



Off Menu – Ep150 – Angela Hartnett:

Ed Gamble

Welcome to the Off Menu podcast, taking the hairy shell of the internet, cracking into it with the hammer of humour, and supping on the wonderful podcast milk within.

James Acaster

Coconuts.

Ed Gamble

Coconuts. Welcome.

James Acaster

Benito looks very confused. I knew it was coconuts. That was Ed Gamble there giving you a lovely into. My name is James Acaster, this is the Off Menu podcast. We run a dream restaurant and we invite every single week, and we ask them their favourite ever starter, main course, desert, side dish, and drink. And, this week, our guest is Angela Hartnett.

Ed Gamble

Angela Hartnett. Angela Hartnett, a wonderful chef.

James Acaster

Yes.

Ed Gamble

A wonderful chef. She's been on TV lots and lots as well. She's been on things like Masterchef, she did Britain's Best Home Cook, I think was the name of the show. They did a celebrity version of that as well and it turns out Ed Balls can cook.

James Acaster

Really?

Ed Gamble

Yes.

James Acaster

Can he?

Ed Gamble

Yes. He's an amazing cook, but enough of that. Angela is an absolutely brilliant chef. She's got a couple of restaurants in London, I think. She's got Murano, she's got Café Murano, I would go to both of those, but, also, she has an absolutely brilliant book, which is out tomorrow, called The Weekend Cook.

James Acaster

The Weekend Cook. Good food for real life.

Ed Gamble

Yes, which is important sometimes. I've got a lot of cookbooks where I read through them and I'm, like, 'Well, I'm never going to make that.'

James Acaster

Yes.



Ed Gamble

So, to actually have a good cookbook by an amazing chef, which features recipes that you could do at home, very exciting. I mean, just some of the examples of things. Wild garlic gnocchi, sausage rolls, and apple tart.

James Acaster

Lovely. I mean, what more could you ask for? And you are right. That is exact kind of cookbook that I want. It breaks my heart, sometimes, you, kind of, get a cookbook, open it, and go, 'I haven't got any of these things, I don't know how to do whatever technique they've just described. This is a non-starter.' And something like this, you go, 'Great. I could get all these at the shop. I actually can follow this recipe easier than I expected to, and I'm pretty sure I can make the thing in the picture.'

Ed Gamble

Yes.

James Acaster

And I'll feel really great at the end and a big sense of achievement.

Ed Gamble

Yes and I think this is going to be great. I'm definitely going to cook stuff from this.

James Acaster

Yes.

Ed Gamble

But, regardless of all of that, Angela's brilliant background as a chef and her fantastic book, if she says a secret ingredient that we have decided upon in advance, we will remove her from the restaurant.

James Acaster

Sorry, Angela. And, this week, the secret ingredient is kidney beans.

Ed Gamble

Kidney beans. Kidney beans. James, I'm so glad this has finally come up. I think this is slightly controversial opinion, but I hate kidney beans.

James Acaster

I don't like them. I mean-,

Ed Gamble

I won't put them in a chilli.

James Acaster

Oh.

Ed Gamble

If you don't like something, don't put it in a recipe. I don't like kidney beans. I'd rather put black beans in a chilli. I love black beans, and you know what? Sometimes, I go full Texas style, and there ain't no beans in it at all.

James Acaster

Are there no beans in a Texas chilli?



Ed Gamble

Maybe not. Maybe I'm getting that wrong.

James Acaster

It feels like, to me, that they'd put baked beans in there.

Ed Gamble

Baked beans?

James Acaster

Yes.

Ed Gamble

Heinz baked beans?

James Acaster

In a Texas chilli.

Ed Gamble

Well, look, I was worried I might be wrong, but it's lovely to meet somebody who's more wrong.

James Acaster

Yes. Always.

Ed Gamble

No, I'd almost go beanless, really, unless I can get black beans.

James Acaster

I think everyone should go beanless.

Ed Gamble

Yes, I think beanless, especially when it's kidney beans. They're pasty inside. They're horrible.

James Acaster

Yvette Castor suggested that.

Ed Gamble

Yes, on Twitter, and, you know, James, if you want to suggest secret ingredients, you should just come to us. You don't need to make up Twitter accounts.

James Acaster

Ms E Castor. Spelt with a Y.

Ed Gamble

Yes. Ms Y Castor.

James Acaster

But, yes. Good stuff.

Ed Gamble

Yes. Just suggest them in future, James. You don't need to make up any Twitter accounts, okay?

James Acaster

I don't know. It worked. It clearly worked.



Ed Gamble

It did work. Kidney beans is the secret ingredient. So, as you can see, if you send in secret ingredients, we will possibly use them. So, if you want to get your secret ingredients to @OffMenuOfficial on Twitter, that would be absolutely wonderful. We will potentially use your suggestions as a secret ingredient. I am on tour starting in September. It's the extension of my tour that's called Electric. I'm going all over the place. It's been a lot of fun. I can't wait to do the September dates. If you're in London, I'm doing the Hammersmith Apollo on 22 October. I'm finally coming over to Dublin and Belfast, so, come to those. It's been a lot of fun and I can't wait to do more.

James Acaster

Go and see the show. I was going to say it's a great show, but I'm going to come and see it on that leg.

Ed Gamble

Come see it at the Apollo. Edgamble.co.uk for tickets.

James Acaster

Fantastic. Also, you can preorder my book, James Acaster's Guide to Quitting Social Media and Being the Best You Can Be and Curing Yourself From Loneliness, Volume One. Order it wherever you get your books.

Ed Gamble

I was going to say it's a great book, but I've not read it yet.

James Acaster

That's great.

Ed Gamble

I can't wait.

James Acaster

Synergy.

Ed Gamble

Can't wait. But, for now, this is the Off Menu menu of Angela Hartnett.

James Acaster

Angela Hartnett.

Ed Gamble

Welcome, Angela, to the dream restaurant.

Angela Hartnett

Thank you very much. Sorry, I'm just floored there. You struck me. Yes, thank you. Thank you, guys.

James Acaster

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

Ed Gamble

Here we are.

Angela Hartnett

Very happy to be here.



Ed Gamble

In the dream restaurant, you get to come to a dream restaurant. You don't have to cook in the dream restaurant.

Angela Hartnett

Marvelous.

Ed Gamble

Unless you want to?

Angela Hartnett

No, no. I don't. I definitely don't.

Ed Gamble

Do you want a night off?

Angela Hartnett

I definitely want a night off. Day off, week off, months off, even.

James Acaster

Yes?

Angela Hartnett

Yes. Sorry, am I sounding bitter and twisted?

Ed Gamble

At home, are you the one cooking? Because, of course, your husband's also a cook.

James Acaster

What?

Angela Hartnett

Yes.

James Acaster

Who's this guy?

Angela Hartnett

Who is this guy? Neil. Yes. No, we take it in turns. Not like, there's no rota or anything. You know, we're not like that, but, if I'm cooking something easy and quick, I'll just do it, and then he'll do one night, but, to be fair, we only cook really at the weekends because, most of the time, we're either out eating or we're off at work.

Ed Gamble

Well, I mean, this is probably the quickest link into a book that we've ever managed to do. It's just worked out so perfectly. You only cook at weekends?

Angela Hartnett

There you go. Oh.

Ed Gamble

Well, let's talk about your new book called The Weekend Cook.



Angela Hartnett

Oh. Perchance you have a copy. Amazing.

James Acaster

That was very good.

Ed Gamble

So, I guess, the heart of the book is it's the things you would cook at home?

Angela Hartnett

Yes, it really is, and, to be fair, there's some nights or days when we've had people over and we've gone overboard with cooking, like we've done-, brought the restaurants to the home. And there's other times, it's just a bowl of pasta, or a simple salad, or, you know, I mean, I do partake in a lovely crisp sandwich every now and again. I mean, that's not in the book, but, you know, I think we all know how to do that one.

Ed Gamble

Well, you say that-,

Angela Hartnett

You say that.

Ed Gamble

But I bet you bring some little stuff to crisp sandwiches-,

James Acaster

I bet you can do it.

Ed Gamble

That it might be interesting to hear. So, if you want to tell the listener now.

Angela Hartnett

To be fair, I like, it's got to be white bread. Proper rubbish white bread, you know what I'm saying? None of that sourdough nonsense. You know, just proper, standard white bread, butter, and then plain crisps. No flavoured crisps. And my fellow chef, Chris, who works with Paul Ainsworth, I heard him the other day saying, 'Put brown sauce in it.' Never in your life. Such a no-no. Who the hell puts brown sauce? You put that in a bacon buttie or a chip buttie. You do not put it in a crisp sandwich, sorry.

James Acaster

Yes. Keep it simple.

Ed Gamble

Are you buttering a crisp sandwich?

Angela Hartnett

Oh, yes. Definitely, yes. Yes. As many calories as you can-,

James Acaster

Salted butter?

Angela Hartnett

Salted butter. You can put in there salted butter, salted crisps, heart attack, sort of, food after a hangover. You know what I'm saying.



Ed Gamble

Oh, I know what you're saying.

James Acaster

I know what you're saying. I was looking at the book a minute ago and, like, Tom Kerridge has said how brilliant it is, Stanley Tucci. I was wondering, do chefs use each other's cookbooks at home? Do you have cookbooks by other chefs that you use?

Angela Hartnett: I do, actually, yes. I have quite a lot.

Ed Gamble

A good question, by the way.

James Acaster

Thank you, Ed.

Angela Hartnett

I've got Tom's books. Very good, very good. I tell you who's a great food writer I love are the guys from Honey & Co. Itamar, he's fantastic. I love Valentine Warner. I think his cookbooks are great. River Café. Yes, I do, actually. You dip in and out. There's no one. I mean, the goddess is Delia, without a doubt because I tell you for why, all her recipes work. I mean, I hope to God all of those do because my mum's always said, 'Do you check these recipes? Are you sure they're alright?' I said, 'Yes, yes. I think they are,' but, you know, even I'm, like, 'I hope I haven't missed out on ingredient.' But Delia is like Mary. They test and test and test. They're so thorough. You know, if you want a recipe that you suddenly go, 'I want Yorkshire puddings.' If this is going to work, you go to Delia, without doubt.

Ed Gamble

That's good.

James Acaster

Very nice.

Ed Gamble

I've tried using-, I bought Tom Kerridge's Hand and Flowers book, and even when I told him that I had that, he went, 'You're never going to make anything out of that.' And I looked at him, and I was, like, 'Well, of course not because I don't have a blast chiller at home.'

Angela Hartnett

Don't you have your sous vide machine? Of course.

James Acaster

Guess what we discovered recently in my flat? That the chorizo broccoli pasta-,

Ed Gamble

This is one of James' recipes.

Angela Hartnett

Okay.

James Acaster

Me and my girlfriend make chorizo and broccoli pasta all the time, probably twice a week. It's our favourite dish.



Angela Hartnett

Okay, nice. Lovely.

James Acaster

We absolutely love it.

