

# Off Menu – Ep 183 – Motsi Mabuse

### **Ed Gamble**

Welcome to the Off Menu podcast. Taking the burger of great chat, squirting in ketchup of humour but not before removing the gherkins of evil.

#### **James Acaster**

Ed Gamble there, opening the podcast in quite a controversial I would say. I'd say that that would be the earliest that some listeners have gone, 'What? The gherkins are the best bit.

#### **Ed Gamble**

Yes. No, I agree with the listener.

#### **James Acaster**

Yes, yes.

#### **Ed Gamble**

But I know some people don't like gherkins.

#### **James Acaster**

Some people don't like them so it's very nicely done.

# **Ed Gamble**

I love gherkins.

### James Acaster

I love them. I'm a gherkin boy. This is where we both agree.

# **Ed Gamble**

We're both gherkin jerkins.

# **James Acaster**

We're gherkin jerkins make no misterkin. That is Ed Gamble, my name is James Acaster, this is the Off Menu podcast. We invite a guest into our dream restaurant and we ask them their favourite ever starter, main course, dessert, side dish and drink. Not in that order. And this week our guest is Motsi Mabuse.

### **Ed Gamble**

Motsi Mabuse. A professional dancer.

### **James Acaster**

A professional dancer.



A judge on Strictly.

#### **James Acaster**

An incredible judge on Strictly. My favourite judge on Strictly. No shade to the others-,

#### **Ed Gamble**

No shade to the others.

### **James Acaster**

Because it's a very closely run contest. A lot of the time the judges have to say to the celebrities, 'This is such a tough decision. It's so close.'

### **Ed Gamble**

Yes. And that's what you're saying as a judge of the judges.

# **James Acaster**

Yes. I'm splitting hairs here but Motsi, I'm afraid, the other two judges, she is my favourite.

# **Ed Gamble**

Yes. Yes, she's brilliant. I can't wait to chat to her. Also, author.

# **James Acaster**

Yes. Finding My Own Rhythm by Motsi Mabuse is out now. It's her story. It's her life story. There's so much in there from, like, winning dance competitions all round the world to becoming a Strictly judge living in South Africa, Germany. I mean-,

# **Ed Gamble**

What a life.

### **James Acaster**

Such a life.

### **Ed Gamble**

Such a life.

# **James Acaster**

Such a life.

### **Ed Gamble**

And you know what, we can't wait to have a little bit of an insight into that life through food. That's the show.



Yes. That's the show sometimes. Sometimes, you know, on our good days the show is a tour through people's life via food. On the bad days it's stories about poo and wee.

### **Ed Gamble**

It's nonsense as well.

#### **James Acaster**

Yes, yes. So, we'll see where this one goes. We love Motsi Mabuse but if Motsi says the secret an ingredient, an ingredient which we deem to be unacceptable, we will have to through Motsi Mabuse out the Dream restaurant-.

# **Ed Gamble**

Are you all right mate?

### **James Acaster**

I just burped.

# **Ed Gamble**

You better keep that in when Motsi's on.

# **James Acaster**

Oh, listen, by the time Motsi comes in here, I'm keeping on top of it.

#### **Ed Gamble**

Okay. You're a fan. You're actively a fan.

### **James Acaster**

I'm a massive fan. I'm not burping in front of Motsi Mabuse. An you better tame that stomach as well when she's in here.

# **Ed Gamble**

Oh, God I don't know. I better eat something.

#### **James Acaster**

Yes, eat something. But this week the secret ingredient is, microwaved vegetables. Now, this has been suggested by a listener?

# **Ed Gamble**

No. Me.

### **James Acaster**

That's a good suggestions, well done.



Thanks.

# **James Acaster**

I was going to give full props to the listener for that but turns out that was you.

### **Ed Gamble**

I think there's probably some versions of it that work fine but every microwaved vegetable I've had in the past, so sad. You've got to put a hole in the bag, put it in the microwave.

# **James Acaster**

Soggy.

### **Ed Gamble**

Soggy, horrid no flavour.

#### James Acaster

No flavour. soggy, sad. I'd rather have any other type of prepared vegetable.

### **Ed Gamble**

How are you doing your veg at home James?

# **James Acaster**

Well, that's a good question Ed. The other day I fried up some asparagus.

# **Ed Gamble**

Sure.

# **James Acaster**

You know, if I'm going to do some broccoli I'd roast it. Very rarely do I boil veg now. It used to be my go to when I first moved out of the Acaster hearth but now I will roast or fry my vegetables.

# **Ed Gamble**

I'll griddle. I regularly griddle.

# **James Acaster**

Wow, that's difference.

# **Ed Gamble**

You came over recently and I did some charred broccoli.

### **James Acaster**

Beautiful. Beautifully charred broccoli.



Just in a dry griddle pan and put another heavy pan on top of it for, like, five minutes, flip them, five minutes again. Beautiful.

#### **James Acaster**

I went on Claudia Winkleman's radio 2 show and she bought this up, I think expecting a rise out of me. She said, 'Ed Gamble came on this podcast. He said he was a much better chef than you. What do you say about that?' I was like, 'Yes'.

