as much as possible on there.

Ed Gamble

I tweeted the video from my Twitter account, and it got me a lot of traffic.

James Acaster

Yes?

Ed Gamble

I think we hit 200 retweets, so.

James Acaster

Oh, yes. We're going to go viral with this book, and you can all put social media together.

Ed Gamble

Yes, and do come and see me on tour, though.

James Acaster

Yes.

Ed Gamble

More important.

James Acaster

Go see Ed on tour.



Ed Gamble

I can't wait to read your book though, James.

James Acaster

Thank you.

Ed Gamble

When I say read, I mean listen to.

James Acaster

Yes. The audiobook, yes. You're a big boy now.

Ed Gamble

It's 2022.

James Acaster

Yes.

Ed Gamble

I'm not sitting down with a book and using my eyes.

James Acaster

No. If we release this podcast as a book, no one would read it, but it's in everyone ears every week and they absolutely love it.

Ed Gamble

Soon, James, audiobooks will be too much for people, and they'll have to take novels like a pill. Anyway.

James Acaster

Whoa. Ed's blown my mind there with that one.

Ed Gamble

Without further ado, this is the Off Menu menu of Nadiya Hussain.

James Acaster

Nadiya Hussain.

Ed Gamble

Welcome, Nadiya, to the dream restaurant.

Nadiya Hussain

Hello. Hi.

James Acaster

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

Ed Gamble

Here we go.

Nadiya Hussain

Well, thank you very much for having me.



James Acaster

Absolute pleasure. It's very exciting, this.

Ed Gamble

Yes.

James Acaster

Oh actually, no. I was going to say the first Bake Off winner we've ever had, but we had Michelle god damn Keegan on, so that's.

Ed Gamble

Yes.

Nadiya Hussain

Okay.

James Acaster

That's not a real Bake Off.

Ed Gamble

No, the first proper Bake Off winner we've had on.

James Acaster

First proper.

Ed Gamble

Not that celebrity tosh, Nadiya.

Nadiya Hussain

Well, thank you. Listen, anywhere where there's food, I am happy to be there.

James Acaster

Yes.

Ed Gamble

This is exactly the attitude we require in the dream restaurant. You wouldn't believe the amount of people we've had on who just are eating absolute nonsense, who are just eating to survive, and that's not what it's about, is it Nadiya?

Nadiya Hussain

You say that like we grew up in a house where food is a big deal.

Ed Gamble

Yes.

Nadiya Hussain

You know, my mum's an amazing cook. She's one of those cooks that doesn't really realise that she could cook with her hands tied behind her back and her eyes closed. But she doesn't realise that she's that good, and Dad worked in restaurants. So food has been a huge part of my, for as long as I can remember, it's always been about food. I have a sister who basically lives on coffee and Toffee Crisp. I can't understand. I don't get it. You know, like if there's a joyless eating. And it's like, 'Oh, I love a Toffee Crisp.' I'm like, 'Yes...' You know?

James Acaster

Why is it specifically Toffee Crisp? Has it always been Toffee Crisp that she's obsessed with?



Nadiya Hussain

Yes. It's always been Toffee Crisp. She comes around, she was around mine yesterday in her dressing gown and she sat there. I was like, 'Do you want something to eat?'. She was like, 'No.' I'm like, 'I don't even like you anymore.' What is that? If somebody says, 'Do you want to eat something?', I'm like, yes. Like, I'm not even hungry, but I'd be like, 'Yes, go on. What do you have on offer. I'm interested.' Don't get me wrong. I don't dislike people who don't like food, but I also dislike people who don't like food.

James Acaster

Yes.

Ed Gamble

Yes.

Nadiya Hussain

I can't quite explain it.

James Acaster

Do you feel like they're rejecting your love?

Nadiya Hussain

I mean, it could be as deep as that.

Ed Gamble

Big question.

Nadiya Hussain

It could be as deep as that. Big question, that is. But I'm a feeder. I always have food knocking around the house. There's always something in the fridge. There's always something in Tupperware. There's cake. There's always something knocking around. Even if I haven't got loads of stuff in, I've got stuff in the freezer. Whether it's brownies, cake, you name it. I have something in the freezer. I'm like, 'Do you want something?'. She's like, 'Nah.' She's too controlled, you see.

Ed Gamble

Yes.

James Acaster

Mm.

Nadiya Hussain

She's too controlled. And I have zero control around food, so it doesn't work for me.

Ed Gamble

I have a couple of questions popping up from that.

James Acaster

Yes.

Ed Gamble

Firstly, did she bring her dressing gown with her, and then as soon as she arrived, get into her dressing gown straight away, or does she have a dressing gown at your house that she gets into, like her dressing gown?



Nadiya Hussain

Oh no, no. She drove from her house in her dressing gown and slippers.

James Acaster

Okay.

Ed Gamble

I love it.

Nadiya Hussain

She lives around the corner, so she's literally, knock, knock. I was like, oh god. She's at the door. Love her. My other sister loves food, so when she comes around, I'm like, hey. She's like, 'What have you got?'. That's it. She just gets in the fridge. She gets in the cupboards. 'What have you got?' And I love that. There's a joy around eating and feeding that I really, really love. But I do push. I'm a food pusher. Even though I have Toffee Crisps for her, I have them, that's not the first thing I offer her. I'm like, 'Do you want this? Do you want that?' She's like, 'Just leave me alone.' She hates it. She hates it. She gets quite irate about it.

James Acaster

Where are you here age-wise? Are you the oldest sister, the youngest, the middle one?

Nadiya Hussain

No. I'm one of six, so I sit in the middle. I'm number three of six, and I have two older sisters, and I have three younger siblings.

James Acaster

So these ones that you're talking about at the minute, are they younger or older than you?

Nadiya Hussain

Oh no. She's the eldest. My eldest is the one that does, she loves a Toffee Crisp and a coffee. She's the eldest, so in terms of hierarchy, I can't really say very much to her. Like it's all in secret WhatsApp groups that I can talk about her, but not to her face.

James Acaster

I should probably tell you that this podcast isn't secret, just so you know.

Ed Gamble

Yes.

Nadiya Hussain

Yes. There is that. There is that. I don't need much probing. I'm just saying. I'll just speak. I will just say stuff. Hopefully she doesn't listen.

James Acaster

Yes.

Ed Gamble

It's such a weird chocolate bar to be your favourite as well. I mean, I hope I'm not speaking out of turn here. It's one of the worst chocolate bars, the Toffee Crisp.

James Acaster

Well, it's quite nice.



Nadiya Hussain

Well, it's okay on occasion. It's not one that I would revisit every day. It's a bit cereal-y. It's a bit preschool. It doesn't have enough of anything for it to warrant as the kind of bar that you would revisit.

Ed Gamble

Yes, your go-to bar. Also I bet you could make a really nice version of it. Have you tried doing that for your sister? Have you tried making a pimped-up Toffee Crisp?

Nadiya Hussain

No. She's just not a big eater. If she ate yesterday, then she'll come in and say, 'Yes, I ate so much yesterday. I'm not that hungry today.' And that's it. Her first thing when she comes in, she's like, 'Yes, I'm not hungry.' She knows I'll just push. No, I haven't made a Toffee. Maybe this year, I will make her a Toffee Crisp. No, let's not encourage the Toffee Crisp. Stop. Stop encouraging Toffee Crisp. We're trying to put other foods in her repertoire apart from Toffee Crisp. Please.

James Acaster

Sure.

Ed Gamble

You could twist it. You could say, 'This is a Toffee Crisp cake', and you could put another little flavour in there and just introduce it bit by bit.