Angela Hartnett

Any particular broccoli, may I ask, or just, you know?

James Acaster

Well, kind of, like, your standard broccoli, but it's the stems, not the head. So, you just chop the stems off.

Angela Hartnett

Nice. Nice, I like that.

James Acaster

So, they're nice and crunchy.

Angela Hartnett

No wastage. Yes, good.

James Acaster

Yes, yes. So, you do the stems-,

Ed Gamble

Oh, no. Then he throws all the rest of the broccoli away.

James Acaster

Well, that's what's great about it. Here's a thing, Angela. Is this an interesting story?

Angela Hartnett

Yes.

James Acaster

We used to, you know, 'Well, how are we going to use these stems?' So, then we got this recipe and we did that and, now, we're, like, 'How are we going to use these heads?'

Ed Gamble

That is an interesting story.

James Acaster

Because that's how much we love the chorizo broccoli pasta.

Angela Hartnett

Stunning. Stunning, I love it.

James Acaster

I always roast them up at the weekend.

Angela Hartnett

Okay, marvellous. Yes.



James Acaster

But, like, yes. We know it so well, we were, like, 'Where have we even got this recipe from?' We didn't know. Tom Kerridge.

Angela Hartnett

Tom Kerridge.

Ed Gamble

Oh, really?

James Acaster

It turns out it was a Tom Kerridge recipe.

Angela Hartnett

Yes. Do you put chilli in there as well? A bit of garlic, yes?

James Acaster

Yes. Chilli, garlic, capers.

Angela Hartnett

Capers, nice. Yes.

James Acaster

Obviously, chorizo.

Angela Hartnett

Yes. Obviously chorizo.

James Acaster

And I always forget the name of the pasta that we prefer, but, you know, I only have it in chorizo broccoli pasta.

Ed Gamble

Do you use the main bit of the chorizo or it like the whole thing?

Angela Hartnett

The end bits, yes.

Ed Gamble

Do you use the metal on the end?

James Acaster

Yes.

Ed Gamble

Throw all that in.

James Acaster

Yes. It's like a 20 pence in a Christmas pudding.

Angela Hartnett

Okay, very nice. Spot the chorizo.

James Acaster

Yes. You're lucky if you get the old metal bits.



Angela Hartnett

God. I can't wait to come to your house.

James Acaster

Yes. I'll make you chorizo broccoli pasta because that was one of the things I was going to do at one point. We jokingly said on the podcast, I don't know when, that I would make chorizo broccoli pasta for Tom Kerridge.

Angela Hartnett

Yes.

James Acaster

But, then, I didn't know at the time it was his recipe.

Angela Hartnett

Right. Oh, gosh.

James Acaster

So, now, I'm really scared.

Angela Hartnett

You'll be fine. You'll be fine. Add your own interpretation. That's the great thing about recipes, there's no copyright. So, literally, you know, I mean, you can see it sometimes that people have just changed one ingredient or something and suddenly it's their recipe. So, claim it as your own, you know. Add something into it. You could put a bit of parsley.

James Acaster

A bit of parsley in there. Oh, no. I wouldn't be so bold. Have you ever had anyone make one of your recipes for you?

Angela Hartnett

I don't know, actually. I think people have. I mean, my family have done stuff like that, or they'd tried stuff, and friends have, but yes. I love it when people cook for me. I think it's just one of the best things because you're working all the time and it's a real treat, actually, and I never-, it's only when we're in the cab home that we bitch about it. We're very polite when we're there. 'It's amazing. So, how did you do this?' And then, like, 'What was that?' You know.

Ed Gamble

Like Come Dine With Me in the cab on the way home. 'Why has Andrea and her husband bought number cards? It's very odd.'

Angela Hartnett

Two.

James Acaster

I love it on Come Dine With Me when it shows them in the cab giving the two when they've been so nice. They go, 'You motherfuckers.'

Angela Hartnett

Yes, yes, yes.

James Acaster

We always start with still or sparkling water?



Angela Hartnett

Sparkling. I do like sparkling water, yes. I don't know why, but I've always liked it. Yes. I just think it's nice, refreshing, bubbly. I find it thirst-quenching.

Ed Gamble

Are you drinking it at home?

Angela Hartnett

I do drink it at home. We've been very sustainable and bought one of those soda streams now. So, we do our own, you know, which is good. We don't buy the bottle-,

James Acaster

Does it work?

Angela Hartnett

It does work, yes, except when, obviously, the soda thing runs out and then it's flat water, but, yes, I like it.

Ed Gamble

James always asks if it works because we got sent a soda stream machine.

Angela Hartnett

Oh, did you?

Ed Gamble

And I like the soda stream machine, and James said it didn't work because he was doing it wrong and it was spraying all over him every single time.

James Acaster

I wasn't doing it wrong. They sent me a broken one. I wasn't doing it wrong.

Angela Hartnett

Did you attach the bottle properly, James?

Ed Gamble

No.

James Acaster

Yes, yes. Absolutely.

Angela Hartnett

Are you sure?

James Acaster

I know how to attach a bottle. I definitely did it right. It doesn't work. It flooded my whole kitchen. I was drenched.

Angela Hartnett

Right, okay. Would you like me to come and show you how to make one?

James Acaster

Well, good luck, you know, using that piece of junk. It's a hunk of junk.

Angela Hartnett

Okay, alright. I quite like my soda stream, if you're listening.



James Acaster

Well, you clearly didn't get a faulty one.

Ed Gamble

I feel like soda stream are going to be happier that Angela's on board with it rather than you, to be honest.

James Acaster

Well, you know, I think, if that's what it takes to operate a soda stream, you have to be a professional chef and actually understand the entire culinary world. I'm the everyman.

Angela Hartnett

Yes, you are the everyman. Yes.

James Acaster

So, like, soda stream are going to be, 'Maybe,' you know-,

Angela Hartnett

They've made it too complicated just to attach the bottle and press the button?

James Acaster

Yes.

Angela Hartnett

I mean, that, yes, it's a challenge.

Ed Gamble

They forgot to make it operable for people with no opposable thumbs.

James Acaster

Well, come on. Come on. Let's not slag off the thumbs. That's exciting. So, when you've had, like, people come into restaurants and stuff, and you're looking at them, and the customers, do you judge them as they order still or sparkling water?

Angela Hartnett

No, no.

James Acaster

Are you, like, 'Oh?'

Angela Hartnett

Are you very judgemental about water, you two? I'm feeling there's something underneath here.

James Acaster

Some guests are that we have on. Some guests are, like, 'La-di-da, sparkling water,' or some people are, like, 'I'm afraid I'm going to go poncey and have a sparkling water.'

Angela Hartnett

Gosh, it's just water.

James Acaster

There's a weird stigma attached to it.

Ed Gamble

Yes.



Angela Hartnett

I mean, to be fair, I like the tap, I'm all for the Thames tapwater. I think that's the best. I mean, it's not like I go and get special water to put in the soda stream. It's out of the tap. I just make it bubbly. That's all I do, but no. You've got me feeling guilty. No, no, I do.

Ed Gamble

Is there a bit of judgement with-, okay. So, if I go a really nice restaurant, regardless of how nice the restaurant is, I've been to Murano. I love your restaurant.

Angela Hartnett

Thank you.

Ed Gamble

I will always go in and they'll say, 'Do you want any water? Still or sparkling?' And I always go, 'Tap.' The server always looks a bit crestfallen as if to say, 'They're not spending any money.'

Angela Hartnett

Yes. There's probably that, I think.

Ed Gamble

Getting a freebie straight away.

Angela Hartnett

No, you shouldn't. Well, hopefully, they're trained enough that they don't do that because, you know, at the end of the day, it's what people want (talking over each other 14.13).

Ed Gamble

I'm always looking for that though.

Angela Hartnett

Yes, you're looking. It's probably the way you go, 'Tap,' you know, very aggressively, I might add, Ed.

Ed Gamble

'Tap.'

Angela Hartnett

You know, maybe it's more that than the fact they've said tapwater, but yes, I can get it, and I know there's certain people that will come in and exactly that. They want tap because they think there's-, there is a markup on water, of course there is. You know, it's where you're making the money. We have to make some money, but that's where they'll definitely go, 'Tap,' like that. So, yes. Alright. I think I'm going tap now, Jesus. You didn't even offer tap, you two. You made it poncey by saying sparkling or still.

James Acaster

We were doing it just like all the restaurants. They never offer the freebie.

Angela Hartnett

We always offer tap. I'm going to check on that now. I'll get a letter next week.

James Acaster

I don't blame you if you don't offer tap. Why would you offer the freebie? It's like going around going, 'Have you looked at the menu or would you like some free food that I've got in the kitchen? You can have my lunch if you like.'



Angela Hartnett

Yes, exactly. You want staff food.

Ed Gamble

The end of the chorizo.

Angela Hartnett

Yes, exactly. Yes. Nice.

James Acaster

Papadams or bread? Papadams or bread, Angela Hartnett?

Angela Hartnett

Bread, bread, bread, bread. Without doubt. Bread, bread, bread. That got shouted at me earlier as well.

James Acaster

Someone else shouted it?

Angela Hartnett

Yes. One of Neil's chefs in the kitchen. I was, like, 'What are you doing?' He goes, 'I'm preparing you,' and I'm, like, 'Oh my God. Alright.' Josh. I said, 'Calm down.' You know, it freaked me out slightly. No, definitely bread. I love bread. I love papadams as well, mind you, but I just do. And because of my background of the Irish background, my dad's side and we've got Italians on my mum's, bread was their lifeline. You know, the Italians eat bread through the whole of the meal. It barely even stops at dessert. Bread is there from start to finish. The Irish love a good bit of bread and, yes. God, yes. That's my biggest-, two things I really would struggle to give up. I could give up meat tomorrow. Booze and bread. And even I walk in the restaurants and we have this amazing focaccia and stuff and I, literally, will just walk over, take a bit of salami slice and make myself a little panini, then walk around the kitchen, 'Morning, morning.' And you do that in four restaurants. No, I can't be stealthlike. It's never going to happen and, you know, it's a killer because, I don't know. It's delicious, yes. It is so good.

Ed Gamble

I love the idea of you walking into your own restaurant, and just making a sandwich, and walking around, like, 'Hey, guys. How's it going?'

James Acaster

'Morning.'

Angela Hartnett

Chitta chat. 'What you up to?' Checking all the stuff. Yes, you know, and you do munch away, and we have breadsticks, you eat a few of those. You know, I mean, it's really difficult to give it up. The only way I don't eat is if I don't buy it. If I buy it, I'm basically buggered, you know, and there's too many nice bakers in London.

James Acaster

Yes. That's the key. If it's in the fridge, I'm eating it.

Angela Hartnett

Yes, exactly.

Ed Gamble

Yes, absolutely.



Angela Hartnett

But what, are you keeping bread in the fridge?

James Acaster

I mean anything.

Angela Hartnett

I know, I'm just checking. Yes, no. I'm with you there. If it's there, I'll eat it.