### **Ed Gamble**

I think she backed me into that corner.

### **James Acaster**

I said, 'Yes, he is'.

### **Ed Gamble**

But I don't think that's true.

# **James Acaster**

Well, for example, I said, 'When I was there last time he griddled some broccoli, did polenta for the first time and it was delicious and he slow cooked some beef cheeks and they were delicious and there's no way I'm doing any of that. Ever.

### **Ed Gamble**

Look, you've got to have me over and I want some of the classics. Look, if you don't have me over for chorizo fucking broccoli pasta at some point, I'm going to kick the hell of.

### **James Acaster**

Do you know what, yesterday I did. So, I hadn't made chorizo broccoli pasta in ages and I was really hungry in the evening and all we had was the ingredients for that because my girlfriend's took most of the ingredients for it.

# **Ed Gamble**

That is mad, that you're like, 'Oh, we've got nothing in the house apart from all the ingredients for chorizo broccoli pasta'.

#### **James Acaster**

Yes, yes. Listen, when one of the only ingredients you've got in the house is a broccoli stump without the head, then, what's going on? But I didn't have the pasta. All I had was some noodles. So, I made some chorizo broccoli pasta with noodles.

### **Ed Gamble**

Chorizo broccoli noodles.



Yes. And, it didn't not work. It didn't not work.

# **Ed Gamble**

It didn't not work or it did not work?

# **James Acaster**

It didn't not work.

# **Ed Gamble**

It worked.

### **James Acaster**

Well, it didn't work either. But it was a departure. I won't be doing it again-,

# **Ed Gamble**

Had noodles, broccoli. Surely you had some other things to maybe make, like, an East Asian style dish?

### **James Acaster**

This is the thing. This is why you were right to say to Claudia you're a better cook then because I wouldn't have thought of that. I just thought, well I know how to make that-,

# **Ed Gamble**

Did you have garlic, did you have ginger, did you have soy?

# **James Acaster**

No, no ginger. Soy, yes. Garlic, yes. Yes, yes.

# **Ed Gamble**

Chilli? Any chilli?

# **James Acaster**

Yes, yes, chilli. Yes, yes.

# **Ed Gamble**

Really. You could have made, like, a really nice stir-,

# **James Acaster**

Pork, chicken, beef. Loads of stuff.

### **Ed Gamble**

Yes. Well, chorizo broccoli noodles it is.



Yes. Had to be.

# **Ed Gamble**

We're very excited to have Motsi in the Dream Restaurant to chat about food and a little chat about her book as well. This is the Off Menu menu of Motsi Mabuse.

#### **Ed Gamble**

Welcome Motsi to the Dream Restaurant.

### **Motsi Mabuse**

Thank you.

# **James Acaster**

Welcome Motsi Mabuse to the Dream Restaurant. We've been expecting you for some time.

# **Ed Gamble**

What do you think of the genie?

### **Motsi Mabuse**

I mean the explosion, that was a welcome. Usually when I get somewhere, there's always music. And, that jingle that follows me, 'Da, da, da.' So, I was like, it's something coming up now. That was perfect.

# **James Acaster**

We should enter like that, like the judges do.

# **Motsi Mabuse**

Yes.

# **James Acaster**

And do a little shimmie, then sit down, you and me.

# **Ed Gamble**

Can you shimmie?

# **James Acaster**

I can do a little shimmie. the listeners can't appreciate. Or, I do what Anton-, Anton does a very classy, just like, just blows a kiss. Kind of, stands there and just does a-,

# **Motsi Mabuse**

Classic. Elegant.

# **James Acaster**

Yes. Yes, whereas you 3 have to come up with a different move each time.



I mean, when the music plays you have to move. What else is there left to do. You know, and I can do that, you know. Anton is probably not allowing himself that freedom.

### **Ed Gamble**

No, he's too rigid. He's too rigid, serious. He can only blow a kiss that guy.

### **Motsi Mabuse**

Shame.

### **James Acaster**

Do you have a go to move that you would do in that situation? When you hear your name?

### **Motsi Mabuse**

I never plan anything. I just, whatever happens, happens. And, mostly it's the same, kind of, 'Okay, hey everyone.' Actually, you know what, I scream but thank God, I mean, everybody knows I scream but thank God that at that certain moment the mic is off because it always feel like, you know, that, 'Come on, let's get ready time'. And then I have to wake myself up. So, if the mic was on we'd all be in trouble.

# **Ed Gamble**

I'd be terrified. Live TV, having to come up with a little shimmie to do. I don't know what I'd do. I'd fall over, my trousers would come down with it.

# **James Acaster**

Well, it's the thing as well, I mean, yes, live TV and you're all having to, as the judges, give your thoughts on something you've just seen and one of the things that, I don't know, this is probably a boring thing to say, but I can't believe how none of you ever really say, 'Um' or 'Er'.

### **Motsi Mabuse**

Don't we?