Nadiya Hussain

No, see, she'll have simple things. A lot of my family members, they love simple things. Whenever I bake them cakes, it's usually cake, fresh fruit, cream maybe at a push. They don't do things like cardamom and lemon. They don't like flavour, really, in cake. They just like really simple things. And so when I bake them cakes, I might put a little bit of, I don't know, some mixed spice in there, or throw a bit of cardamom in, some orange, whatever. I might add something. Often, a lot of them will eat it and say, 'Oh, you've done that whole bake-y again.' I'm like, 'What? Flavour?'

James Acaster

Yes.

Nadiya Hussain

Just because it's not a plain cake and some cream or maybe some fruit. They're like, 'Oh no, you've done that whole work thing again.' I'm like, 'You know it's called cake? You can put other things in cake.' My mum's like, 'Has she put vanilla?' She can't say vanilla, because there's no 'v' in the Bengali language, so she says, 'Have you put the banilla in?'. I'm like, 'No mum I haven't', and I'm like, yes I have. She's like, 'I can taste the banilla. I can taste it.' My family are not great to test recipes on, but my kids love it. Husband loves it. My brother, really adventurous. So anything I make and put in front of him, he will always give it a good go. Apart from one. There's always one disappointment in the family.

Ed Gamble

Yes.

James Acaster

Yes.

Nadiya Hussain

Isn't there? There's always one disappointment, let's face. But yes, the rest of them will try everything.



Ed Gamble

My wife's granddad hates garlic. He says, 'I hate garlic.'

James Acaster

What?

Ed Gamble

'I don't know why people put it in food. I absolutely hate garlic.' And then what will happen is, my mother-in-law, when she cooks for him, she'll just put garlic in anyway, and he'll go, 'Oh, this is delicious. There's something in this. There's something different in this flavour and I absolutely love it', but you can't tell him it's garlic, because then he'll go, 'No, I don't like it.'

Nadiya Hussain

Yes, that's it. The second they hear that it's something that they don't like, that will be it. That's so bizarre, isn't it? But he actually really likes the flavour?

Ed Gamble

Yes, yes. 'Oh, just adds depth of flavour. There's something in there that's just a little bit different. It's lovely.'

Nadiya Hussain

Oh, see?

James Acaster

I got a new salt grinder for Christmas that has chilli and garlic in it, and it does all of it at once. And I think it's my favourite thing at the moment.

Nadiya Hussain

A Christmas present?

James Acaster

Yes, a little Christmas present. It was in my stocking, actually.

Nadiya Hussain

Cute, cute.

James Acaster

I love it. I love it. It's such a simple thing and such a common thing, but yes, when I'm using it, I'm like, this has changed my life. I feel like I'm saving time. I'm like, this is great. I don't have to chop up the chillis and do the garlic. Although I kind of still am adding it to stuff that I've already chopped up chillis and chopped up garlic into, and I'm just using that and making it extra chilli, extra garlic. But it's great. It just makes me feel good.

Nadiya Hussain

That's what my husband does. He's got like a selection of grinders, some with some mixed herbs and different types of black pepper, pink pepper, mixed peppercorns. One with chilli and garlic. He's quite enthusiastic when grinding his thing, but he doesn't cook. Cannot cook to save his life. Something about that makes him feel really, really useful.

Ed Gamble

We're talking about cooking. I'd love to bring up your new range, Nadiya, of cookware.

Nadiya Hussain

Yes.



Ed Gamble

That you're doing with Prestige. Nadiya Hussain x Prestige. That's the fashionable thing to do now. You put an x in the middle and it shows a collab.

James Acaster

That's how musicians collaborate, isn't it?

Nadiya Hussain

It's not. I mean, you know what? It's almost as cool as that. It's pretty cool. It's pretty rock and roll to be able to have my own range. For me, it was one of those things, it was a long time coming, but I really wanted to work with a company that I respect, a company that I've used through the years. Working with Prestige is about longevity. They've been around for years and years, and it's the stuff that I saw my grandma used to have, the pressure cookers and things like that. It's stuff that I remember, and for me, it's a complete honour to work with somebody who I've known for such a long time. It was creating all the little bits that I know I'll use in my house, and that's what I loved about creating the range. It's just because it's stuff that I use around the house. Now, lots of people ask me, is it going to make me a great cook? Now, I can't promise that. I can't promise that it's going to make you a fantastic cook. But it is reliable, and there's little details about the range that I've created to give you that helping hand in the kitchen. So yes, pretty proud of that.

Ed Gamble

Do you think your husband will be doing a collaboration on some grinders perhaps in the future?

James Acaster

Oh yes.

Nadiya Hussain

Who knows? I mean, when this gets out, when this gets out, it could happen, couldn't it? Very unlikely he'll do anything kitchen-related. The last time he cooked, he forgot about the boiled eggs and then couldn't find them and found that they were lodged in the ceiling.

James Acaster

What?

Nadiya Hussain

Yes, so where he boiled the eggs, the water had evaporated, and obviously they were just bouncing around in a dry pan and they had nowhere to go, and then he'd forgotten that he's put these eggs on boil. He hears this loud crash, and all four eggs are in the ceiling.

James Acaster

In the ceiling?

Nadiya Hussain

Like literally attached to the ceiling. I come in from work and he's up there with the wallpaper scraper thing and trying to take bits off. I was like, 'What have you done?' He's like, 'Nothing.' I kid you not. He'd got the paint out and everything ready to disguise the fact that we had eggs on our, I was like.

Ed Gamble

Oh my god.

Nadiya Hussain

I was like, 'Is that eggshell?' He was like, 'Yes.' 'Just don't cook. Just don't go in the kitchen. Like, don't.'



James Acaster

Yes. I would say sometimes when people say, you know, oh, they're a bad cook, I forbid them from cooking, I always feel like it's a bit harsh, but if he over-boiled the eggs to the point where they bounced up into the ceiling, I think it's fine to say he can't cook anymore.

Ed Gamble

Yes.

James Acaster

Oh congrats. The range sounds great. Is it good to know, there's been a lot of winners of Bake Off over the years, but you're essentially the champion of champions and you've done the best out of all of them. Do you remind yourself of that sometimes that everyone else who won it is actually a loser because you've done much better than them now you have your range years after being on Bake Off and they've done nothing?

Nadiya Hussain

Well, if you'd asked me that and I was like seven, I might say, yes, you know. I might agree with you, but being a grown-up, I perhaps can't say that, but if you want to say it, you can say it.

James Acaster

Yes. You feel it though. You feel it in your heart.

Nadiya Hussain

Maybe now that you've said it, you've planted the seed.

Ed Gamble

Yes. You've said it, James. Nadiya's not agreeing. She can bask in it, but she's not agreeing.

James Acaster

Yes, yes.

Nadiya Hussain

I'm not agreeing, but I am basking in the glory of it. I'm happy that you feel my joy, and that's enough for me. Yes. That was my grown-up answer.

James Acaster

Very good.

Ed Gamble

Perfect. Very diplomatic.

James Acaster

Still or sparkling water?

Nadiya Hussain

You are going to hate me. Everyone in the world is going to hate me for this. So I really like tepid warm still water.

James Acaster

Oh, interesting.

Ed Gamble

Warm?



Nadiya Hussain

Yes. I'm like an elderly person.

Ed Gamble

Yes. My grandma used to drink that. She used to have a mug of hot water in the morning.

Nadiya Hussain

Yes. In the morning, the first thing I drink is hot water, so I drink warm water. Not even warm. I like it when it's just been sat out. You know when it's been sat out and the kids haven't drank a glass of water, and it's bubbly around the side?

James Acaster

Oh. Yes.

Nadiya Hussain

I'll happily drink that. That's perfect temperature for me. I do not like cold water.