Ed Gamble

I often think as long as I don't have things in the house, that's fine, but, then, unfortunately, because of this podcast, we regularly get sent things.

Angela Hartnett

Of course you do, yes.

Ed Gamble

And I got back from a tour show last night, it was around midnight, and I thought, 'Well. I'm going to bed. I've got to go to bed,' and then I saw a little box that was on the doorstep, and James' sister has started a flapjack company, and sent loads of flapjacks.

Angela Hartnett

Nice.

Ed Gamble

So, there was four different types of flapjack, and I stood in my coat and shoes still, and tried a bit of each of the flapjacks. I went, 'Yes. That's a nice one, very good.'

Angela Hartnett

Yes, nice. Yes.

Ed Gamble

Coffee, delicious, peanut butter, delicious, marzipan, amazing.

James Acaster

I said it was my favourite one. I told you that, that it's the best one.

Ed Gamble

Well, my favourite was the chilli and lime chocolate.

James Acaster

Yes, the most popular one.

Angela Hartnett

Chilli, lime, and chocolate? Wow. That's an interesting combination.

James Acaster

That's the most popular one that she started to do.

Ed Gamble

Well, that's going. If it's in the house, that is going.

Angela Hartnett

Yes. That's it, that's the problem. If you've got it there, you'll eat it. So, just don't buy it, but, then, you can't live your life, like, not buying stuff and eating stuff. So, yes, forget it. I've given up trying.



Ed Gamble

So, what sort of bread are you going for in the dream restaurant then? Would you like a, sort of, combo of the Irish and Italian?

Angela Hartnett

I think, I'll tell you who does a great combo of breads is old Mr Corrigan, if you haven't had him on. He does a great soda bread, which I think is delicious because soda bread is one of those breads that's great fresh, it can also be a couple of days stale, then you can toast it, and it also soaks in the butter when you spread it on there. So, I love soda bread and then I love focaccia because I love that crunchiness. I'm not so fussed about having brown bread or anything like that, and, I have to say, controversially as I may say, I'm slightly over sourdoughs. I'm done with them. If anyone gives me another sourdough sandwich that's so thick and toasted so you're going to break your teeth on it. It's, like, you know, there's reasons why you want a white bap for a bacon sandwich because that bread works and it soaks up all the fat and stuff. So, yes, I'm over the, sort of, sourdoughs for the-

James Acaster

I got a bit emotional then.

Angela Hartnett

Sorry, are you in love?

James Acaster

No, I agree with you and I was, like, 'Finally. Someone's coming on here and saying it,' because I'm sick of it.

Ed Gamble

Well, it's everywhere, isn't it?

Angela Hartnett

Yes, it's too much, and there's great ones. I've got some friends who are bakers who make it, but it's just, like, enough now. I like bread for the right reasons. Like I say, a white bread for certain things. There's nothing wrong with that. Just good white bread.

Ed Gamble

Yes. When something becomes the default, it's hard to move away. Like I'm sure we all remember a time when you could get unsalted caramel. Not anymore.

James Acaster

Not anymore. Well, amen to that because I love it.

Angela Hartnett

Yes, exactly. Amen to that.

James Acaster

I love salted caramel.

Ed Gamble

Yes, but it would be nice to have the option, right?

James Acaster

Yes, sure. Yes, yes.

Angela Hartnett

It would be nice to have the option, yes. We like options in life.



James Acaster

I don't even know if my brain would know the difference now. I think if I ate unsalted caramel, my brain would just fill it in and put some salt in there. I'd trick myself and be, like, 'Well, this must have salt in it,' and then I'd just tell myself I was eating salted caramel because I've forgotten what that tastes like. Let's get onto your menu proper then. Your dream starter. Was this difficult for you, being a chef?

Angela Hartnett

God, it was horrible. Yes because there's so many dream starters. I mean, you know, depending mood, occasion, where you are, but I've thought about it, and then I was thinking about my main course because you want the sort of meal that's going to work together. And, so, I came up with, actually, a really delicious, simple bowl of pasta with chilli, tomato sauce, garlic in there, fresh basil, probably like a puttanesca with capers, black olives in there. So, nice and spicy, delicious tomato flavour, loads of olive oil. It's a go-to dish, it's the pasta I love as a course and, you know, the bread can mop up the sauce, that sort of thing, and, yes, that would definitely be, and it can be eaten anywhere. You can have it up in the mountains if you're up in the mountains. I don't know why I said that. Or by the sea, or sitting in your flat in East London. You know, it doesn't really matter, and, actually, that dish, it's all staples. Everyone's got capers, olives, all that sort of stuff in their fridge, and anchovies, of course, great anchovies. Or I would even just have a bowl of pasta with butter and parmesan. I mean, just that is bloody delicious.

Ed Gamble

I love a puttanesca. Oh my God. It just proper kicks you in the face, doesn't it?

Angela Hartnett

Yes, exactly.

Ed Gamble

Because there are so many different flavours.

Angela Hartnett

Yes. It is the best.

Ed Gamble

It's great.

Angela Hartnett

Just sitting there by the sea eating it. Yes, it's great. That would be my go-to starter.

James Acaster

I've got a tin of anchovies I still need to use up because when I had COVID in January 2021, our friends, Amy and Nish, did a shop for me. I filled out what I wanted and they just chucked a tin of anchovies in there as a bonus without asking me. They said, 'There's a little bonus item in there for you.'

Angela Hartnett

And did they charge you for that anchovies? Was it a gift or was it a chargeable gift?

James Acaster

No, I don't think I paid for that. No, I think they paid for it for me and, then, when they had COVID, I was, like, 'Hey. I can pay you back now. I can get you the shopping,' and they were, like, 'No, we're alright.' They had COVID recently when everyone was just running around anyway.



Ed Gamble

You should have just gone over to their house and posted a tin of anchovies.

Angela Hartnett

Yes, exactly. Yes.

James Acaster

I mean, I was tempted to do it. I think, now, it's too late for the joke. I've still got it in the cupboard.

Ed Gamble

So, you're not using anchovies?

James Acaster

Well, actually, to tell you the truth, they put two tins of anchovies in there, and I have used one of them, and I think I chucked it on a pizza. I think I picked up a pizza I was making and just chucked it on there, but, like, because you had made that nice pizza with the anchovies on it with the lamb, but I didn't have lamb. I put anchovies on it anyway.

Angela Hartnett

You know you can put it on your broccoli dish.

James Acaster

Yes. I was going to say, that would be alright, wouldn't it?

Angela Hartnett

Even the tops of your broccoli, which are building up in your kitchen because you don't know what to do with them, you could roast those off, a bit of olive oil or a bit of butter in a pan, you know, slice them up, add your anchovies, let that melt down so you've got, like, an anchovy butter, a bit of chilli in there, and that's a great salad for you.

James Acaster

Maybe I should do that tonight.

Angela Hartnett

There you go.

Ed Gamble

Or put them on toast.

Angela Hartnett

Oh my God, yes.

James Acaster

Oh, yes.

Ed Gamble

Put them on toast.

Angela Hartnett

Just nice toast, lovely butter, or even no butter with just the anchovies and the oil as well. It's delicious.

James Acaster

I'll do it tonight.



Angela Hartnett

Supper for you. There you go, James.

James Acaster

Yes. I'll do that because it's just me tonight. Just me on my ownsome.

Angela Hartnett

Just you on your ownsome?

James Acaster

Eating anchovies and watching Moon Knight.

Ed Gamble

Actually, maybe if it's just you on your ownsome tonight, you shouldn't eat a tin of anchovies. That would feel pretty sad.

James Acaster

Oh no, but it's okay, you know, when you're in a relationship.

Ed Gamble

When she's coming back.

James Acaster

Yes. Then it's, like, good. I get to be tragic for an evening on my own. You know, a nice break from the happiness.

Ed Gamble

I hope she's coming back.

Angela Hartnett

Yes. She'll love it.

James Acaster

That sounds great.

Angela Hartnett

Okay, happy with that.

James Acaster

Fresh basil as well is always exciting for me.

Angela Hartnett

Yes. I like fresh basil, yes, or even parsley. If you haven't got basil, that's fine, but parsley's good. A bit of flat leaf in there would work, I think.

James Acaster

I used to work in, not proper kitchens, but kitchens.

Angela Hartnett

Okay. I thought you were going to tell me a greengrocer there.

James Acaster

I used to work on a parsley farm.



Angela Hartnett

Okay.

James Acaster

But, like, I used to chop parsley all the time because, you know, that was my level.

Angela Hartnett

Yes, okay.

Ed Gamble

Well, you were the mash king as well, don't forget.

James Acaster

I was also the mash king. I used to make the best mashed potato in town.

Angela Hartnett

Did you? What did you put milk, cream, butter?

James Acaster

Cream.

Angela Hartnett

Cream. Controversial.

James Acaster

Cream, butter-,

Angela Hartnett

Did you put the butter in first?

James Acaster

I put butter in first, give it a bit of a mash, dump all the cream in. Actually, no, salt and pepper would go in before the cream.

Angela Hartnett

Yes, yes. Of course, yes.

James Acaster

And then dump all the cream in, mash it again, then loads of orange cheese.

Angela Hartnett

Orange cheese?

James Acaster

Well, you know, like orange coloured cheese. Cheddar. Cheddar.

Angela Hartnett

Okay, cheddar. Cheddar.

James Acaster

Orange cheddar cheese.

Angela Hartnett

Orange cheddar cheese. That's an interesting one.



James Acaster

Chuck that in, mash it up.

Angela Hartnett

I love the mashing up like this.

James Acaster

Yes, - two-handed.

Ed Gamble

Kettering style.

Angela Hartnett

Two-handed, yes.

James Acaster

I'd just beat it up. No mashers in my hand.

Angela Hartnett

And everyone loved it. It became a -

James Acaster

Everyone would say, 'You are the mash king.'

Angela Hartnett

You are the mash king.

James Acaster

Yes. Now, some guests have suggested that it was a job that no one else wanted to do and so I got called the mash king so that I could do it more.

Angela Hartnett

I'm saying nothing. I'm saying nothing. Okay, yes.

James Acaster

I think, you know, honestly, there were days when I would go in and someone else had done the mash in the morning.

Angela Hartnett

Which wasn't as good.

James Acaster

I'd have a little bit of it and be, like, 'That is lumpy.'

Angela Hartnett

Yes, that's it.

Ed Gamble

Not enough orange cheese.

James Acaster

Not enough orange cheese.



Angela Hartnett

And it's lumpy because they put the cream and milk in first. You've got to put the put the butter in first and then that avoids lumps.

Ed Gamble

Is that right?

Angela Hartnett

Yes. Get all your lumps out.

James Acaster

Well, I didn't even know I was doing that. Instinct.

Angela Hartnett

You were doing it right. Instinct, you see. You're a natural. You're a natural, James.

James Acaster

I was a natural at it. I was pretty good. Also, you've got to get the orange cheese just right. You don't want it tipping over into making the mash orange. So, you've got to get the threshold.

Angela Hartnett

Yes. I tend to agree with that, yes.