#### **James Acaster**

You just go straight. It's like you're reading straight of a script. You just do it, 'Bam'. And it's, like, things are so well thought out, observations and opinions about the dances. They're not faltering at any point. You're not going all over the shop.

# **Motsi Mabuse**

Not at all. You know, I speak English and I speak German mostly. Like, I would say, 80% German and then 20% English but then I communicate with my daughter in English. So, I'm always translating everything and I'm always stressed out because my tongue has become so German. So, it feels like my tongue is a leather belt and I'm just softening it up and I'm just thinking, 'Do not make a mistake'. And



the worst part is that my South African brain still corrects me when I have done a mistake and I'm just like, 'It's too late'. You know. I can't change it. It's live TV. So, I'm always fighting that and in times of pressure I have slipped. I have spoken German but I'm just like, come on it's a continent, you're all here. Everybody understands a bit of German some where.

#### **Ed Gamble**

A bit if German, yes.

#### Motsi Mabuse

So, it's happened quite a few times and I hear what's going on with my tongue and I have that South African accent so it's a mess. It's a complete mess.

#### **Ed Gamble**

As someone who only speaks English, that is such a-, even a weird idea to imagine that you're talking about your South African brain and German tongue and having an internal dialogue about the languages and I'm just sat here, sometimes I can't even think in English.

### **James Acaster**

No. Or speak in English.

# **Ed Gamble**

No, yes. An absolute mess.

# **James Acaster**

I can't do any of it. Just lucky to be here.

# **Motsi Mabuse**

Well, the thing is, you all speak differently. Every time I'm in the country, I really have to concentrate. Some people, I just don't know. I'm just like, 'Are we speaking the same language?' I mean, there's a lot of accents here. Like, different types of-, I struggle with mostly-, like, on Strictly I really struggle with people that come from the North. I'm just, like, 'Can you please translate?' at this point. It's so strong and I just don't understand, really. I'm being honest. It's like, it starts with, 'Hello,' and then it's over. I'm, like, 'What?'

#### **Ed Gamble**

But the language of dance is universal.

# **Motsi Mabuse**

Yes. Definitely.

#### **James Acaster**

When Ajay Odudu was on it, was that quite difficult for you?



Yes

### **James Acaster**

Yes, okay.

# **Motsi Mabuse**

Yes, yes, yes. But there have been quite a few people from the north so I'm always asking Craig and stuff. And I'm just trying to, you know, understand and be positive. But it's not easy.

### **Ed Gamble**

You're so clearly talented at picking up new languages that, you know, in a couple of years time you'll probably be speaking like you're from Leeds.

#### Motsi Mabuse

I don't know.

### **James Acaster**

(talking over each other 10.57) could learn the Leeds dialect.

# **Motsi Mabuse**

Well, with my team in my room, I always put on what I hear as the English accent. And I'll be just like, 'Hello everybody. How's everybody doing?' And they all laugh their asses off because they're just like, 'What is going on?' I was like, 'This is how it sounds to me. How everybody is speaking.'

# **James Acaster**

Well, I mean you're sitting next to Craig for a lot of it who has a very posh English voice.

# **Motsi Mabuse**

Darling. Cha cha cha. Yes, I know.

### **James Acaster**

Your new book, Finding My Own Rhythm-,

#### **Ed Gamble**

Which, is it too late to call it South African Brain, German Tongue? We can change the title.

# **James Acaster**

Change it to that, yes. Call it that.

### Motsi Mabuse

You know, exciting.



What was it like writing it? Because, I mean, is this fair to say it's, like, a life story?

#### **Motsi Mabuse**

Yes. Well, it was interesting because I had to look back again. Obviously, some things I had forgotten and while you're writing you remember certain things. I feel like it's a diluted version of the truth. Kind of, just making it readable because I think some of the stuff that really went on in South Africa in the dancing world is a little bit harsh and we don't want people to be scared. But, it's a, kind of, leading, giving a way for people to see how it was back then.

# **James Acaster**

Because was it in South Africa you did the dance competitions as well and won them there?

#### Motsi Mabuse

Yes.

### **James Acaster**

what's that like entering a-, because, like, I think Strictly looks stressful for the dancers. An actual dance competition must be even worse. i mean, that must be, like, crazy.

#### Motsi Mabuse

Well, you know, when you're young, I'm the one that wanted to dance so when you're young you go with it. I feel like it started to go crazy when you start to put pressure on yourself. So, the first one you're, like, 'Yes, I won. I'm the African champion'. And then it's all fun and then you-,

# **Ed Gamble**

You say that like that was the first thing you did. You're like, 'Oh, I'm African champion. The African champion. I've never even danced before and here I am African champion'.

#### Motsi Mabuse

No, like, the first comp I won, I won 4, like, categories and I had 4 trophies. I mean, for my little brain at that time I'm, like, 'Wow'.

#### **Ed Gamble**

How old were you?