Ed Gamble

Do you leave out some glasses of water before you go to bed to make sure you've got your perfect tepid water?

Nadiya Hussain

No, but the best kind of water is the bottle of water that I take upstairs to bed with me every night. I may drink it through the night, and if I don't, I get really excited when I wake up and it's bubbly around the side. I'm like, yay, tepid. And then I'll drink that. And I love that. I love that I don't know what it is. There you go. Don't entice me, you. Don't entice me, you, with that bubbly.

Ed Gamble

An old glass of water.

James Acaster

That is my water that was by my bed when I went to sleep, and I am drinking it now, to be fair. I don't want to tip it away.

Nadiya Hussain

Don't tip it away. Don't hurt me. No. That's good water. That's like seasoned water. Don't ever tip it away.

Ed Gamble

Seasoned. A bit of age to it, like a steak.

James Acaster

Yes.

Nadiya Hussain

But I don't like ice. I don't like icy water. I don't mind a bit of sparkling occasionally, but it has to be tepid, and it never is. So I always go for tepid water. Sorry to disappoint you. This feels like a Toffee Crisp moment.

James Acaster

No. It's interesting we haven't had this answer before.

Ed Gamble

If you were in a restaurant and they said, 'Would you like some water? Still or sparkling or tap water?', what would you say to them?



Nadiya Hussain

I always ask them to give me a glass of hot water on the side, and then I do my own little mixing.

James Acaster

Wow.

Nadiya Hussain

No one is ever going to like me.

Ed Gamble

So you ask for a cold water, a hot water, and a thermometer, and you're going to get the exact right.

Nadiya Hussain

Then I kind of do this mix-y thing, and I tell them, 'Don't fill it up', because you can't really fill up two glasses. Sometimes they don't listen. Then I'm like, 'Can I have another glass, please?', and they're like, oh my god. There she is. That stupid celebrity asking for three glasses of water. One empty, two different temperatures. Can you imagine how ridiculous that sounds?

Ed Gamble

Yes.

Nadiya Hussain

But I just carry my bottle around, and that's got the perfect tepid water from the night before.

Ed Gamble

Of course.

Nadiya Hussain

So I'm never without.

James Acaster

What ratios are we talking when you get the empty glass and you've got the hot water and the cold water? What percentage of it do you fill with cold water?

Nadiya Hussain

Are you actually interested?

James Acaster

Yes. We've never had someone say that they want tepid tap water before in the dream restaurant. This might be the only time we ever get to have this conversation.

Nadiya Hussain

You know what, I'm so pleased. I get to give you new and exciting content. I'm so excited. Two-thirds cold and one-third hot. That gives you the perfect tepid.

James Acaster

There you go.

Nadiya Hussain

That's a recipe for you. You can have that.

James Acaster

Thank you. Thanks for that.



Ed Gamble

On the rare occasion I've tried to make bread or prove something or activate yeast, quite often, the recipe says you have to have cold water and then add a certain amount of hot water to bring it to the right temperature. Is that where this comes from, this idea?

Nadiya Hussain

I want to say it's as elaborate as that, but yes, mostly no. I just like tepid water. I just hate icy water. I don't like ice lollies. Like, my husband loves ice lollies. Every night, he probably has about five or six. I just don't like cold things. I don't like super, super cold stuff.

Ed Gamble

Hang on.

Nadiya Hussain

That might be just a lifetime of tonsillitis that stopped me from drinking really cold water. And that's the real answer. So I don't know how we got to tonsillitis, but here we are.

James Acaster

Did you actually have a lifetime of tonsillitis?

Nadiya Hussain

I do. I still suffer with tonsillitis.

James Acaster

Well, that's exactly why, then. There we go. That's that riddle cracked.

Ed Gamble

Do you think it's time to get rid of the old tonsils?

Nadiya Hussain

I don't know if you're allowed to when you're older. I'm not sure.

Ed Gamble

Ah.

James Acaster

Oh, what? Hold on, you've still got them?

Nadiya Hussain

Yes, I still have them. But every year, they come back like an unwanted friend.

James Acaster

Hold on a sec. Do you want me to google now, can you get your tonsils taken out as an adult?

Ed Gamble

Yes.

Nadiya Hussain

Yes. You can google that. Why haven't I googled it?

James Acaster

Yes. I was going to say.



Ed Gamble

While James is googling, I just want to backtrack a little bit and ask you if your husband genuinely has five or six ice lollies a night.

Nadiya Hussain

He does have five or six ice lollies. So what he does is, he starts off with one, and then he puts the other, he has a jug specific for his ice lollies.

James Acaster

What?

Nadiya Hussain

And he has the other five in there, and they start to defrost gently. And so he says the last one is the best one, because it's the perfect amount of defrost. Then he slurps away at that. I can't stand it. I just don't like ice lollies. But he sits there every night, five or six ice lollies. Go on, James. Can I have my tonsils out?

James Acaster

I think you can.

Nadiya Hussain

Can you?

James Acaster

But it's worse. It's worse for adults having your tonsils removed.

Nadiya Hussain

That's what I heard.

James Acaster

Poppadoms or bread? Poppadoms or bread, Nadiya Hussain?

Nadiya Hussain

Oh my god.

James Acaster

Poppadoms or bread?

Nadiya Hussain

What? Hobnobs or bread?

James Acaster

Poppadoms or bread?

Nadiya Hussain

Poppadoms or bread? Oh, I thought you said Hobnobs. You scared me. You're so loud. Poppadoms.

Ed Gamble

Feel free to pick Hobnobs if you want.

James Acaster

Yes.



Nadiya Hussain

Yes, no. I don't think I like Hobnobs. They get stuck in your teeth. Really good for a cheesecake base, though. Really good for a cheesecake base. But yes, poppadoms for sure. Love poppadoms with chutney. Oh my god, yes.

James Acaster

So chutney would be the dip of choice?

Nadiya Hussain

Yes. So mango chutney would be the dip of choice, and that really bright red onion thing that they serve. I don't know what that is.

James Acaster

The hot one?

Nadiya Hussain

And do you know what? I'm not going to ask. I don't want to know what it is. Please, James, do not google it. Don't. Don't. Just don't. Because it's probably not good for us, and it's probably colouring our insides, but I really love that really sweet red thing that's got loads of chopped onions in. Love that with poppadoms.

Ed Gamble

Yes.

James Acaster

Yes.

Nadiya Hussain

Don't google it.

James Acaster

What do you think of the lime pickle?

Nadiya Hussain

I think it's a bit too sharp, personally. And they're too chunky. So you get this big bit of lime pickle in your mouth. You're like, ergh. It's a bit much.

Ed Gamble

I don't know what I was expecting you to pick there. I thought bread might get more of a looking, maybe, because obviously you're very famous for your baking and smashing Bread Week and stuff like that, but it was straight to poppadoms.

Nadiya Hussain

Yes. I have an obsession with crisps, and my dad ran restaurants his whole life. When I would sometimes go and pick him up after my shift, he had this poppadom oven that would keep them warm. He would say, 'Shall I leave the poppadom oven on?' And I said, 'Yes please.' And then I'd go and I would literally sit through, and no dips, nothing, he'd cleared all that away. He would never save any of that for me. I would just sit there like a hamster just eating my way around this poppadom. In circles, in circles.

Ed Gamble

Interesting.

Nadiya Hussain

Like that, like that, like that.



James Acaster

Rotating it.

Nadiya Hussain

Yes, rotate it as you go, and that's what I would do. So yes, poppadoms always. It just reminds me of my dad and being at his restaurant. I used to love that.

Ed Gamble

I've never heard of the circle technique before, because obviously normally when you're sat around a plate of poppadoms, someone cracks them or you break them apart, you break off shards, but you're sat there with the poppadom, turning it around slowly and nibbling off circles until it's just a tiny little disco.