James Acaster

You've got to get it just right, so that it doesn't colour the mash, but you get the cheesy flavour in there. And that's just judgement as well.

Ed Gamble

Do you agree with the orange cheese full stop?

Angela Hartnett

I mean, if I'm honest, no. I've got to be honest with you there. The fact that you're calling cheddar orange when it's clearly yellow most of the time.

James Acaster

This is orange cheddar cheese.

Angela Hartnett

This is orange cheddar cheese? Alright, okay.

Ed Gamble

Not Red Leicester?

James Acaster

Yes, probably.

Angela Hartnett

Okay, alright. Yes.

James Acaster

Yes, but, in Kettering, we call it orange cheddar.

Angela Hartnett

Okay, alright. That's fine. Okay, I'll give it a go. I'm sure it adds a lovely flavour, but you don't want orange mash, do you?



James Acaster

No.

Angela Hartnett

Could you substitute it with, like, a stronger cheddar that is less orange?

James Acaster

Yes. You could, yes. You know, just go your own way with it, really.

Angela Hartnett

Yes. Ad-lib a bit, yes?

James Acaster

Yes.

Angela Hartnett

A bit of parmesan or is that too much? Is that controversial?

James Acaster

No, put in parmesan-, I mean, you know, parmesan goes in the chorizo broccoli pasta at the end.

Angela Hartnett

Yes, okay. Right, you're a parmesan lover.

Ed Gamble

He's not against parmesan.

James Acaster

I'm not doing that -

Angela Hartnett

Fabulous.

James Acaster

I love putting some parmesan in.

Angela Hartnett

Alright, mash king.

James Acaster

Thank you. Thank you, Angela. She admitted it.

Ed Gamble

But you're chopping the parsley?

James Acaster

Parsley, I don't ever use parsley in anything because it just makes me feel like I'm back in the kitchen again working.

Angela Hartnett

Right. So, it's trauma related, then?

James Acaster

I don't like it, yes.



Angela Hartnett

Okay, that's fair enough. Okay.

James Acaster

I don't like it.

Angela Hartnett

But parsley would work in your broccoli chorizo pasta.

James Acaster

Would it?

Angela Hartnett

Yes, it would. Yes.

James Acaster

Well, it's never going anywhere near it.

Angela Hartnett

Yes, but you don't have to chop it. You can just pick the leaves and just throw it in at the end, but, obviously, I feel there's something deeper here that we need to talk to maybe, sort of, off-microphone, lying, you know, down, that you need to get it all out of your system, whatever they made you do with that parsley.

James Acaster

I mean, I was good at that as well. You know, you press down on the knife on one end and you use it as a pivot, go all over it, get it really fine. Satisfying when it's, like, the crunch of the parsley when you're chopping it up.

Ed Gamble

Get all your problems out on the parsley.

James Acaster

Yes. I'd be thinking about, 'Oh, man. I'm going to be in a band one day and this place will eat my dust,' you know. That's what I'd be thinking when I'd be chopping the parsley.

Angela Hartnett

God, I'm desperate to know where you were working now. Who's going to eat your dust?

James Acaster

The Star in Kennington and the Trading Post in Kettering.

Ed Gamble

There you go.

James Acaster

But, you know, they were good places.

Angela Hartnett

Yes. Have you been back and done an act there, you know?

James Acaster

Yes. Well, no, I've not done an act there, but, like, I mean the Trading Post, I haven't been back to. It's, like a chain, I don't know, Hungry Horse or something.



Ed Gamble

I don't know what you're talking about, Hungry Horse. What's a Hungry Horse?

Angela Hartnett

They're going to be so full, you know, Friday night now after they hear this. It's like this is it.

Ed Gamble

What's a Hungry Horse?

James Acaster

It's a chain of, like, family pubs.

Angela Hartnett

It's Kettering. That's all we're saying, you know.

James Acaster

You've got your little soft play area.

Ed Gamble

Hungry Horse.

Angela Hartnett

That's why the cheesy mash for all these hungry kids.

James Acaster

I don't think it was Hungry Horse, but it was one of those. There was a soft play area.

Ed Gamble: Do they do mash. Does it have to be eaten by a horse?

James Acaster

Well, I didn't do mash at that one. I did mash at the Star, but different chef now, but the chef who was there at the time was really good and, yes, it was, like, a family-run pub. I don't know who owns it now, but I was back there, within a month I've been back at the Star at the village pub quiz.

Angela Hartnett

Nice, good.

Ed Gamble

Don't tell me Hungry Horse have taken over the Star now?

James Acaster

No, never. They would never do that.

Ed Gamble

Trampled their hooves all over the rest of Kettering.

James Acaster

Don't even joke. They wouldn't. They would never give up the Star to anyone like that. It's been through a lot of owners over the years-

Angela Hartnett

Maybe you should go back and, you know, invest in it. Get a little village, all of you together.

James Acaster

Word has it Ridley Scott was in there recently, in the Star.



Ed Gamble

Whose word?

James Acaster

Well, someone at the Star came up to me and said-,

Angela Hartnett

There's a man who looks remarkably like Ridley Scott with a - Is he Ridley Scott?

James Acaster

I was at the quiz, I was sitting with my family in the quiz team, and a lady was going around selling the raffle tickets, and then a man came over while the lady was selling raffle tickets and said to me, 'Guess who was in here the other day? Ridley Scott.' I've never met the man, but, like, he was, 'Ridley Scott was in here,' and then the lady went, 'Who the bloody hell's that?' And I had to explain to her that-,

Angela Hartnett

He's the guy that lives two doors down the road.

James Acaster

Yes. I said, 'He directed Alien,' and she was, like, 'What's he doing in here?' I went, 'He's allowed to be in here.' If you direct Alien, you're allowed to go into the Star.

Ed Gamble

When I worked in a pub in Raynes Park, I went in after a day off and they went, 'You'll never guess who we had in here,' and it was an awful pub. They went, 'Louis Walsh came in.' I went, 'No, he didn't. Why is Louis Walsh coming in here?' They went, 'Yes, I've got it on CCTV because we kept the CCTV because a woman went mad and flipped a table over, and you can see Louis Walsh in the background.' And I looked at the CCTV and it's literally the back of a man's head with grey hair. I was, like, 'That is not Louis Walsh.'

James Acaster

It probably is Louis.

Ed Gamble

Just, like, a woman going, 'Wah,' and flipping a table.

Angela Hartnett

Oh my God. Brilliant. I love it, I love it.

James Acaster

When I moved into my flat, the guy who works in the building, he said to me that there's a Harvester, like, door to door, I'd say it's a minute walk from my flat.

Ed Gamble

That's why he moved there.

James Acaster

I've never been there still.

Angela Hartnett

I was on a date at a Harvester once.



James Acaster

Were you? Let's hear about this.

Angela Hartnett

Back in the day, back in the day. It was alright. We're not married, put it like that. We never went much further than our date at the Harvester, but, you know, you can't judge, can you?

Ed Gamble

Was this before you were a chef?

Angela Hartnett

Before I was a chef. I was still probably at college and stuff there, but yes. before, yes.

Ed Gamble

Because you're not taking a chef on a date to a Harvester, surely?

Angela Hartnett

I mean, you know, I was taken to a pizza place on a date when I was a chef, or still am a chef, and they put pineapple on the pizza. I never went out with him again afterwards.

James Acaster

Oh, really?

Angela Hartnett

Yes. Certain rules. You've got to have your standards, James. Pineapple on a pizza-,

James Acaster

I like pineapple.

Angela Hartnett

Oh my God.

James Acaster

I like pineapple on a pizza.

Angela Hartnett

We're going to fall out, aren't we? I better get my coat now then.

James Acaster

I also put pineapple in my Nando's wrap.

Angela Hartnett

I've never had a Nando's, so I can't comment on that. I cannot comment on that, but pineapple on pizza. We need to go out and have a pizza together. You need a little education on that one, James. Next, you'll be telling me chicken and coriander.

James Acaster

Uh-oh.

Ed Gamble

Chicken, coriander, and pineapple pizza. That's his favourite. How did you know?

James Acaster

The guy from my building was, like, 'Have you been to the Harvester yet?' I went, 'No,' and he went, 'I'll tell you who's always in there.' I went, 'Who,' and he went, 'Paul Sinha.' Paul Sinha is a



comedian who was the Sinnerman on the Chase. And I was, like, 'I know Paul. There's no way he's going to that Harvester regularly. He was, like, 'Yes. He's always in there.' I went, 'No, he's not.'

Ed Gamble

He might have been there once, maybe.

James Acaster

Yes, wrong. 'He's always in there.' There's no way. Paul is a man of-, he has exquisite taste.

Ed Gamble

Yes. We need to get Paul on and ask him about that.

James Acaster

Yes, we need to get Paul now. Make a note of that, Benito.

Angela Hartnett

Do it there. Take him there.

Ed Gamble

Do we call it the Harvester?

Angela Hartnett

This is him. Is it? Oh, no. It doesn't look anything like him. Yes, exactly.

James Acaster

I've never met him.

Angela Hartnett

I've never met him before in my life.

Ed Gamble

That's the guy from the Chase.

James Acaster

Your main course?

Angela Hartnett

Main course is, well, I'm sure someone's said it, roast chicken. I just absolutely love it.

James Acaster

I'll tell you who said it. Claudia Winkleman.

Angela Hartnett

Did she?

James Acaster

Who has said, 'This is a brilliant cookery book by a brilliant woman,' about the Weekend Book by Angela Hartnett.

Angela Hartnett

I love you, James. Love you. Yes. It's just the best thing, isn't it, you know, on every level. The juices, the meat, all the accompaniments, and it doesn't always have to be a classic roast accompaniment. It doesn't have to be roast potato, all the vegetables, and all that. You can just have roast chicken, sage and onion stuffing. You can have it with french fries, with gravy. I love the way Hicks used to do it with his, sort of, you know, he had the roast chicken, he had loads of french



fries and béarnaise sauce. And, so, anything like that, and, actually, chicken is probably my favourite meat. Like, I'll do it, sort of, breadcrumbed and fried, chicken burger, chicken wings, pretty much chicken, you know. So, anything chicken-orientated, but, certainly, just your classic roast chicken, sage and onion stuffing, lemon up its bottom, thyme, loads of rosemary, garlic all in there. So, when the garlic slowly cooks in the juices, you squeeze that all over all the chicken. And a friend of mine did it with his restaurant, Ed at Braun, when it came, and he used to serve this roast chicken. He'd put the bread underneath, so it would soak all the juices. So, you just had, like, this chickeny bread-soaked-, I mean, it was just delicious. Or I like it when people put the potatoes underneath, so all the fat of the chicken soaks onto them and roasts them. You're salivating there, Ed.

Ed Gamble

Oh my goodness. I really am. I love a roast chicken. You're right.

Angela Hartnett

I know. It's the best.

Ed Gamble

Like, at home, if we do a roast chicken, I just do it with a Greek salad or something, and, then, it's like a proper nice meal. You don't have to kill yourself with all the sides and all of that.