# **Motsi Mabuse**

I was between, I would say, nine and eleven. And after, like, three months or something. So, you know, I was quite competitive in school with different things. I did running, swimming, I did, you know when you have debate? I did all of that stuff. But you got one gold star or something. But four at the same place. I'm like, 'This is home.' So, immediately I got stuck. I think it got worse later but in the beginning it was just lots of fun and discovering. Like, you want to wear the pretty dresses, your hair gets made up and all of that. It was nice.



And do you ever see, when you're judging on Strictly, you see a dance and you think, 'I could have done that when I was nine.'

#### Motsi Mabuse

Yes, well. It depends who's doing it. Some of the dancers I think I could have done that, you know, with a cloth in front of my eyes. No, I'm just joking. No, it depends, really. Some stuff, yes. I mean, they're beginners, right? They are people that never dance so it's okay but I have to say, this year, that the standard is high. Like, I'd have to start practising again.

# **James Acaster**

This year and last year, they're very good.

#### Motsi Mabuse

Strong, Strong.

# **Ed Gamble**

My favourite thing about watching Strictly is when there's, say, a less talented celebrity on dance wise and the composure that the professional dancers maintain during the dance when they're, say, just dragging someone around the floor basically or dancing around them. Just the absolute composure like the person they're with is also a profession dancer. I just think it's incredible.

### **James Acaster**

Yes, Tony and Katya this year, one of my favourite things to watch ever.

# **Motsi Mabuse**

I loved it. I absolutely loved it and, I mean, it's fun for us to watch as a professional in the week. Because I did the show in Germany as well and I had, let's say a kind of Tony Adams and the people loved it, they thought it was entertaining and the best part is that he was a great guy. So, we could sit and talk but my dancing brain, I had to just tell, 'Forget it.' Like, just make this about joy but all dancers, I think most dancers are quite competitive so the hard part is telling your own ego and your own competitive side, 'Chill, this is not going to be-, And, what you learn later, this is entertainment. So, Katya and Tony never won but, I mean, they were vibing, they gave an energy that we will all never ever forget. So, it's something that, you know, you impress for a while. Some couples were really good but you've already forgotten them. We won't forget them, I mean-,

# **Ed Gamble**

No, for sure.

#### Motsi Mabuse

Hopefully we won't. We won't forget some of the moves, let's say that.



Are you a big food fan? Before we get into your dream menu?

### **Motsi Mabuse**

I love food. I mean, I do look like I love food don't I. I love food. I just think that if you have that opportunity, it's a pleasure of life so, I enjoy.

#### **James Acaster**

I mean, don't tell us any of your choices yet but we're going to have some different world cuisines in there maybe from where you live now, from where you grew up.

### **Motsi Mabuse**

Yes, I try a lot but not too much. Like, I've been to Vietnam where I, kind of, also have to step out. I'm like, 'Okay, go ahead husband, you do that. I'll watch. I'll have chicken.' Do we have chicken?

# **James Acaster**

What dishes in particular?

### **Motsi Mabuse**

Oh man I've seen it all. I have seen it all on a plate and my husband's like, 'Come on, try it out.' And I'm just like, 'No.' I mean, I'm brave but not that brave. Like, really, honestly, I've seen it all. We've been to markets in Vietnam where you, kind of, choose what you eat and yes, you can imagine. And people have fun.

# **James Acaster**

Ed would love it.

# **Ed Gamble**

I would love-, I love all of that, yes.

### **James Acaster**

He's straight in.

#### **Ed Gamble**

I'm very much similar to your husband it sounds like. Yes, if there's something new to try, especially if people will be impressed or disgusted that I did it, absolutely. I'm a show off.

# **James Acaster**

He loves that reaction.

### **Motsi Mabuse**

And have you been to Vietnam?



Never been to Vietnam. I should go.

### **Motsi Mabuse**

You do that. Yes.

# **Ed Gamble**

What are we talking? Weird animals?

### **Motsi Mabuse**

Like, animals with-, like, sea animals also that I haven't ever seen. Don't know where the orientation-, I think they're from the sea, so. Yes, and sauces and spices. That I appreciate. I appreciate, you know, there's something different or I appreciate eating something here and then trying it out in China or in Japan and saying, 'Oh, it tastes completely different.' Or Thailand. I love Thai food. So, it's just that I, kind of, have to recognise what I'm eating.

# **Ed Gamble**

Yes. Something from the sea that you've encountered before, yes.

### **James Acaster**

But not that literal one before.

# **Ed Gamble**

No, no.

# **James Acaster**

You're not going to recognise him and go-,

# **Ed Gamble**

Oh David.

### **James Acaster**

Oh no it's David. Yes, yes, you don't want that.

### **Motsi Mabuse**

Not that part.

# **Ed Gamble**

That's when I wouldn't eat it, if I was like, 'I've met that guy.'

# **Motsi Mabuse**

Guys, are we still talking about food?



Well, let's start with your dream menu, we always start with still or sparkling water.

### **Motsi Mabuse**

Sparkling. Still water is death guys.

### **Ed Gamble**

Oh wow, that's fairly contrary to what a lot of people would say.

### **James Acaster**

Yes, a lot of people have come in. They really hate sparkling water.