Nadiya Hussain

Yes, there's a way. Like, everything has a way. Like Twix has a way of eating. People have ways of eating Kit Kat, Twix. Well, let's get into it with poppadoms. Because for me, when you do the smashy thing, you might get a big bit. I'm not a big tapas fan, because I'm not good at sharing food. When you get five meatballs and there's six people, that doesn't work. For me, that stresses me out. So I'm always the one that's like, 'It's okay. I don't want one. I didn't want one anyway.' I'm too polite, and so I go home with FOMO. I'm like, I didn't get to eat that. But for me, when you have a whole poppadom, if you start nibbling and you get all the way around, you've contaminated it. Ain't nobody want your poppadom.

Ed Gamble

Yes, that's good. So it's essentially just like grabbing a poppadom and just licking it all over so no one else can have it.

Nadiya Hussain

It's basically, yes, giving your poppadom COVID so nobody else wants it.

James Acaster

Yes.

Nadiya Hussain

Yes. Nobody wants your COVID-y poppadom, so you just eat all the way around, and then you're like, you don't want this.

Ed Gamble

How are you dipping that, then? Because we've talk about the dips.

James Acaster

Well, your dad didn't leave you with the dips, so that's why you were doing the circle.

Nadiya Hussain

No, I was never left with the dips when I was at my dad's.

Ed Gamble

But now, come on. You're an adult now. You get to use the dips now. Are you still doing the circular technique and dipping as you go?

Nadiya Hussain

Less so, less so. When I'm in public, for the fear of being judged, I won't do that. But yes, poppadoms, I put the chutneys on the plate and then go from there. Again, I'm a chutney fiend as well, because I take as much as I want, and then I'll be like, 'Kids, you have the rest.'



Ed Gamble

Does your sister have a technique to eating a Toffee Crisp?

Nadiya Hussain

No, no. She makes it look as unappetising as she does. It's pretty unappetising. It's just straight in, open it up. I wish she had a technique. It would be great if she had a technique. That would make it a little bit more interesting. It's just, open it, coffee, eat, crunch, drink, done. Quite unappetising. Never want to eat a Toffee Crisp in my life ever again.

James Acaster

I quite want a Toffee Crisp now.

Nadiya Hussain

I bet you do. Now you do. I can see it.

Ed Gamble

You're thinking about it.

James Acaster

Your dream starter. We're getting to your meal proper now.

Nadiya Hussain

These questions are really hard, because I love everything. I was in there like, right, what am I thinking? Prawns pil pil for me. I love prawns. Love seafood. We grew up eating a lot of seafood, so for me, something as simple as that. My mum will hate me, because it's not Bangladeshi, so she'd want me to pick everything that she'd ever cooked, but for me, prawns pil pil. Really simple, garlic, tomatoes, parsley, crusty bread. Just easy and simple. Sometimes I think, I grew up around a lot of overcooking and lots of spices, so it's quite nice to have something really simple. So for me, it would have to be that.

James Acaster

So your mum mainly did Bangladeshi food growing up. So would she be hoping, if she was listening to this episode, that there was some Bangladeshi dishes in the menu?

Nadiya Hussain

There is some. There's definitely some.

James Acaster

She's going to be happy later.

Nadiya Hussain

She'll be happy a little bit later.

Ed Gamble

Unless she just turns off now because you said prawns pil pil. She's like, oh, I'm not listening to the rest of this.

Nadiya Hussain

I reckon she turned off way earlier.

James Acaster

Yes? Eggs in the ceiling?



Nadiya Hussain

Yes. She turned off a while ago. She doesn't listen to anything I'm on. She doesn't watch anything I'm on. She genuinely just doesn't. She doesn't care. She doesn't care. She's like a good old-fashioned Indian. Doesn't care. Does not give a damn about what I do. Often, she says, 'When are you going to go back to the kids? Are you done yet?'. I'm like, 'Mum, I'm not on a jolly. This is an actual job.' She goes, 'You look like you're having too much fun for it to be a job.' I'm like, 'You know, mum, it doesn't have to suck the life out of you. Work doesn't have to suck joy out of your life. You can actually enjoy it.' She goes, 'I don't enjoy my work.' I'm like, 'Well, I'm happy for you, mum.'

James Acaster

It's like she's won the argument with that.

Nadiya Hussain

Yes. That's probably why nobody in our family lives past 60. You know, let's be joyous mother. But yes, she doesn't care. Doesn't give a damn about what I do. Couldn't care less.

James Acaster

Yes. Love it.

Nadiya Hussain

So yes, my mum is not maternal at all. Even as somebody who cooks for a living, when I take something round for her, I very rarely take anything round for her because she's so judgmental about everyone's cooking. She opens it, and the first thing, she won't smell it, she will barely look at it. Honestly, you can see the disappointment in her face. She opens it and she's like, 'Hmm. It's going to need modifying.' Then she'll close it and she'll put it away. And then I'll get a call from one of my sisters saying, 'You know that beef thing that you made? That was delicious.' I'm like, 'I gave that to mum.' She goes, 'Yes, she gave it to me.'

Ed Gamble

So when she says modifying, she means she's going to give it to someone else.

Nadiya Hussain

Either that, or she will put other things in it. So she'll take the English out of it and make it Bengali.

Ed Gamble

Right.

James Acaster

Great.

Nadiya Hussain

If I do a stew or whatever. Even if I make some bread, she'll find a way of putting a masala egg on it or something like that.

James Acaster

Oh, sounds nice.

Nadiya Hussain

She's like, 'This is too English for me', so she will make Bengali in her own special way, or she'll just give it away.

Ed Gamble

Yes. Masala egg does sound nice, though.



James Acaster

Yes, it does. It sounds quite nice.

Nadiya Hussain

Stop. Don't encourage her.

James Acaster

Sorry.

Ed Gamble

Scrape that off the ceiling. Lovely.

James Acaster

Now the pil pil, is there a place that you've had it before that's the best you've ever had? The best prawns pil pil that you would have for your dream meal?

Nadiya Hussain

We were in Spain when we had it for the first time ever, and it's one of the things when we go out with the kids and we're on holiday with them, we try our very best to eat things that are authentic to wherever we're staying. Don't get me wrong. When they were young, it was really easy just to find a McDonald's and try to feed them with a McDonald's, but my kids are quite adventurous. If you asked them what their favourite thing is to eat, they'll tell you cow's tongue. Tripe, they love tripe.

Ed Gamble

Wow.

Nadiya Hussain

So yes, they're quite adventurous. Honestly, I was at a friend's house a few years ago, and she made salmon, baked salmon. I kid you not. Because the skin wasn't crispy, they were like, oh. So they were slightly disappointed. I have to teach them that they can't do stuff like that. They run the risk of being my mother otherwise.

James Acaster

Yes.

Ed Gamble

Yes, yes.

Nadiya Hussain

So I was like, 'Guys, you've got to just eat what you're given.' They are very adventurous, but it's a conversation that they can have with lots of people when they go out. They're like, 'Oh, have you tried this?' They love that people gurn at the thought of them having fish eyeballs and fish heads and things like that, but it also makes for a really fun conversation for kids when they go out and they're like, 'Oh, have you tried this? Have you tried that?' So yes, maybe they should have a podcast. I don't know.

James Acaster

Yes.

Ed Gamble

They just sound like me, to be honest. I was exactly like that as a kid and I'm like that now.

Nadiya Hussain

Yes.



Ed Gamble

I would love to have gone round as a kid saying my favourite food is tripe, like I was a little Yorkshireman from the 1930s.