Angela Hartnett

No. You know, no. I think you've got to be in that mood to do all the roast and stuff. Neil does it where he chops it all down and it's that, sort of, left over in the fridge. So, he'll take any veg, chop all that up. If there's some tomatoes, he'll throw those in. A bit of chilli, garlic. He just puts that in a pan, slightly roasts all the veg off, then puts the chicken on once he's browned the skin, and just puts the whole lot in the oven, and that's it. So, all the juices cook with the veg and then it just goes on the table. That's it. You know, it's just one pot, and it's so easy and simple to do, you know. He does that great thing like a chef and pulls things out of the fridge and goes, 'And this, how long's this been in here?' I say, 'Just put it in the chicken, yes.' 'And this? Who bought this?' I say, 'We're not at work now, Neil. There's no stocktake needed, alright? Simmer.'

Ed Gamble

That sounds delicious.

James Acaster

Sounds so good. I did a roast chicken for my nephews and they could not get over the fact I'd put a lemon up its bum.

Angela Hartnett

Really?

Ed Gamble

Oh, yes. For a kid, that's mind-blowing, right?

James Acaster

They were, like, 'What is going on here?'

Angela Hartnett

You should have gone, 'And now for the orange, and now the grapefruit.'

Ed Gamble

A magic trick.



James Acaster

And then, for a while after, they kept on threatening to put lemons up people's butts because they thought that was a thing, which is good because it made a change because, for a while, the main threat was that they would blow up your house, but then they changed it to putting a lemon up your bum.

Angela Hartnett

Yes, a bit less controversial.

Ed Gamble

Can't help worrying in their own ways, I'd imagine there's a little call from a teacher regarding those-

Angela Hartnett

Yes. Do we need Esther? Do we need Childline here? Shall we do something?

Ed Gamble

'They've threatened to blow up the house. Okay, good news. They've stopped calling, but they have threatened to insert a lemon up the anus of another child.'

James Acaster

When I'd done the chicken and they'd been eating it all, but, obviously, the carcass was there with the lemon still in there, and they wanted to film a bunch of sketches of them-, every sketch consisted of them walking into the kitchen and then noticing that there was a lemon up the butt of the chicken, and then calling out to me as if I wasn't in the room, 'Why have you done this? Why is there a lemon up the bum of the chicken?'

Ed Gamble

It's great though, isn't it?

Angela Hartnett

It's entertaining.

Ed Gamble

I love popping a lemon up the butt of the chicken.

James Acaster

Yes.

Angela Hartnett

I think a lemon in anything is really good. I think it's just delicious. And, again, it's that whole, sort of, squeeze it over the end of it, and, that's the whole point about it. I mean, you two know that better than anyone. Just keep it simple, don't mess around with it, don't try and be too clever, and just do something that's just easy. And that's the thing I like, like cooking at home. I don't know whether you've gone to people's houses and they, not show off, but they're going over the board, but then they spend the whole time in the kitchen having a nervous breakdown and it's just, like, do something that's, you know, already set in the fridge for the dessert, easy cold starter and one pot wonder, I call it. Just put it on the-, and I screw up quite a lot when I'm cooking at home.

Ed Gamble

Really?

Angela Hartnett

I mean, I did this once that I basically had all my family coming over and I thought, 'God, I just haven't got it.' So, I literally ran to the local supermarket and bought all these different varieties of gazpacho, mixed it all in together, season it with loads of cherry tomato I bought and battered it



olive oil, and anyway. So, I served all this gazpacho and they were, like, 'Delicious, Angela. So lovely.' Michael was, like, 'How'd you do it?' My brother. I said, 'Well, I marinated it overnight, you know. You have to do that, chop everything really fine,' and blah blah blah. Anyway, and we live in this, sort of, terrace house, but our kitchen's in the bottom, but we were eating up the next floor. And, so, everyone always helps clear plates downstairs. So, my friend cleared it, she opened the dishwasher and she sees all these plastic, you know, gazpacho containers, and she goes, 'What's sadder? The fact that you literally-, the bare-faced lie to your mother, brother, uncle, aunt, sister, or that you're so sad, you keep all the plastic containers?' You know, and, so, now, every time she comes around, they're like-, and my family are very good at, sort of, keeping everything very base-level. There's a cousin of mine, she's great, but she's one of these annoying people that makes presents for Christmas. So, you already hate her because she's made everything, you know, whereas I'm, like, throwing money at the problem. And, one year, like the flapjacks, she made these florentine biscuits, wrapped them up and my mum was literally going, 'This is delicious, Ange. You should really learn how to make these.' You know, I'm, like, 'Are you kidding me? I've just cooked for you lot, like 30 people, and now you're all giving me shit about these bloody biscuits.' Plus, you're not part of our family yet. You haven't married yet. Anyway, so, we have many days like that in our family. Anyway, sorry, digressing away there.

James Acaster

Have you learned the florentines though?

Angela Hartnett

No, I haven't. Give me a break. I've literally cooked for them, like, a whole Christmas lunch and then they're bitching, 'Make some biscuits.' Are you kidding me? No. No, I haven't. I'll give you the recipe.

James Acaster

Thank you. I love florentines.

Angela Hartnett

Do you?

Ed Gamble

Yes, they are good. You should learn to make them.

Angela Hartnett

They are good and they were good. Yes, thanks for that, Ed. Thanks, yes. Mum will be pleased.

James Acaster

I've forgotten the name of it. Thomas Fudge or Thomas J Fudge's Florentines, I buy it for my family every Christmas.

Ed Gamble

I know the ones you mean.

James Acaster

Because I had them back, there was a-,

Angela Hartnett

As in the fudge people who make Finger of Fudge? No, a different company?

James Acaster

No.

Ed Gamble

No. It's like one of those companies where they've invented a man to make it sound posh.



Angela Hartnett

Okay, right. Excellent.

Ed Gamble

It's, like, Thomas J Fudge written in - That was his real signature.

James Acaster

Curly moustache and a bowler hat.

Angela Hartnett

And he lived 100 years ago. Yes, okay.

James Acaster

Is that right, Benito? Yes. I had them backstage at a festival once. It was in the tent that the comics had to wait in and they had this plate of florentines, and I went absolutely crazy because I had one, and I was, like, 'Well, I never want to stop eating these now.' Now that's every Christmas.

Angela Hartnett

You were on a high on stage, weren't you, a florentine high?

James Acaster

I was flying. I can't even remember the gig.

Ed Gamble

But I don't think there's been a gig where James hasn't been high on sugar at some point.

Angela Hartnett

Okay, fair enough. Have you got a really sweet tooth?

James Acaster

Yes. That's why you saying if stuff's in the fridge, I'm having a really-, I'm trying to get on top of it now.

Angela Hartnett

Really?

James Acaster

I'm trying to be a bit more controlled. It's a running joke on this podcast of, 'Well. One day, you're metabolism's going to give up on you,' and all this. It's happened.

Ed Gamble

We've all been waiting and we're very happy.

Angela Hartnett

You've exploded, yes.

James Acaster

So, now, I'm, like, right. Now, I've got to learn discipline, which I've never had to learn before.

Angela Hartnett

No. Hard that, isn't it? Yes.

James Acaster

I've never had to learn it because I've had, you know, a flukey metabolism my whole life, and, now, I'm actually having to learn how to not do stuff, not eat rubbish all the time. I haven't cracked it yet.



Well, basically, not having anything in the house is good and I've also learnt that, as soon as I have one sweet thing in the day, that's it. Then, the floodgates are open. So, I have to just never-,

Angela Hartnett

And sweet as in, like, a cake or a biscuit, or do you just go and buy chocolate, or is it anything?

James Acaster

Kind of, anything.

Angela Hartnett

Jesus.

James Acaster

Not sweets. I don't really like any of that, but, like, yesterday, I was working and I was on a set for something, and they kept on offering biscuits, and chocolate, and stuff, and I was, like, I've just got to say no. My rule now is it has to be worth it. So, if it's like something really special, great.

Angela Hartnett

Yes. Like your sister's flapjacks?

James Acaster

Like my sister's flapjacks. I'm in on that straightaway. If they go, 'Do you want a Breakaway bar between takes?' Absolutely not.

Angela Hartnett

So, what is your chocolate of choice, you see? Because my friends (TC 00:40:00) make posh chocolate and I always say, 'It's too posh for me.' I like a Flake or a Malteser. That's my level of chocolate and I don't have much chocolate, I'm very rare. So, what's your go-to chocolate bar?

James Acaster

Well, I quite like posh stuff.

Angela Hartnett

You're a posh boy are you?

James Acaster

So, that's worked quite well for me that I don't just go into a shop and get a Mars bar or anything, even though they are nice, and I like those in the fridge, and, I mean, I've said on the podcast before that Whitakers is a New Zealand, and, like, their peanut butter chocolate is probably still my favourite chocolate.

Ed Gamble

That's good as well because it feels posh, but has also got the level of sweetness that you would find in, like, a regular chocolate bar.

Angela Hartnett

Exactly, yes. You need that, yes.

Ed Gamble

So, it's got that, yes.

James Acaster

A lot of their stuff, I like, and Ed's got me into the Chocolonely, the Tony's Chocolonely.



Ed Gamble

Tony's Chocolonely. I love that stuff.

Angela Hartnett

Tony's Chocolonely. That sounds like Tony's Chocolonely. Yes, okay. Yes.

James Acaster

And, recently, Hotel Chocolat have got in touch and really spoilt us rotten and I got to do, like, a little day in their kitchen, and make some chocolate with them, and, also, they sent me a box of-, I just got to go on the website and go crazy.

Angela Hartnett

Tick, tick, tick, tick.

James Acaster

Yes.

Ed Gamble

And they emailed me and said, 'We sent James some stuff. Would you like anything?' And I go, 'Just send me exactly what James had. I want exactly the same,' and this huge box of stuff arrives and I went, 'Oh my God. Are you kidding me?' But I've been on tour, so, obviously, I get frequent texts from my wife going, 'Could I have a look at the Hotel Chocolat box?' I'm, like, 'Yes, fine, but all I want, I want to taste each one. So, don't eat all of anything.' So, I get back off tour and all of these boxes are sat there with literally one chocolate left in all of them. I suppose she did stick to the rule.

James Acaster

Yes. That was the rule. That was what you said. That was the deal.

Angela Hartnett

Bless her cotton socks.

James Acaster:

Your dream side dish?

Angela Hartnett

It sounds really boring, but I love it. Green beans, but different types. You know, you've got the flat beans coming in now, runner beans, just your normal green beans. I love beans and there's this great thing. It will be coming in soonish, fresh almonds. Now I'm getting-, you talk about the water, this is getting all chefy and posh and poncey, like, fresh almonds that, you know, you crack them out of their little shells and stuff. You put those on there and I like it with basil and peaches, bizarrely, but, in season, when you've got great beans, fresh peaches that are as sweet as anything, these almonds, and just a really great mustardy vinegarette, it's a dish in itself, but it's absolutely delicious as a side as well. We put it as a dish on the restaurant. It just works because the peaches are never so sweet, you know, they are sweet and they're ripe, but you've got those beans, and it's got to all be at room temperature, you can't have anything from the fridge, and a nice bit of salt, you can even put a little bit of lovage in there if you want to be a little controversial with your herbs. So, all that sort of stuff I love. Anything fresh with beans.