### **Ed Gamble**

Sparkling water is the Strictly of waters though, isn't it? Effervescent, exciting.

### **James Acaster**

I guess, but then I would imagine that if you were dancing, you would want a still water to quench your thirst rather than a sparkling.

### **Motsi Mabuse**

Well, in the good times when I have a choice, it's always sparkling. Or if I'm working out or something like that, I have still water. But, it's always sparkling. I drank still water all my life. Like, all my life and I just, can not. It feels like a step back. No, I can't. I have to enjoy it. Come on, let's be honest, water is nice when you're thirsty. Like, we drink water because we have to, the body needs it. If we had a choice, we would not drink water. I mean, the choices of taste.

# **Ed Gamble**

I quite like, I don't mind it. Yes. Sometimes I'll sit down for a nice glass of water.

# **Motsi Mabuse**

But look.

# **Ed Gamble**

To be fair I do have three drinks in front of me. Coffee, diet coke and water.

# **Motsi Mabuse**

That's the thing, you have a choice and this is the healthy choice. We drink it for health.

#### **James Acaster**

Yes. I mean, you do know that there is someone, one of the Strictly team, who doesn't ever drink water.

# **Motsi Mabuse**

Really? Who? Giovanni?



No. Actually, this would be a fun guessing game. Giovanni, no. I think Giovanni drinks water.

# **Motsi Mabuse**

Is it a dancer?

# **James Acaster**

No.

# **Motsi Mabuse**

Then it's Anton.

# **James Acaster**

No.

# **Motsi Mabuse**

Craig.

# **James Acaster**

No.

# **Motsi Mabuse**

Shirley.

# **James Acaster**

No.

# **Motsi Mabuse**

Then who's left?

# **James Acaster**

Claudia Winkleman.

# **Motsi Mabuse**

She doesn't drink water?

# **James Acaster**

She doesn't drink water. She thinks it's disgusting.

# **Motsi Mabuse**

You see.



She thinks it's disgusting and she says she can't kiss her husband after he's drunk some water because she imagines he has a big swollen tongue full of water.

# **Motsi Mabuse**

No, but it's a necessity because the body needs it but if we had a choice, we wouldn't drink water. We've got, you know, fizzy drinks, we've got coffee, we've got wine. We can go on.

### **James Acaster**

Well, would you have something else for your water course then because now you do have a choice.

#### Motsi Mabuse

Sparkling water with a bit of lemon and ice.

#### **James Acaster**

Yes, bit of lemon and ice.

# **Motsi Mabuse**

To start it off.

### **James Acaster**

Crushed ice?

# **Motsi Mabuse**

No. Just the cubes.

# **James Acaster**

And would you agree with Ed that it's the Strictly of waters?

# **Motsi Mabuse**

Yes. It's great. It gives you life. It's something bubbling and you're like, 'Oh yes, it's not just plain old water. There is something happening.'

# **Ed Gamble**

Strictly's a fizzy show.

# **James Acaster**

It's a fizzy show.

# **Motsi Mabuse**

We sparkle all the way.

# **Ed Gamble**

Yes, exactly.



Everyone's sparkling.

### **Ed Gamble**

As well as bubbles in your water, do you want some actual sparkles in there as well? We can put some glitter in your water for you.

# **Motsi Mabuse**

Oh wow, that's never been offered. I will never say no to sparkles. How can I? How can I?

# **James Acaster**

If we zoom in on all the little bubbles in your sparkling water, they all look like glitter balls. Like the Strictly disco balls.

# **Motsi Mabuse**

Yes.

# **James Acaster**

Would you like that?

### **Ed Gamble**

And one of them's got Tony Adams's face in it.

#### **James Acaster**

Tony Adams's face is reflected in the glitter ball with his top off.

### **Motsi Mabuse**

This is the Strictly water. Yes.

#### James Acaster

You could advertise that.

# **Motsi Mabuse**

Yes. I will take everything for Strictly at this point.

# **James Acaster**

I just realised, I'm meant to shout poppadoms. So, normally I shout poppadoms or bread.

# **Ed Gamble**

This is great. This is the first time you've ever choked on it. Forgot.

# **James Acaster**

And I literally had a burp come up as I was doing it.



Oh wow.

### **James Acaster**

I mean, I don't want to admit that to you Motsi.

#### **Ed Gamble**

But you have.

# **James Acaster**

But I have because I just completely ruined the timing off it, I basically suppressed the burp then looked at Ed with very guilty eyes that was like, I was just supposed to shout then. What didn't want to do is shout and burp at Motsi Mabuse and then be, like-,

# **Motsi Mabuse**

Where am I?

# **James Acaster**

That would be the left of my life, I would just be thinking about that.

# **Ed Gamble**

Every time you watch Strictly from now on.

#### **James Acaster**

Yes.

# **Ed Gamble**

I burped at that lady.

#### James Acaster

Poppadoms or bread Motsi Mabuse, poppadoms or bread? Still got her.

# **Ed Gamble**

Yes, good.