Nadiya Hussain

Yes.

James Acaster

So your dream main course, is that going to have some tripe in it, some offal in it? What are we talking here?

Nadiya Hussain

No. So for me, my main dish would have to be chicken korma and rice. That's my go-to when I'm feeling a little bit, I want something from home. Very few people cook it the way it's traditionally cooked. Not your chicken korma that you would have at a restaurant with cashews and cream. It's not that kind of korma. It's the kind of korma that's cooked, and you cook it three days in advance. It's cooked with lots of onions, ginger, and garlic, and no actual powdered spices. It only has whole spices. So cardamom, cinnamon, bay leaves, and a little bit of fennel. You just literally cook that with your chicken and it always has boiled eggs in. You cook that over the day, and then you put it in the fridge and you don't eat it for three days. You just do not touch for three days, because the flavour develops after three days because you've got those whole spices in there. And it's actually the curry that we feed our kids. So it's the first curry you will feed your baby when it's ready for weaning. So it's the first thing we feed all of our children.

Ed Gamble

I like that you had to change that from newborn.

Nadiya Hussain

Newborn. I said newborn. I had to quickly.

Ed Gamble

As if on the ward, you're giving birth and they go, 'Get the korma'.

Nadiya Hussain

Yes. I had to take that back really quickly. Thank you for noticing that. You are displaying traits of my husband more and more we talk. The more and more we talk, you sound like my husband.

Ed Gamble

Just leaping on something that you've said.

Nadiya Hussain

Yes. He would never let anything go. He would highlight everything that I've done wrong. But yes, don't feed your newborns korma, kids.

James Acaster

No. I mean, I guess when your kids were newborns, knowing what their palate is like now, they probably requested to eat the placenta and the umbilical cord, I'd imagine.

Nadiya Hussain

Yes. They came out chewing it. We had to prize it off them.

James Acaster

They severed it themselves with their teeth.



Nadiya Hussain

Yes. They did. Their dad did not cut their umbilical cord. They used their sharp teeth, gums, to sever it themselves. Yes, that's exactly what happened. Yes, don't feed your newborns korma, but that's the kind of thing that we would feed our children when they're weaning. Very few people make it the traditional way, and I used to always have a go at my dad and say, 'How come we don't serve this korma at the restaurant?' Dad was like, 'Nobody is going to want this korma.' I'm like, 'Everybody wants this korma, dad. It's the nicest curry ever.'

Ed Gamble

It sounds amazing.

Nadiya Hussain

It is absolutely delicious, and they put eggs in it because back in Bangladesh when they used to cook it, meat was very scarce. You didn't eat meat very often. It was usually fish, and it was a luxury. So to make the curry go a longer way, they would add eggs to it so you've got that extra bit of protein. And that just became traditional. And I'm so sad that they don't serve it in restaurants. So if I'm mad enough to ever run a restaurant, that would be one of the first things that I would put on a menu. My goodness, the world needs a decent chicken korma.

James Acaster

Well, I'm going to call it now. I'm pretty sure that you will run a restaurant one day, and I'm looking forward to that being on the menu, because I really want to eat that now.

Nadiya Hussain

It is absolutely delicious. It's one of the smells that, it's not the kind of curry that you smell that sticks to everything and then you're trying to Febreze everything. It's so aromatic and it's so simple. When I cook it, which I don't cook very often because it's got loads of butter in it. Maybe twice, three times a year for celebrations. My kids just, honestly they become, like I can make my 15-year-old smile when I cook a korma. I'm just saying, that kid doesn't smile. He doesn't smile.

Ed Gamble

When you said korma initially, obviously chicken korma's got such a bad rep, in terms of the chicken korma, the one you would get in a curry house with the cashews and the cream and all of that stuff, because that's the curry that someone who doesn't really like curry would go for, right?

Nadiya Hussain

Yes. I think it's almost misunderstood. It's misunderstood. There are so many Indian restaurants run by Bengali people, and they have these menus that are tailored to the Western palate, and it just upsets me. I was like, give them what we're eating. I kid you not. You'll do so much better. You're not even going to need to sell alcohol. That's how well you'll do. People are going to want to eat this. My dad would not put it on the menu, and I've have a go at him and say, 'Dad, you've got to put this on the menu.' He was like, 'Absolutely no way. Nobody is going to ever eat this.' Then I put it in my first cookbook, and Dad's like, 'You actually went and did it.' I was like, 'Yes, I did. I mean, I haven't got a restaurant, but I did put it in the book, and I think it's a recipe that we should share.' He said, 'Yes, no one's going to really buy your book.' I was like, 'Thanks Dad.'

James Acaster

Did people buy it?

Nadiya Hussain

Yes, yes.

James Acaster

It did alright, didn't it?



Nadiya Hussain

Yes, yes they did. Yes.

Ed Gamble

I'm going to buy it for that recipe.

James Acaster

Yes.

Ed Gamble

I'm definitely getting that.

James Acaster

You've shifted a few more copies just now.

Ed Gamble

Yes.

Nadiya Hussain

Still paying the mortgage, so yes. Yes.

James Acaster

When you make it, I imagine there's those few days where you've got it in the fridge and you're waiting to eat it. How do you feel on those few days where you've already made the curry, and then you've got the days building up to when you eat the curry? How are you feeling? How often are you thinking about the curry?

Nadiya Hussain

Well every time I can go in, you can smell it. So every time I go into the fridge, I'm like, oh goodness. You know it's there. I put it in the diary, so the kids wait. They look in our family diary and they're like, 'Oh, it's korma today.' So they get every excited, and there's a little countdown leading up to it. But in my house, because work is cooking, and cooking for home are two very different things. So I have post-it notes, and the pink post-it notes are 'Don't eat'. Everything else, you can eat. If it doesn't have post-it note on it, you can eat it. Because we've had disasters where I've cooked something and I need to photograph it or I need to do something with it, or it's a recipe for somewhere where I'm travelling to, and the kids have eaten it and then I'm stuck. So I'm like, post-it note. Don't eat it. I put the post-it note on the korma so they don't even look at it, but they know. They're like, 'That's not for work. You liar.'

Ed Gamble

Yes. They've seen it in the diary.

Nadiya Hussain

'You're a liar.' So yes, they know. They know. 'You are a liar. That's not for work.' I'm like, 'Yes, it is.' They're like, 'No, it's not.' But if it's on there, they know it's like, you can't. You cannot touch anything with a pink post-it note. So anything with a post-it note, you are not allowed to touch.

Ed Gamble

But for your husband, everything's a pink post-it note, right? He's not allowed to touch any of it.

Nadiya Hussain

He can't. No, he can't really. If it requires any preparation, he can't touch it. It's not allowed.



James Acaster

That's why he's eating so many ice lollies, because you can't get the post-its to stick on those. They're too cold.

Nadiya Hussain

Yes. Yes.

Ed Gamble

I've found a loophole. Constant brain freeze.

Nadiya Hussain

Yes. It's the only thing he can eat. It's probably because he's starving. When I'm not around and I can't cook for him, he's like, 'Alright, well I'll just have ice lollies then.'

James Acaster

Your dream side.

Nadiya Hussain

Okay, now you guys may laugh hard, but for me, there are two things in the world that you have to get right, and that's brownies and chips. Very few people do them well. For me, whenever I go somewhere, the first thing I look at is the chips. Do they have chips on the menu? I know that sounds like such a British thing to do. It's like, go anywhere and look for the chips. Omelette and chips. But I do, I look for the chips. I base going to a restaurant on how good their chips are. If the chips are rubbish, we're not going back. I don't care if everything else tasted good. I am not going back if the chips are rubbish. I'm just not. For me, it's the chips. A couple of years ago, I went to Yo Sushi with my kids, which can I just say, sounds great to have a belt of food going round, and the kids think it's really exciting to take these little plates, these coloured plates off the belt, but heck, when you get that bill afterwards, you're like, those purple plates are so expensive. My kids had no idea what I was talking about. I was like, 'Oh my goodness. Those purple plates are so expensive.'