Ed Gamble

So, are the almonds, like, fresh and raw, so they've got a bit of bite to them?

Angela Hartnett

Yes, they're raw. A bit of bite to them, yes. And it's one of those things now that, absolutely, they still have a season. You know, they will come in and chefs hate it if you're putting it on the menu because they literally have to get a hammer, and hammer into these almonds, and they're, like, 'Are



you kidding us?' And you get, like, literally a wafer thin, this almond. I'm, like, 'Oh, yes. We need about ten in a salad,' and they're, 'Are you kidding me?' You know, you talk about the mash and stuff. This is, like, give this job to someone who's annoyed you. 'Here you go. You can do the box of almonds today.'

Ed Gamble

Add them to the menu knowing they're in charge?

Angela Hartnett

Yes, exactly. Yes. So, I love those sort of things, but, yes, they're a pain, but they are a seasonal thing. So, you can't buy them anywhere else, you can't buy them in the supermarket. They just come out one time a year. So, I'm getting a bit posh and cheffy and poncey. Sorry about that.

Ed Gamble

It sounds amazing, yes.

James Acaster

That sounds delicious.

Ed Gamble

And the peaches, are you cooking them down or are they going on raw as well?

Angela Hartnett

Raw. Absolutely raw. Yes.

Ed Gamble

And, texturally, are they a bit, like-,

Angela Hartnett

Proper ripe in the season. It's one of my pet hates is unripe tomatoes and unripe fruit, and that's partly because, I'll be honest, I've been spoilt. You know, when we used to go on holiday to Italy and stuff, it's ripe and it's delicious, and I remember, one summer, I'd always go off to my aunt's place, and she lived by the sea and stuff, and we'd always have ripe peaches. And then, one summer, they said, 'All we've seen you all summer is with a peach in your mouth,' you know, because they're just the best and, again, it's the sweetness, the season, and so delicious. So, yes, raw, nicely thinly sliced, you know, and then mix that all with, like, a bit of dijon there in the vinegarett. You know, it's delicious.

Ed Gamble

When is the season?

Angela Hartnett

Peaches won't really start until August time and it is, it goes against a lot of the morals of sustainability because you do have to import. As much as our weather is changing, I don't think we're a country that can grow peaches. We're getting better with tomatoes, but, yes, in the next, sort of, couple of months, and almonds will be coming in in the next couple of months as well.

Ed Gamble

So, if I booked to come to your restaurant in August, then I'll probably get that dish?

Angela Hartnett

Yes, you will. Yes. Make sure.

Ed Gamble

Result. I'm going.



James Acaster

Now it's going to be full of everyone who listens to this podcast. You'll be there, you'll be swamped by the fans, mate.

Ed Gamble

Yes. Well, that's fine, as long as I've got my big bowl of green beans.

Angela Hartnett

As long as I've got your big bowl of green beans, yes. Exactly, yes.

Ed Gamble

You're going to have a rush on green beans now.

James Acaster

You get that all year.

Angela Hartnett

They're going to hate me about those almonds.

Ed Gamble

So many almonds. The whole dining room wants almonds.

Angela Hartnett

Yes. They'll be sending them back going, 'But she said ten. There's not ten in here. There's only, like, two.'

Ed Gamble

'And who's crying in the kitchen?'

Angela Hartnett

Yes, poor bugger.

James Acaster

The Almond King.

Angela Hartnett

The Almond King, yes, exactly. We'll stick him next to the - King and the magistrate yes.

James Acaster

Nice to hear Dijon mustard getting a shout out there.

Angela Hartnett

Love Dijon mustard. I love English, but I love Dijon.

James Acaster

Well, let's rank the mustards then.

Ed Gamble

Yes, we can do it.

Angela Hartnett

Oh God, got to be Dijon. I'd have to say that. Dijon first. I love English mustard, I think that's a great one. Actually, I'm quite a traditional eater. So, like I said, 'I don't like my pineapple on a pizza.' I don't like all of these fancy mustards as well. You know, keep a mustard as it is. I like wholegrain after that and, probably, they're my three, really. I mean, horseradish isn't really a mustard, is it? You



know, it's a condiment rather than a mustard, yes. What other ones? I'm trying to think. They're my three in the fridge.

Ed Gamble

Like, French's hot dog mustard. The really bright yellow stuff.

Angela Hartnett

Oh God. To be fair, yes, we do have a jar of that in the fridge, yes, I do like that, that's a good one. Yes, I'd put that one above the wholegrain, to be fair.

Ed Gamble

I go through phases with wholegrain.

Angela Hartnett

Yes, I'm like that. They work with certain things, like, you might put it in potato salad or something but, to be fair, Dijon, if we don't have that-, because we put it in vinaigrettes. I put it on anything and I love it with anything, actually. I think that's my favourite, yes.

James Acaster

Yes, I've got a jar of wholegrain in the cupboard. I don't remember buying it. I'm not really totally sure.

Angela Hartnett

Maybe your care package with the anchovies.

Ed Gamble

Yes, maybe it was.

James Acaster

Maybe. Maybe it was snuck in there, but I've got to figure out what to do. I mean, is there a wholegrain and anchovy recipe I can do?

Angela Hartnett

No, I can't say, but it does work with things like, do you like pickled fish or anything like that? Not really.

James Acaster

Well, I've had it in, like, restaurants and stuff and it's nice but, yes.

Angela Hartnett

Yes, that sort of thing. I think, like, potato salad, it works and it does work in dressings, you can put it in dressings. We have been known to put it in a vinaigrette when we've run out of every other mustard and can't be bothered to walk round to the supermarket.

Ed Gamble

I would have it on, like, a gammon sandwich, a good, thick ham sandwich.

Angela Hartnett

Oh, good call. Good call. Yes, that's a very good call, actually, yes.

James Acaster

Actually, when I did my gammon joint, I think I just put Dijon on it, but yes. That was a nice day in lockdown when I did myself a gammon joint and I sent Ed the photo.



Angela Hartnett

What did it look like?

James Acaster

It was delicious. Well, I sent Ed the photo of it bubbling in the pot, actually, because you couldn't see the joint but you could see all of the different things I'd put in the pot. I sent it to Ed going, 'Guess what is in here?'

Ed Gamble

That's what he said. He said, 'Guess what is in here?'

Angela Hartnett

Someone's head? A rabbit? Yes. What did you serve it with? Did you do the whole parsley-, well, maybe you didn't do a parsley sauce because of the trauma of parsley.

James Acaster

Oh, I'll tell you what I did. I remember what I did and it was very decadent.

Angela Hartnett

Really?

James Acaster

Yes. Okay, this is a perk of the podcast but we had shouted out Simon Rogan's books, we'd shouted out on the podcast. He had very generously sent us a lot of them that we could make at home. So, I think, I've still got the photo on my phone. I just sat there and ate loads of Berkeswell puddings with the gammon joint that I put Dijon with and I was just in heaven. I was there on the sofa just like, 'This is the best day of my life.' It was great, yes.

Ed Gamble

I had a really nice bit of gammon at St John, actually, quite recently, with the parsley sauce and all of that.

Angela Hartnett

Oh, I love it and cabbage. Boiled cabbage, it's just the best.

Ed Gamble

Yes, sat there in that dining room just feeling like you're in the 19th Century.

Angela Hartnett

It is, yes.

Ed Gamble

Love it.

Angela Hartnett

Yes, feels like it. That is, like, proper old school English cooking but I love it. You've got to get over the parsleygate to be fair, James.

James Acaster

I'll try to.

Angela Hartnett

You cannot have gammon without parsley sauce.



Ed Gamble

I think I've told this story on the podcast before but my grandma, every year, used to do a massive gammon and then she'd eat it for breakfast on Christmas morning and have it, like, the next day and stuff, really good. Then, she passed away a few years ago and I was like, 'Right, I'm doing it.' I spent ages on it and it was rubbish and it all just fell apart, I think, in the pan or something like it wasn't tied up properly. I had two halves. I was like, right, I've going to do them differently. I'm going to do one half with a different glaze, another half with a different glaze and both of them were rubbish.

Angela Hartnett

You've never done it since?

Ed Gamble

No, I'm going to try again.

Angela Hartnett

You've got to get back on the horse.

Ed Gamble

I had to buy such a big pan and then we didn't have room for the pan, so I had to give the pan away. So, now I've got to get another pan.

James Acaster

I remember the disaster of the gammon. I didn't know it had emotional roots, it was linked to your grandmother.

Ed Gamble

Yes.

James Acaster

So, I didn't know this. So, I was laughing when Ed was having a bad time of it. I thought it was funny.

Ed Gamble

She'll be laughing about it as well, don't you worry.

Angela Hartnett

She would, she'll be laughing, yes.

Ed Gamble

She'll think it's hilarious.

Angela Hartnett

We all have those disasters. I remember cooking one year, trying to be fancy for Christmas, and I cooked duck, or was it goose? I cooked one or the other. Then for some-, I don't know what possessed me, left it in like a turkey. I mean, they literally were there going, 'Has anyone got any Peking sauce or got any pancakes?' It was so dry and, like, Neil was going, 'What on earth?' I said, 'I don't know.' It was like it'd shrivelled to this and started to. So, mum goes, she goes, 'I think, next year, we'll just stick to chicken, shall we?' Yes, 'Thanks mum. Thanks for that.' Anyway, it's happened to all of us, don't worry about it.

Ed Gamble

Yes.



James Acaster

Oh man. That's what I should have tonight is the duck fillets, I'll have the duck breast.

Angela Hartnett: I love the way the mind works. Just random, you know.

Ed Gamble

And out loud, as well.

Angela Hartnett

You can still have it with your anchovies and broccoli.

James Acaster

My girlfriend doesn't like duck and I've always got some duck breast in the freezer and I always remember, when she's away, get it out, thaw it out, have a lovely duck breast.

Ed Gamble

How are you cooking your duck breast?

James Acaster

I do it in the frying pan. So, put them in-,

Ed Gamble

Cold pan?

James Acaster

Cold pan.

Ed Gamble

Cold pan.

James Acaster

So, put the oil in, spread it around fat side down and then, like, yes, then put the hob on.

Angela Hartnett

Yes. Do you score your duck breast?

James Acaster

Yes, I score it, ten out of ten.

Angela Hartnett

Walked into that one, didn't I?

James Acaster

But no, I do score it, seriously, yes and I put salt and pepper on it. Also, on the meaty side, put a little bit of Lea & Perrins and a little bit of lemon.

Angela Hartnett

Ooh, fancy. Ooh.