# **Motsi Mabuse**

Yes, you scared me. I'm surprised.

# **James Acaster**

Even though you knew it was going to happen.

# **Motsi Mabuse**

Bread guys. Always bread. Bread, bread, bread.



Any particular type of bread that you would like on your dream meal?

### **Motsi Mabuse**

I mean we have, how do you call it in the UK? We have this vollkornbrot in German and it's, like, a dark bread. Healthy, nice, thick and then you have some butter on it. That's amazing when it's freshly done.

### **James Acaster**

Warm.

### **Motsi Mabuse**

Warm

# **Ed Gamble**

The Germans do bread very well. A specific sort of bread, like, a heavy, really feels like you're having almost a full meal with every bite. Like, proper, yes, I love that stuff.

### **Motsi Mabuse**

And, like, if you travel out of Germany, you, like, look for a bakery that's got German bread because they just-, and when you go to the bakery, the whole thing is bread and you're like, 'Okay, what am I going to eat today?' Yes, they love bread.

#### **James Acaster**

You like a wide selection in your bread.

### **Motsi Mabuse**

Yes, a lot of selection.

#### **James Acaster**

Sorry, I don't know why you live in Germany.

# **Motsi Mabuse**

Well, I live there because I landed there. Yes. I fell in love, moved to the country and then I was, like, 'Okay, it's just for a year.' And now it's been 22 years. So, I've adopted some German mentality and things.

#### **Ed Gamble**

What sort of things have you adopted?

#### Motsi Mabuse

I hate being late. Like, timing and I just also think you have to work. Like, the Germans work, work, work and follow rules. I'm quite like that in every perspective I would think. It's very low key. It's all



about, just, what is the function and it makes things comfortable and you know people will not step out of line. Like, you can rely, when they say 'We have on Wednesday the garbage, this garbage and this, and this goes to the plastic.' And you, kind of, feel like every neighbour does it and they're like, 'Look at the one African Ukrainian family in street.' And we be like, 'Okay.' So, things work because everybody just, really-, like, the bus comes on time and all of that. So, that's, kind of, the German things.

### **Ed Gamble**

Maybe I'm German.

# **James Acaster**

Yes, I like the sound of that. I think I might be German.

#### **Ed Gamble**

I like the sound of that. My dad lived in Germany for a bit and he loved it. He loved all of the different bins.

# **Motsi Mabuse**

Yes, and explaining that to South Africans when they visit. I'm just like, 'Oh my gosh.' And they think I'm crazy but they just have a system. The Germans have a system and I landed there, because it was quite safe, I felt safe. I was in the dance bubble and then, like, you can leave your bag in the car, you can leave your car open. Well, it depends probably where you live but it's just that sense of safety you had and coming from South Africa where you're just, like, ducking every single corner and then going to Germany and feeling like you could breathe. I think that's why I, kind of, felt, okay, I'm going to stay here for a bit to get used to not looking behind my back every time. That's weird. It is.

# **James Acaster**

That is nice.

# Motsi Mabuse

It is.

### **Ed Gamble**

That must have taken some getting used to though, even just, like, leaving your bag in the car. I bet that blew your mind the first time you saw someone do it.

# Motsi Mabuse

I mean, like, even in summer you'd go out of the car, forget to close the window.

#### **James Acaster**

I'm going to go to Germany and steal loads of bags.

#### Motsi Mabuse

You could.



Smart

### **Motsi Mabuse**

You could, you could. Definitely you could.

#### **Ed Gamble**

Also, even if the window was open that much, your arms are so noodly you could get through like Mr Tickle.

### **James Acaster**

Yes, yes Mr Tickle.

#### **Ed Gamble**

Yes, like Mr Tickle.

#### **James Acaster**

Yes, like, a two dimensional-,

### **Motsi Mabuse**

Slither in.

### **James Acaster**

like Flat Stanley, yes. And get through there. Is it hard to suppress those German needs for rules and things being the way they are? Is it hard to suppress that on the panel at Strictly? Because you're quite a-, I'd say, of the four you and Anton are more laid back and generous. You laugh at Craig for being very strict. Craig is very strict and you're laughing your head off next to him.

#### Motsi Mabuse

Yes, I laugh all the time because I know him privately and I can't, kind of, switch back enough. Because you need Craig and he's the sweetest. He's fun, he's so relaxed, we laugh a lot. So, when he comes on the show and it's Craig and then he does it, I'm always like, 'Man, didn't we just have a conversation five minutes ago? Who's this person?' So, I'm always laughing at that and obviously it's the very opposite of what I am. So, I told him, you really do make my job really easy because you smash everything and I'm just like, 'Let's build it up again.' So, it feels that way but in my mentality when I'm judging and entertaining and all of that, I'm very much myself, complete self. So, it's not that hard to, kind of, switch that German side off. It's difficult to be in South Africa. That's always difficult because I have to really literally tell my brains, 'Relax.' When people say we're coming later, just know it's later. It's not five minutes late, not ten, they come at three o'clock when you said let's meet at eight. So, that's later. So, there I have to really, like, kind of-. Because I get stressed, I'm like, 'We're leaving, we're leaving. We're going to dinner.' And I'm dressed and my people are still going to take a shower. I'm like, 'What?' So, it's that situation.