James Acaster

Your kids leave the pink plates alone, I imagine.

Nadiya Hussain

Yes. They leave the pink plates. It's always the purple plates. I am that parent. I'm like, 'Did you get that plate? You better finish what's on that plate. We're paying for what's on that plate. Finish what's on that plate.'

Ed Gamble

Take the plate with you.

Nadiya Hussain

But Yo Sushi do the most amazing furikake fries. Honestly, I kid you not. They're these really thin chips and they're tossed in, so I really wanted to recreate this recipe because they wouldn't tell me what was in it. So I said, 'What's in this?'. So I ate it, had my little portion. I was like, 'Okay, we've got to get some more of these.' We went back. It was a very expensive week, but we went back four times that week. So I really wanted to learn how to make furikake fries. They are these crispy thin fries that are tossed in something slightly salty, slightly sweet, and then dusted with seaweed and sesame seeds, and then Benito flakes, so like tuna flakes on top. I was like, 'I have to work this out.' So I went back on a Tuesday, Wednesday, Thursday, Friday, and on a Saturday. I was like, 'I don't care what plates you get. Can I have the fries, please? And can you get me three?' So I sat through, and I was literally trying to decipher what was. I said, 'Why don't you just tell me what's in them?'. 'No, we can't tell you what's in them.' And so I went back five days, and thank god I sell books, because that was an expensive. I was writing it down. I was like, okay, I think it's this, I think it's that.



I went home on the Sunday, and the following week, I spent the entire week trying to make them, and I got it.

James Acaster

You got it.

Ed Gamble

You got it.

Nadiya Hussain

And I got it, yes. It's crispy potatoes. You fry your potatoes so they're really crispy, and then it's like a mixture of fish sauce, soy sauce, and honey. You toss your fries in that very quickly to keep them crisp, and then you sprinkle them with a mixture of garlic, nori, sesame seeds, and then some tuna flakes if you have them. But I got that recipe down to a t. I kid you not, that was the most exciting week of my life. It was so exciting.

Ed Gamble

It's almost like corporate espionage, you going in there.

Nadiya Hussain

Yes.

Ed Gamble

Constantly asking what's in there, and they're like, 'We're not going to tell you', so you just go there. Were you turning up with a test tube by the last day, dropping a fry in there and taking it home?

Nadiya Hussain

I thought I'd get kicked out on the Thursday.

Ed Gamble

She's back again.

Nadiya Hussain

I did. There was a look. 'Oh my god, she's back again. Why's she back again?'

James Acaster

Yes. Well I'm surprised you back to the same one every time. It's a chain, so you could have gone to a few different Yo Sushis, like a different one each day, see if that team who works at this Yo Sushi are a bit more loose lipped than the others one, maybe. But you went to the same one every day.

Nadiya Hussain

Same one every single day, and that's probably why I'm not allowed back in. I don't know. And I couldn't sleep at night. Genuinely, when I can't get something, I really struggle to sleep. But for me, it's chips. If you can cook a chip really well, you've got it down.

James Acaster

So your dream side is these ones from Yo Sushi.

Ed Gamble

Is it the Yo Sushi ones, or is it your version of the Yo Sushi ones?

Nadiya Hussain

I'm going to say that my ones are pretty good. It took me a week to get that recipe down. I involved the kids. I was like, 'Guys, taste that batch, taste that batch. Tell me which one's better.' And so I did



it, and then of course, like all good recipes, I put in a cookbook. I was like, the world needs this. It can be simple with salt and vinegar, but you can do something like furikake, which is just the best chip. Go get yourself some furikake fries.

Ed Gamble

I'd imagine that's why Yo Sushi didn't want to tell you what was in them, because you were just going to put it straight in your cookbook.

Nadiya Hussain

Probably. Yes, probably, but I enjoyed the challenge. I've got to say. You know when they said they're not going to let me have it, for me, it's like a rag to a bull. It's like, yes, no problem. Don't you worry. Don't you worry. I went away and I beavered away until I got something that I was happy with. I think that's the joy of writing recipes, but also for me, the joy of writing recipes is that I get to share them. It's not a selfish thing. For me, when there's something that I love and I enjoy, I love sharing that with people. I don't keep anything to myself. What's the point? Because there are people out there like me who take so much joy in cooking and being in the kitchen. Cooking something delicious, whether you're eating it for yourself or sharing it, is a joyful thing. So whenever I get that recipe down and I really love it, it's straight in a book. Straight away, goes straight into a book.

James Acaster

Your dream drink. We haven't actually talked about drinks. Normally a drink would come up a bit earlier, maybe.

Nadiya Hussain

Yes.

Ed Gamble

Tepid water.

Nadiya Hussain

There was the tepid water conversation, which was great, I think.

Ed Gamble

Yes, of course.

James Acaster

Sure.

Nadiya Hussain

I think everyone would be riveted by our tepid water conversation.

Ed Gamble

You'd be very surprised. I saw you second-guessing yourself when we were talking about the ratios of cold to warm water, but that's very much the pocket within which this podcast sits. It's that sort of chat that people really love about this podcast.

Nadiya Hussain

Okay. So I don't drink alcohol. I've never drunk. And I don't drink for religious reasons, but also I have also seen people who are intoxicated and it doesn't look like fun.

James Acaster

Sure.



Ed Gamble

Sure. You're right.

Nadiya Hussain

I think there are the merry drunks who are quite happy, but then there are also the vomity drunks.

Ed Gamble

Yes.

Nadiya Hussain

Who are not. So it doesn't appeal to me. It's not something that I'd ever do, although one drunk person did once throw a shoe at me, a stiletto. And that sealed it for me. It's like, never. No. Thank you god for saving me.

Ed Gamble

Yes.

James Acaster

Yes. I mean, I will say you're probably right. The thing is, I like the taste of alcohol. That's probably the tricky thing, is that I probably couldn't give it up completely because I do like just having one drink and having something that tastes really delicious, but I didn't drink until, mid to late twenties, I started drinking to get drunk with my friends. I didn't do it for ages. Before that, I was just the sober one in my friendship group looking at them going, I mean, I cannot see any appeal in this.

Ed Gamble

Yes.

Nadiya Hussain

You were the designated driver.

James Acaster

Well, kind of. We can't get into that.

Ed Gamble

He's crashed a lot of cars, Nadiya.

James Acaster

Yes, yes. Sober, while sober.

Ed Gamble

Sober.

James Acaster

Anyway, what's your dream drink? Let's get onto that.

Nadiya Hussain

Good segue. My favourite drink would have to be, I love a mocktail when I'm out and about. I love a mocktail. So for me, it's apple and lime mint mojito. That's my favourite.

Ed Gamble

Oh nice.

James Acaster

Yes. I love a virgin mojito.



Nadiya Hussain

Yes, do you?

James Acaster

And every time I order one, my friend, he always makes fun of me, and then he calls me virgin mojito all night. He laughs and he goes, 'Virgin mojito' at me all evening. I don't approve of it.

Ed Gamble

It's a good nickname.

James Acaster

And the other day a bunch of us went out for a meal, and I ordered a virgin mojito and he was all laughing. He'd ordered his drink. Then it was me, virgin mojito, and then the next three people were like, 'Actually, that sounds delicious.' And then they all copied me, and he wasn't laughing after that, because we were all drinking our virgin mojitos and it was delicious.