James Acaster

Eight minutes fat side, five minutes the other side and if it needs it, you put it on its side as well and lean them against each other, like, make a little tent.

Ed Gamble

Like they're a gang.



James Acaster

Yes, like they're a little gang. Lean like that, leave them to rest for a while, then have it with some Birds Eye potato waffles.

Ed Gamble

I do that with duck. I spend ages on duck breast making amazing duck and stuff and then just have it with instant packet noodles.

Angela Hartnett

Yes, why not?

Ed Gamble

I love it. So good.

Angela Hartnett:

Go for it, yes.

Ed Gamble

I wouldn't put oil in the pan, that's the only difference.

Angela Hartnett

Yes, I wouldn't do that. Yes, I'm not an 'oil in the pan'.

James Acaster

No?

Angela Hartnett

Dry pan, yes. So much fat from the duck breast.

James Acaster

It's the old website told me to do.

Angela Hartnett

The old website, okay. Alright.

James Acaster

Yes, so I just did it. I just did what the website told me.

Angela Hartnett

No, if it works for you, it works for you.

Ed Gamble

Yes, what website?

James Acaster

I can't remember. I Googled 'duck breast'.

Ed Gamble

You don't know what website?

James Acaster

Yes, again, during lockdown I was like, 'I really want some duck. So, I'm going to make it at home.' I guess, it was just the top result and whatever or the one that the photo looked the nicest.



Ed Gamble

It's always, like, for an oil company.

James Acaster

Now, this next one, this is one chefs probably struggle with the most. In fact, most chefs have a drink for every single course of the meal.

Angela Hartnett

Oh, crikey, the drinks. Yes, of course, yes.

James Acaster

They, kind of, find a loophole and do that. You've already said this would be one of the hardest things to quit, would be booze.

Angela Hartnett

Yes.

James Acaster

So, dream drink?

Angela Hartnett

Red wine would be the one, to be honest. I do like a glass of the old bubbles or I love a negroni. I think, it's a cocktail of choice. I love a negroni and I think that's brilliant but, I think, I would go red wine. I'd go Italian red and I would go from Piedmont rather than Tuscany. So, some of the Barolos or Barbarescos up there. I always say, when I buy wine, I don't want it so strong. Like, medium. I don't want that, sort of, thud heaviness the next day. A wine that you can also drink with your supper but also you can just have a great glass of wine, just have a great glass of wine, you know. Also, given that, unlike you, I'm a sweet tooth, I quite like it with cheese, you see. I like the follow on that you can have wine at a meal and-, oh God. I think, I might just 'taxi for one'. I mean, the looks I'm getting around this table.

Ed Gamble

No, I'm on board. I agree. I love a Barolo, I love a Barbaresco, like, all of those. I mean, Italian red is just fantastic, yes.

Angela Hartnett

Yes, I do. I think the great thing about Italian wine, James has gone into a coma now over there at the mention of cheese, is that, you know, you can have the big fancy reds that are really big money whereas you can get, actually, some great Italian wines that are really affordable and just delicious. There are some brilliant suppliers in London now that just bring them all in. So, am I okay with that, James?

Ed Gamble

I had a lovely bottle of-

James Acaster

Well, I don't know how I'm meant to relax now because now I'm worried that there's going to be no dessert, it's going to be cheese and biscuits and stuff.

Ed Gamble

Don't worry. We're talking about wine. You like red wine.

Angela Hartnett

You like your red wine.



Ed Gamble

Yes, you like a bit of red.

James Acaster

It's alright. Not, like, when I'm nervous that there's maybe not a pudding coming round the corner now.

Ed Gamble

I had a lovely bottle of Nebbiolo the other day.

Angela Hartnett

Oh, nice, yes.

Ed Gamble

From right up in, like, the mountains with the border of Switzerland.

Angela Hartnett

Yes, at the top. That would work, yes. No, definitely. I love that sort of stuff.

Ed Gamble

Are you looking at the desserts in the back of The Weekend Cook?

Angela Hartnett

He's looking at desserts.

James Acaster

Yes, I am. There's strawberry ice cream, here.

Angela Hartnett

I feel you've got a sugar rush here that we need to adjust.

James Acaster

Oh, that looks-, floating islands?

Angela Hartnett

Yes, that's a good one, actually. I haven't brought that. It's not really a floating island.

James Acaster

This looks amazing. A crème anglaise with meringue and caramel.

Angela Hartnett

I do, do desserts. I'd make them. If you came round for supper, James, I'd make sure there was dessert. You know, you're a guest. I'd look after you.

James Acaster

Chocolate mousse here.

Angela Hartnett

Yes.

James Acaster

Poached apricots with ricotta.

Angela Hartnett

He's loving it, you see?



Ed Gamble

Yes.

James Acaster

This is delicious. A Gâteau Basque.

Angela Hartnett

Yes, you can have that in a couple of days, as well, it lasts, as well.

James Acaster

Like a prune pie?

Angela Hartnett

Yes, pretty much.

James Acaster

Oh. There's a summer pudding.

Ed Gamble

Are you going to read out all of the desserts are you?

Angela Hartnett

He is. Just start at beginning, you know, the whole thing.

James Acaster

Paris breast. Oh, Paris breast, praline paste and caramelised hazelnuts with choux pastry, chocolate sauce and, literally, with double cream and icing sugar.

Ed Gamble

I'd say Paris breast, maybe. Paris breast just sounds-

James Acaster

Well, it says Paris breast. I'm reading what it says. I'm not a proofreader.

Ed Gamble

Would you like to ask Angela the question, James? Let's stop putting it off.

Angela Hartnett

No. This is a big thing for him, the puddings, isn't it? Yes, I feel, you know.

Ed Gamble

Oh, it's huge.

Angela Hartnett

Have you two had an argument occasionally about it?

Ed Gamble

I've never had an argument but there has been arguments on the podcast before, depending on what people pick.

Angela Hartnett

Really?



James Acaster

We've had arguments in real life. When we went to Tom Kerridge's place and you ordered cheese and biscuits.

Ed Gamble

Oh, yes.

Angela Hartnett

He looks quite deadly. There was, like, a little glare I felt, then, from James, that just came over me.

Ed Gamble

Many years ago, we went to Kerridge's Bar & Grill and I had cheese and biscuits for dessert and it didn't go down well. James threatened to throw me into Trafalgar Square.

James Acaster

Which, you know, is a-, and I will make the same threat to you, Angela, and it's a longer distance from here. Kerridge's Bar and Grill is only down the road from Trafalgar Square.

Angela Hartnett

It really is, yes. You could've just tripped him up and he would've been in the Square. We're crossing town. We're crossing bridges here, now.

James Acaster

Yes, I could just lob you over on the Shard, if you like. That's where we are at the minute.

Angela Hartnett

Yes. Jesus, crikey, the aggression on a Friday.

James Acaster

Yes, a lot of aggression here.

Angela Hartnett

Yes, go on.

James Acaster

I mean, I'm bit nervous to ask. I probably don't want to ask. Dream dessert?

Angela Hartnett

Dream dessert, I do have a dream dessert.

James Acaster

You do?

Angela Hartnett

I do, yes. I would love to slip a cheese course in, if I was allowed. I would love to.

James Acaster

Yes, you're allowed to slip a cheese course in. I will allow people to do that.

Angela Hartnett

I would like, because you're drinking your red wine, it would be nice to finish it with cheese.

James Acaster

Yes.



Ed Gamble

Yes.

Angela Hartnett

I never can remember, we have it-, I'd like the cheese first, then the dessert, but I love-, my favourite all time dessert is a vanilla tart. I think one of the best people that make it is a guy called Gary Usher, up North, makes an amazing vanilla tart. It has to have that little wobble, you know, when you shake it. The reason I like it is because it's not overly sweet and it's got two things I like. I love pastry. You know, sweet pastry is fine, so it's cooked like a biscuit, and then I love vanilla, that's one of my favourite things ever, and then the nutmeg on top. When I was working years ago, back in the day, for Gordon, you know, we were working so many hours but they used to have these vanilla crème brûlees and vanilla rice pudding that, they would go on the staff shelf when they weren't being used. I'd go in at 7:00am, because you're exhausted, you talk about your sugar rush, I'd get my spoon out and I'd stand there in the fridge just eating a rice pudding and a crème brûlée to give me, like, a sugar vanilla rush. I'd come back out and go, 'Right, here we go.' You know? So, vanilla, for me, and proper vanilla, none of that vanilla essence. I mean, it's not cheap but that sort of thing. My other thing is, if I'm allowed James, I'm very respectful, I'm a guest in your house, you see, if I don't want to have the dessert and I want something sweet, we do this thing in Italy called Vin Santo. So it's, like, a little liquor and I've bought you some sweet little treats for you, see?

James Acaster

Oh, wow.

Ed Gamble

Oh, wow.

Angela Hartnett

Although, it's stuck because they were hot out of the oven today. So, I bought you some madeleines from Neil's place because Neil's helped write this book as much as me.

Ed Gamble

Thank you so much.

Angela Hartnett

And some little Ricciarelli.

James Acaster

Incredible.

Angela Hartnett

Then, you have your sweetness with a little sweet wine, you see?

James Acaster

Yes.

Ed Gamble

Yes.

Angela Hartnett

Without having to have a full dessert. I mean, that can help you wean yourself off, you see? Still a little bit of sweetness, but not quite, you know?

James Acaster

Yes, that's good.



Ed Gamble

Don't tell him that, though. He'll turn up at the next podcast absolutely pissed out of his mind going, 'I found another bottle of Vin Santo on the way here. I'm weaning myself off.'

James Acaster

'It's okay, I'm weaning.'

Angela Hartnett

Anyway, I'll leave you to enjoy.

Ed Gamble

Thank you so much. That's very kind.

Angela Hartnett

Oh, it's a pleasure, you see. So, I would, you know, if I'm honest, I'm allowed to be, I would probably go for more of a little bit of sugar and then cheese but my all time is my vanilla tart. I love a vanilla tart.

Ed Gamble

That's fine but, look, it feels like a special meal. Bit of cheese?

Angela Hartnett

Yes, bit of cheese.

Ed Gamble

Which we can go into in a bit, James won't listen. Vanilla tart?

Angela Hartnett

Yes.

Ed Gamble

Then some of these and a little bit of Vin Santo with a little coffee at the end of the meal?

Angela Hartnett

Oh yes, loving that. No, I'm all over that. No, that's great.

Ed Gamble

Happy with that?

Angela Hartnett

Yes, loving that.

Ed Gamble

Because actually, Morano, your restaurant, you can make a choice where you have a lot of courses.

Angela Hartnett

Yes, exactly. You can have your cheese, you can have dessert, you can have two desserts. So, yes, there you go. You could come and you could allow, you know, Ed to have his cheese course. You could take a walk round the block if you wanted while he ate it.

James Acaster

Yes, or he could go in the corner and eat it.

Angela Hartnett

Then you could have your two courses, two desserts together, you know?



James Acaster

Yes, lovely.

Angela Hartnett

Would that work?