Ed would be furious.

# **Ed Gamble**

I would hate that.

### **James Acaster**

If people turn up at three when they're meant to get there at eight, I wouldn't even bother showing up. If I was that late, went into Ed's house, I would just fake my own death and try and make him think I was dead and never see him again.

#### Motsi Mabuse

It's true though.

#### **Ed Gamble**

It's weirder though if I try and tell myself to relax about it because if I go, like, 'You just be chill,' and then chill Ed is so obviously not chill. I'd be like, 'Hey man, yes, don't worry about being late. That's cool in this house.' Clearly not me.

#### Motsi Mabuse

The (mw 29.07) is here. And then somebody asks you something really like, 'Can you pass the salt,' and you're like, 'Salt.' Just angry because of something completely-,

# **Ed Gamble**

Shall I pass you the salt now or shall I leave it an hour after you asked for it.

# **Motsi Mabuse**

Exactly that.

# **James Acaster**

Man, I could not stop burping man.

# **Motsi Mabuse**

Are you drinking sparkling water?

# **James Acaster**

No. I had a diet coke and a bottle of Poke so, I mean, I can't tell you Motsi, I'm sitting here being like, 'If you're sitting here doing fishy burps this whole podcast, man.' I'm holding it all in my throat. It's horrible.

### **Ed Gamble**

Oh, James. If you saw one of the celebrities burp while they were dancing and it was so obviously a burp and you smelt it a little bit, would you reduce your score for them?



Well, it depends if it's out of timing or not. I mean, if it happens and it you're in the music whatever but if you stop and I'll be like, 'What's up?' Then obviously no points there.

### **Ed Gamble**

If they did a bit of a flourish with it and it was clearly on time, then great. Yes.

### **James Acaster**

If it was right at the end-,

### **Motsi Mabuse**

Styling.

#### **James Acaster**

At the end, their arms go out, they do the burp on the last note. As the dancer then, the only fear would be if I ended up in the dance off and I had to do it again.

# **Motsi Mabuse**

Yes.

# **James Acaster**

That would be the only thing. I'd be like, 'I've got to recreate that because they all think it was part of the dance but it wasn't and now I've got to burp again on cue.'

#### Motsi Mabuse

Fake it. Fake it.

### **James Acaster**

Let's get into your dream menu because otherwise I'm going to keep on asking about Strictly and we said we'll do that throughout the episode.

### **Motsi Mabuse**

It's okay.

#### **James Acaster**

Your dream starter.

# **Motsi Mabuse**

You know, the thing is when you love food to pinpoint it to one thing is, like, awful.

# **Ed Gamble**

We know what we ask people to do is horrible.



Yes, yes it's not fun for people to be on the podcast.

### **Ed Gamble**

We have a laugh though.

# **James Acaster**

Listening's fun.

### **Motsi Mabuse**

I love Italian starters. I love when you, kind of, have a choice and then you can mix it. I mean, you have everything when you have tomato and mozzarella and then you've got-, That's what I usually do but when you've got everything. Mushrooms and salami and, like, the house platter and then you're like, 'Okay, let's start.'

# **James Acaster**

So, you would like a platter, you're like a-,

### **Ed Gamble**

Antipasti.

#### Motsi Mabuse

Yes, antipasti, exactly but a yummy one.

#### **James Acaster**

Antipasti sounds very negative.

#### **Ed Gamble**

Trust me, this is the dream restaurant, it will be it. You don't need to specify yummy.

#### Motsi Mabuse

I'm just saying because there's a lot of not good stuff there.

# **Ed Gamble**

Motsi would like-, but a yummy one. Write that down. Not horrible.

# **James Acaster**

Not a horrible one. It has to be a yummy antipasti.

# **Motsi Mabuse**

You know what, the word is stuck into my head because yesterday we were looking for some Christmas presents but funny Christmas presents for the team and I found a, kind of, very nice (ph 31.58) Disu out of candy. You know, like, little tiny sweets and I had my daughter and she kept on running around the whole shop going, 'Mummy, your yummy panty here. Your yummy panty,' and



everybody was staring at me. And a couple of girls came, 'Are you Ms Mabuse?' And I'm like, 'Oh no, not now. Right now I'm not.' So, that's why yummy is in my head.

# **Ed Gamble**

Would you like the yummy-,

### **Motsi Mabuse**

Panties?

### **Ed Gamble**

The yummy panties in the anti's. Anti panties?

### **James Acaster**

What do you think of this Motsi? I had a friend, who, when he was younger, like, a little kid in primary school still, he went shopping with his dad and it was his mum's birthday coming up and his dad wanted to buy his mum some nice underwear.

# **Ed Gamble**

Sexy present.

### **James Acaster**

Tantalising senty-,

# **Ed Gamble**

Scented?

# **Motsi Mabuse**

Underwear.