Nadiya Hussain

Love a virgin mojito. Yes, that's one of my favourite drinks. Everyone's doing them now. Everyone does mocktails now, but not always very well. We went out a couple of weeks ago and we ordered a mocktail, a mojito. My husband was infuriated. He said, 'I swear I drank this squash at home, but I didn't pay £9 for it.' It was basically like apple juice and then lemonade on top, and that was it. There was, like, a dry, bit of orange that looks like it came off last year's Christmas tree dunked in the middle. He said, 'I kid you not. I had this at home.' So he was really angry. I said, 'Send it back then.' I can't. I wouldn't send it back. I would just drink it. I'm not a complainer. You know when they come and say, 'Is the meal okay?'. I'm like, 'Fantastic. I love it. Thank you.' I can't complain. So yes, he sent it back. He was like, 'I'm not paying for this because it's squash. I did not pay £9 for squash. I can get that for free at home. Thank you very much.' And he got his money back. I was like, ugh. And then people recognise you, and then you've got your whingy husband with you, and you're like, oh no. So he's like, 'I don't care. I don't care who you are. I will get my money's worth.' I was like, 'Okay. Okay. You do that.'

Ed Gamble

I don't care who you are.

Nadiya Hussain

Yes. I get that all the time. 'I don't care who you are. I am going to get my money's worth.' So he went and he had it changed, and he basically got the same thing but with extra mint.

Ed Gamble

Yes. Lovely.

James Acaster

Right. Yes, yes.

Ed Gamble

Should we be calling it a no-jito? Is that a better name for it? I feel like it's sat right there as a name, and I feel like no-jito is a better way to go. How do we feel about this?

Nadiya Hussain

How has no one thought of that?

Ed Gamble

Right?



Nadiya Hussain

That's a lovely play on words. It's a bit like a no-secco.

Ed Gamble

Is that an alcohol-free prosecco?

Nadiya Hussain

Yes. That's an alcohol-free prosecco.

Ed Gamble

Well there you go. It should be a no-jito.

Nadiya Hussain

I like that.

Ed Gamble

Why don't you put it in your book?

Nadiya Hussain

Maybe I will. Be careful what you tell me. I might put something in a book.

James Acaster

Oh, yes. I'm not telling you my recipe for chorizo broccoli pasta. Otherwise, that will end up in your book.

Nadiya Hussain

We can hold off on that one. Don't you worry about that.

James Acaster

Yes. You wouldn't know that. With a virgin mojito, I love it.

Ed Gamble

No-jito.

James Acaster

But it is gone in two seconds.

Nadiya Hussain

It's because they put too much ice in.

James Acaster

Yes. Too much ice. I'm like, sip, sip. Gone.

Nadiya Hussain

Gone.

James Acaster

And then I'm like, I wanted a massive fishbowl of this. This is not enough. It's never enough.

Nadiya Hussain

It's too much ice. And you know me, I like tepid drinks. So I have no ice.

Ed Gamble

Of course.



Nadiya Hussain

So my drink lasts longer.

James Acaster

Yes. Always say no ice.

Nadiya Hussain

But a mojito with no ice sounds disgusting.

Ed Gamble

Yes. You need that crushed ice, right?

Nadiya Hussain

A little bit. Just a tiny little bit so I get my money's worth. So having a mojito with no ice, it just looks like, you know when you clean the fish tank and you've got bits? It looks a bit fishtank watery.

James Acaster

Right, yes.

Nadiya Hussain

So a little bit of ice. That's fine. But you're right. You know when it's full of ice, you go sip, sip and it's gone.

Ed Gamble

Yes.

James Acaster

Yes. It's delicious and then I'm really sad and I'm like, I feel a bit like your husband, I'm not getting my money's worth here.

Nadiya Hussain

Yes, yes.

James Acaster

I would rather they brought over a massive glass that's humongous that means that I get the same amount of mojito or no-jito that I would in a glass with no ice, but I want that in a bigger glass with ice.

Ed Gamble

Well, I'll say one thing for booze. You really care less about how quickly it's gone if there's booze in there.

Nadiya Hussain

That's what I was going to say. I was going to say, I think you need a mojito with some alcohol in. Then you'll complain less..

James Acaster

Yes. Should be drinking more.

Ed Gamble

Just one, two, three, big sips, all gone. Pop my shoe off, throw it across the bar.



James Acaster

We arrive at your dream dessert. Very exciting. Obviously people know that you cook all sorts of things, but a Bake Off champ, everyone's quite excited about what the dessert is going to be. What are we talking?

Nadiya Hussain

If I told you that I don't eat loads of cake, which I often tell lots of people and they're like, you what? You don't eat cake? I do eat cake. I taste cake. I've been married for 17 years and my husband hasn't ever seen me eating a whole slice of cake yet. Because it's a bit like, you know when you cook all day and you just lose your appetite?

Ed Gamble

Yes.

Nadiya Hussain

So I bake all day and I don't necessarily want to eat cake. Honestly, give me a grab bag ready salted pack of crisps. I'll eat that. But if I was going to pick my dream dessert, every day, it would be crème brulee.

Ed Gamble

Oh yes.

James Acaster

Yes.

Nadiya Hussain

Oh, it's my favourite thing to make. It's my favourite thing to eat. It's simple, it's delicious. Just silky set custard baked gently. Really simple, vanilla, and then that brulee top. For me, it's that snap, snap, snap of that crunch. Oh, love it. That's my favourite dessert ever, ever, ever.

James Acaster

So we are just talking, yes, the standard vanilla. Because there are different flavours of creme brulee that you get out there sometimes.

Nadiya Hussain

Oh yes.

James Acaster

How do you feel about those?

Nadiya Hussain

Yes. I mean, if you're mucking around with flavours, why not try lots of different things? I've made crème brulee with earl grey, so I've made it with earl grey tea, which is delicious. I've made it with orange. But for me, it's the simplicity of vanilla. And you get the little vanilla beans running through it. It's just so simple, and it's the kind of thing that I will make, because if I've got people coming round, I'll have it made and baked and ready in the fridge just to torch the top. I always serve tiny little thing shortbread with it, because you've got to have a little bit of carb action. You've got to have a little bit of something to hold that brulee. So you eat it, but then you also dip a bit of shortbread in there as well. It's just like, oh, delicious. Orange shortbread, vanilla crème brulee, crispy top, couple of raspberries. Just simple and delicious.

James Acaster

Yes, couple of raspberries, yes.



Ed Gamble

I love the little knock knock on the top.

Nadiya Hussain

Yes.

Ed Gamble

You feel like a policeman, you know when they knock first and then they ram down the door. Knock, knock, knock. 'Open the door, police. We're coming in.' And then you're straight in.

Nadiya Hussain

Oh, the little five-year-old in you. I just saw the five-year-old in you.

James Acaster

Yes. Saying 'Open the door, police', and then smashing in his crème brulee.

Ed Gamble

'We've got a warrant. We found it, gov. We found all the creme.'

James Acaster

All the vanilla. That's nice, Ed.

Ed Gamble

Yes.

James Acaster

I got excited there at the raspberries. I hadn't even thought of that, and then I was like, oh yes.

Nadiya Hussain

Crème brulee is, the custard itself isn't super sweet, but you've got that crunchy sugar on top which is quite sweet. Then if you had it with shortbread, again, sweet. But having something sharp, some fruit usually helps to balance it. That's what I love about dessert, is that balance of salty, sweet, and getting that right. So yes, for me, crème brulee every single day. But if you asked my husband, cake. For us, we always have cake in the house, and he runs seven miles every day so he can eat cake.

James Acaster

Oh, wow.

Nadiya Hussain

Yes, I don't run to eat crème brulee. I simply make it and eat it.