James Acaster

Yes, that would work for me. As long as I don't have to look at him when he's eating his abomination.

Angela Hartnett

That's what I mean, yes, just walk around the block, you know, go and have a cigarette.

James Acaster

I don't mind if he has a dessert after the cheese course like you're doing. I mean, that seems nice to me when people have a cheese course and have a dessert. Lovely, you know, don't mind that.

Ed Gamble

Obviously, that's my choice but I think, a lot of the time, it's socially frowned upon.

Angela Hartnett

Yes.

James Acaster

Yes, well, it's more frowned upon when you have it instead of a dessert. I think that's where you're just not living life.

Ed Gamble

What cheeses would you like on your little cheese course.

James Acaster

Give those to me and then you can talk about cheeses.

Angela Hartnett

Oh, well, I love, one of my favourite cheeses is vacherin. You know, that one you get in the winter time, when it melts and then you can dunk a potato in it? See, I just like keeping the savoury going, that's my thing. That, I love. I do like a bit of the old cheddar. Not quite the old orange one. Love a bit of Gorgonzola, anything. Well, Patricia does it best, doesn't she? La Fromagerie, that shop in London who does great cheeses. I always say to her, 'Just give us a selection,' you know. I think, Britain, we make some incredible cheeses and we always do this thing at home, like, a Burns supper, where we do the haggis. Yes, he's eating them all. He's not even offering you one, is he?

Ed Gamble

This is it. Well, no.

Angela Hartnett

It's a sugar rush.

Ed Gamble

It's 12.15, he's already said earlier that, if he starts, then the wheels would come off.

Angela Hartnett

That's it. He's gone. The eyes have glazed.



Ed Gamble

Yes, they have. They genuinely have.

Angela Hartnett

They have genuinely glazed.

Ed Gamble

They're like a pair of Krispy Kreme doughnuts, his eyes.

James Acaster

I'm not listening to your cheese chat.

Ed Gamble

Yes because you look like the caterpillar from Alice in Wonderland.

Angela Hartnett

There you go.

James Acaster

Listen, thank you so much for bringing this.

Angela Hartnett

You see, the thing is, if you went to the French, you know, we're talking about, you get it in Neil's place, this is what I do. We might not have a dessert but we'll have a nice tray of madeleines, fresh out of the oven.

James Acaster

Marzipan? What's that?

Angela Hartnett

Oh, that's a Ricciarelli, so it's little almond. I like you, you've got your palette there. Yes, almonds in there, yes.

James Acaster

That is good stuff.

Ed Gamble

Do you want a glass of this?

Angela Hartnett

Yes, you might. Yes, we'll have to open it, yes. Fill you up.

James Acaster

Oh, yes.

Ed Gamble

No.

James Acaster

It's the first thing I've eaten today.

Angela Hartnett

Oh gosh, no.



James Acaster

I'll level with you.

Ed Gamble

We know how to divide this up. I'll be taking this home. The Vin Santo's coming straight back to mine, yes.

Angela Hartnett

Yes, that's fair enough. Put it in your fridge, have a nice chilled glass later when you're back from your gig. Yes, exactly. Have I been forgiven for saying the cheese thing?

James Acaster

All is forgiven.

Angela Hartnett

Alright, good.

James Acaster

I genuinely didn't hear a word of the actual cheese situation.

Ed Gamble

No, you didn't.

Angela Hartnett

Didn't give two hoots about it. Marvellous, yes.

James Acaster

Don't know what you said. You could've said anything.

Ed Gamble

There's one in town that's, like, a cheese conveyor belt thing that we've been asked to go to. He wouldn't come.

James Acaster

No. Well, I'd stand by the conveyor belt and I'd puncture each cheese as it went past, is what I'd do.

Angela Hartnett

No, but you like cheese, cheesy mash.

James Acaster

Yes, I like cheese. Orange cheese. But, like, just not in place of dessert.

Angela Hartnett

Understood. Point taken. Got it.

James Acaster

That's the only thing. You know, there are lots of things I like but-

Ed Gamble

Nothing in place of dessert.

James Acaster

I love films, I love watching films.



Ed Gamble

But not in place of dessert.

James Acaster

Not in place of dessert.

Angela Hartnett

No. Obviously, yes.

James Acaster

You know, I love my family.

Angela Hartnett

Not in place of dessert? Yes.

James Acaster

Yes, you know.

Ed Gamble

You've got your league table of things and desserts are at the top.

Angela Hartnett

Yes, we understand.

Ed Gamble

Then films and then family.

James Acaster

Yes. Here we go, I'm going to read your menu back to you now, see how you feel about it. You've got sparkling water, you'd like Corrigan's soda bread and focaccia. Starter, you would like puttanesca pasta. Main course, roast chicken with sage and onion stuffing. Side is your green beans with fresh almonds, basil, peaches and a mustardy vinaigrette. Drink, Barbaresco Italian red wine.

Angela Hartnett

Yes, red wine.

Ed Gamble

You know the word wine, James?

James Acaster

Yes.

Ed Gamble

'Red wine'.

James Acaster

You would like your cheese course with that, as well?

Angela Hartnett

Yes.

James Acaster

Dessert, Gary Usher's vanilla tart and then followed by Vin Santo and madeleines.



Angela Hartnett

Yes. That's good. I'm happy with that.

James Acaster

That sounds very nice.

Ed Gamble

That sounds really, really, really good.

Angela Hartnett

You happy with that?

Ed Gamble

Yes.

Angela Hartnett

Good. Lovely.

Ed Gamble

Many of these things, of course, we could get the recipe for from The Weekend Cook.

Angela Hartnett

Yes, certain things. Not the madeleines, we're not giving those away, you have to come to the restaurant. But yes, definitely, of course. Thank you, this has been great. I love it.

Ed Gamble

Thank you very much, Angela.

James Acaster

Thank you, Angela.

Ed Gamble

Well, there we are. Well, that was a great episode, wasn't it?

James Acaster

That was a great episode. Everything that I like from an Off Menu episode there. Food chat, laughs, someone who's very nice and kind although, also, sees us for the idiots we are.

Ed Gamble

Yes, perfect and it had all the jeopardy of skirting close to a cheese board, so you got really angry, but then it was a proper dessert and then, when Angela pulled out the box of actual sweet treats, I've never seen anyone more satisfied, in my life, then you at that point.

James Acaster

Yes.

Ed Gamble

It was literally like she was trying to placate a child because you were all angry and upset and you got all cross and then she went, 'Okay, have a little cake?' And you went, 'Thank you, Angela.'

James Acaster

Yes, that was what it was like. Also, like, it was like I was watching a film and the end was going to be a really sad ending and I was like, 'Oh no.' Then it was like, 'No, it's the happiest ending you could hope.'



Ed Gamble

Yes. You should get Angela's book, everyone, *The Weekend Cook: Good Food for Real Life*. That is out tomorrow if you're listening to this on the day it's out. It's out on 25th May 2022, published by Bloomsbury Absolute and it's in hardback when it comes out. It looks absolutely amazing. I cannot wait to cook some stuff from it.

James Acaster

Yes.

Ed Gamble

And Angela didn't say kidney beans. That's why it was a perfect episode for me, James. No kidney beans were mentioned.

James Acaster

That would've been a really sad twist to this particular episode, if we had, had to kick Angela out of the restaurant.

Ed Gamble

Horrible, pastey, beany, twist.

James Acaster

Yes. Hate kidney beans. Do you know what? No.

Ed Gamble

Leave all that in?

James Acaster

Oh no. Also, you heard Ed talking about the flapjacks that my sister sent over to him. Fabjacks Bakery is the name of the company. Fabjacksbakery.co.uk, that is where you can order the flapjacks from, if you would like them sent to your house, anywhere in the UK. I'm very excited.

Ed Gamble

Honestly, it was such a treat to get home and they were there yesterday and there's a proper, like, weight to them as well because they're so-, they've got flavour and just so much stuff going on in them. I'm thinking about that chilli and lime one right now. I'm annoyed it's at home.

James Acaster

You've got some left at home?

Ed Gamble

Yes, because I only had a little chunk of each yesterday because I was like, 'It's pretty late. I shouldn't be eating massive bits of flapjack now.' But I wanted to taste all of them, so I had a little taste. It was, like, little corners but I hope when I go home from this leg of the tour, that there is some chilli and lime left.

James Acaster

Among her repertoire is the Bakewell flapjacks that I attempted and failed to make on *The Great British Bake Off*, how it should be done.

Ed Gamble

Yes, that's good. That's a good angle. That's really strong. Go and get some Fabjacks and after you've eaten your Fabjacks, come and see me on tour. I'm starting the extension of my tour in September, right through to November, going to lots of places including a big date at the Hammersmith Apollo on 22nd October. Edgamble.co.uk for tickets.



James Acaster

It's going to be the place to be, man. I can feel it. I can already feel the atmos before you take the stage.

Ed Gamble

All the movers and shakers are going to be there.

James Acaster

Yes, it's going to be fizzing. I went to see Joel Dommett there and Larry Lamb was in the audience. So, you don't know what's going to happen.

Ed Gamble

Well, who knows, maybe Lamb will be in the audience for me. Joel got him on stage to pretend to be a drummer.

James Acaster

Yes, he did.

Ed Gamble

Drum-mer. Drum-mer.

James Acaster

I really liked how you said 'drummer'.

Ed Gamble

'Joel got him on stage and he tried to be a drum-mer'.

James Acaster

Yes, he did, yes.

Ed Gamble

I think, like, our brains are just dust this morning, so that's good.

James Acaster

Yes, that's it. I couldn't say 'red wine' earlier, you can't say 'drummer'.

Ed Gamble

'Drum-mer'.

James Acaster

That's it. A drum-mer.

Ed Gamble

Of course, many, many restaurants get mentioned and recommended on the Off Menu podcast and, I must stress, we do keep a record of all of those. They're on the website, offmenupodcast.co.uk. Go and look at the little menu for things. Oh, menu. We're on menu on the website. There is a menu and you just click 'Restaurants' and there's a list of where the restaurants are and then you will need to go through those and look at them and then they are recommended. Just saying that. Don't message Benito to ask what the restaurants are, don't message us to ask what the restaurants were. There is a list there and to the person who messaged me the other day saying, 'I'm going to New York, I've looked at the list of restaurants on the Off Menu website but could you recommend particular restaurants off that list?' No.

James Acaster

No.



Ed Gamble

No, I can't.

James Acaster

I think, at the end of the day, at some point, you have to know what you like.

Ed Gamble

You're going to have to take responsibility for your own holiday. I'm sorry. All of the stuff that's recommended on the website will be nice but you might need to narrow it down, based on your own taste.

James Acaster

It will say who's recommended each one. So, you can go, like, 'Oh, you know, Bob Mortimer, do I have a similar taste to him? Asma Khan?' You know, you can think about what kind of person has recommended it, maybe that would correspond to you as well.

Ed Gamble

Yes. Thank you very much for listening. We will see you again next week. Goodbye.

James Acaster

Goodbye.