James Acaster

But again, there's a pattern forming here in the last leg of your menu, because I always find with crème brulee, there's never enough.

Nadiya Hussain

Yes.

James Acaster

That's why I never really order it.

Ed Gamble

Because it's in a ramekin, right?



James Acaster

Yes. I don't really order it in restaurants, even though I love it, because I'm like, it's going to be so small and shallow, and I'm going to be done in a few bites. I want to go for much longer.

Nadiya Hussain

See, this is why I bake it myself, because then I can have one and then say, oh, I fancy another. But I have gone to restaurants in the past and they take the dessert menu away from me, which I find absolutely infuriating. Because I turn up and they will just take the dessert menu, and if I ask for the dessert menu, they're like, 'Are you sure you want dessert?', and they get really nervous and I hate that. As much as I love baking and cooking, when I'm at a restaurant, I just want to eat what I want to eat. They don't have to be an expert. Like I said, I'm not the kind of person who gives food back. I'll eat it with a smile and be like, yay. I will pretend all the way through. I will not say a thing.

Ed Gamble

It's your husband they want to worry about.

Nadiya Hussain

That's exactly. They want to take the menu off him. He's the one who will complain.

James Acaster

You can't take it off him. He'll chase them. He runs seven miles a day.

Nadiya Hussain

Yes. He will. But the dessert menu. They take the dessert menu away. I'm like, no, no, no. Bring it back. Crème brulee. You're right. It ends all too quickly, but all good things have to come to an end.

Ed Gamble

Well maybe we should try making a crème brulee in the 4.5 litre cast iron casserole dish from Nadiya Hussain x Prestige.

Nadiya Hussain

Nice.

James Acaster

That was good.

Ed Gamble

Imagine a big old bucket of creme brulee.

Nadiya Hussain

Oh my goodness.

Ed Gamble

Although there is a ratio thing, right? You can have too much creme per brulee. You'd almost need layers of the sugar going down.

Nadiya Hussain

Yes, but you couldn't do that, because it would melt.

Ed Gamble

It would melt, yes.



Nadiya Hussain

In there, but that's why they're shallow. With every spoonful, you want enough of that crème and the brulee on top. It's like a perfect mouthful. So like I said, all good things have to come to an end. Crème brulee is one of those things. You can have a little bit, but you can savour it and enjoy it. You don't have to have a whole cast iron full, even though it was a great segue to my range.

James Acaster

Yes. Also, if you did do a whole cast iron dish full of crème brulee, and the brulee was really thick on top, then you might have to actually have a police battering ram in order to get into it.

Ed Gamble

Okay, I'm back on board. I'm back on board.

Nadiya Hussain

And great dentist cover.

Ed Gamble

Yes.

James Acaster

Yes. Okay, I'm going to read your menu back to you now and see how you feel about it.

Nadiya Hussain

Okay.

James Acaster

Water, you would like tepid still water. Poppadoms or bread, you said poppadoms and mango chutney and the bright red onion thing. Starter, prawns pil pil with crusty bread. Main course, traditional chicken korma and rice. Side dish, Yo Sushi furikake fries. Drink, apple, lime and mint no-jito. Dessert, creme brulee with orange shortbread and raspberries.

Ed Gamble

Delicious.

James Acaster

Feel pretty good?

Nadiya Hussain

Sounds good.

James Acaster

It does sound very good.

Ed Gamble

I'm very on board with that menu.

Nadiya Hussain

Yes. It sounds like you have to travel a little bit. I reckon you can't get any of that under one roof.

James Acaster

One of the best ones we've had, I'd say.

Ed Gamble

Yes. That's a very, very good menu, and I'm going to seek out that korma recipe and I'm going to give it a go.



Nadiya Hussain

Amazing.

James Acaster

I'm going to give it a go as well, Ed.

Ed Gamble

Excellent.

James Acaster

And we can both compare kormas. Also, I'm going to go into Yo Sushi for probably the third time in my life. I'm going to get those fries, because they sound great.

Nadiya Hussain

You've got to try them.

James Acaster

Normally I don't go in Yo Sushi. It's a very stressful experience not knowing how much it all is, and it's all going round on the belt. I just get too stressed out. Also, I think we should encourage all our listeners to go to Yo Sushi, order the furikake fries, and while you're eating it, say to the staff, 'Just tell me what's in them.'

Ed Gamble

Nadiya, thank you so much for coming to the dream restaurant.

Nadiya Hussain

Thank you.

James Acaster

Thank you, Nadiya.

Ed Gamble

Well there we are. What a great menu, James. What a great chat.

James Acaster

Delicious.

Ed Gamble

What a great person.

James Acaster

Yes.

Ed Gamble

Absolutely love chatting to Nadiya, and just that chicken korma. That sounds so good.

James Acaster

I want the korma and I want the fries ASAP, stat.

Ed Gamble

And you know how I'm going to cook them? I'm going to cook them with Nadiya x Prestige, or Nadiya by Prestige cookware and bakeware range, which is available now to buy in stores and online at John Lewis and from Prestige's website.



James Acaster

That is good news.

Ed Gamble

Yes.

James Acaster

I'm excited about that. I think I would like to see people's photos of the korma.

Ed Gamble

Yes. The korma shots. I want to see your korma shots, James. Are you going to make it?

James Acaster

I am going to try and make it. I'm going to hunt down Nadiya's recipe for it, and then I'm going to try to make it at home, because I think it sounds great. I'm looking forward to eating it, but I'm also looking forward to the period of time when I'm waiting to eat it, when it's in the fridge.

Ed Gamble

Yes. I think it's a good test, isn't it? It's a good test to see if you can handle it.

James Acaster

Yes. Looking forward to looking forward to it.

Ed Gamble

I think every day you'll be opening that fridge and you'll be dipping your little finger in there.

James Acaster

No, no, no. I won't dip my finger in it.

Ed Gamble

You will. You will.

James Acaster

But I will open it and have a look.

Ed Gamble

You open the fridge. You'll get up in the night and you'll be so excited. You'll have to be so quiet, like a little mouse. And your girlfriend will be like, 'Oh my god. We've got a burglar. Where's James?'. She'll go into the kitchen and you'll be sat on the floor with the korma open and you'll be dipping your little fingers and toes in there.

James Acaster

No. I won't dip my toes in it, and I won't dip my fingers in it. But I wouldn't be surprised if I pop a whole egg in my mouth. That would be very tempting, just to eat the korma egg.

Ed Gamble

Straight in.

James Acaster

That would be very tempting, indeed.

Ed Gamble

That would be a lovely breakfast. And Nadiya didn't say matcha.



James Acaster

Thank you for not saying matcha. Matcha, matcha man.

Ed Gamble

Ding dong ding dong. And it was matcha beer, so we got that wrong, but it was worth it for the song, I think.

James Acaster

Matcha matcha beer. Frances Bell don't drink matcha beer.

Ed Gamble

Right. Don't forget to come and see me on tour. Show's called Electric. Edgamble.co.uk for tickets. Don't forget to pre-order James' book. Can you pre-order?

James Acaster

Pre-order, yes. I don't know where.

Ed Gamble

Everywhere.

James Acaster

But you just google 'James Acaster's guide to quitting social media book pre-order'.

Ed Gamble

Yes.

James Acaster

Something will come up.

Ed Gamble

Search it on social media. So don't quit social media before you get the book. Wait until you get the book, and then you'll find out why you've got to quit social media.

James Acaster

Don't forget to use the hashtag. Hashtag James Acaster's guide to quitting social media, being the best you you can be, and curing yourself of loneliness volume one. Hashtag book.

Ed Gamble

Bye.

James Acaster

Sayonara.