# **James Acaster**

Scented. But the dad was too embarrassed to go up and buy them so sent the kid. So, sent the kid up to buy some sexy lingerie for his own mum. What do you think about that?

# **Motsi Mabuse**

Whatever works guys. No, for real, at this point, think of the goal. And, like, how sweet is it? Probably the child's, like, 'Yes, my dad's over there.'

# **Ed Gamble**

The dad gets busted anyway.

### Motsi Mabuse

It doesn't work anyway but whatever works.



Dad pretend to be a manakin real quick. Put some underwear on himself.

### **Motsi Mabuse**

No, do it. Go all the way.

# **James Acaster**

The dad's fine.

# **Ed Gamble**

What else is on this antipasti platter then? So, you've got some salami.

# **Motsi Mabuse**

Yes.

# **Ed Gamble**

Tomato, mozzarella, mushrooms.

# **Motsi Mabuse**

We've got, I don't know their names in English, you have to excuse me. The lemon with the prosciutto around it. Melon, not lemon. Melon.

# **James Acaster**

Yes. I thought for a second there, lemon with ham? And you accepted that.

# **Ed Gamble**

Well, I thought it was something I'd not heard of. You know, I don't assume I've heard of all the foods. This might be some, sort of, German Italian hybrid thing.

# **James Acaster**

Something you get in Vietnam

# **Ed Gamble**

Melon.

# **Motsi Mabuse**

Yes.

# **Ed Gamble**

Melon and lemon are crazily close to each other.

### **Motsi Mabuse**

I mean, pronunciation you see.



Yes.

### **Motsi Mabuse**

I've got that accent again.

### **Ed Gamble**

Well, they're just anagrams of each other. That's crazy.

### **James Acaster**

Has that ever got you in trouble before? When you wanted a lemon you got a melon. Or vice versa.

### **Motsi Mabuse**

No. Yes, maybe.

### **James Acaster**

You asked me for lemon in your water earlier. Is that what you meant?

# **Motsi Mabuse**

Watermelon

### **Ed Gamble**

You wanted a watermelon.

#### Motsi Mabuse

Watermelon. Melon, you see. There you go, melon. The honey melon.

#### **Ed Gamble**

Do you want more bread on there? Any sun dried tomatoes? Anything like that?

#### Motsi Mabuse

Bread, bread, bread. Sun dried tomatoes yes. I love also, you know from Greece, they fry, like, the zucchini or-, like, that's really, really nice.

#### **James Acaster**

And is this, like, a sharing platter? Would you share this with someone? Who would you like at the dream meal if you were to share that with?

#### **Motsi Mabuse**

One person that eats well is my husband. So, he's the kind of person that I know we can order more and we don't throw away food. Like, he'll be like, (eating sound 35.05). Yes, he is because he's just like-, you know, when I met him, he didn't care. He was like, 'Food, food, just eat.' You know, and now he's like-, I used to ask him, 'How does it taste?' And he would he be like, 'Oh, it doesn't matter. I'm hungry.' So, now he tells it different but I always order so that I know he'll have the rest.



Yes.

# **Ed Gamble**

Smart. So, he's like a bin. Like, he's a big dustbin basically.

# **Motsi Mabuse**

A little bit. A little bit. He can eat.

# **Ed Gamble**

That's my job as well, don't worry.

# **Motsi Mabuse**

Clean the table.

# **Ed Gamble**

I'm my wife's dustbin too.

# **Motsi Mabuse**

It works. It works.

# **James Acaster**

Ed loves being a dustbin.

# **Ed Gamble**

I do.

# **James Acaster**

Primes himself on it.

# **Ed Gamble**

Yes.

# **James Acaster**

Makes you feel useful?

# **Ed Gamble**

Oh, yes, absolutely.

# **James Acaster**

Feel good about yourself?



I'm more, like, a garbage compacter. You know, the thing in the middle of the sink that people have sometimes. Disposal unit.

# **James Acaster**

Like the one in the Flintstones I guess.

# **Ed Gamble**

Oh, yes.

### **James Acaster**

In the Flintstones the guy that was the compacter's real and can talk. It's a little pink dinosaur.

### **Ed Gamble**

Yes, I'm a pink dinosaur.

# **Motsi Mabuse**

Sweet.

### **James Acaster**

So, he's, kind of like, a little pink dinosaur garbage compacter.

# **Motsi Mabuse**

But it helps.

# **Ed Gamble**

It does. I'm helpful. I'm a helpful guy.

# **James Acaster**

He's very helpful or course.

# **Ed Gamble**

I'll eat banana skins.

# **Motsi Mabuse**

You do?

# **Ed Gamble**

No.

# **James Acaster**

I ate a banana skin once.



And? Dried, dried, dried.

# **James Acaster**

It really dried up my mouth, yes. I saw on the film K-PAX. There's a film called K-PAX with Kevin Spacey and Jeff Bridges and Kevin Spacey is a man who is claiming to be an alien and you're not sure for the whole film if he's an alien or a man who thinks he's an alien. And at one point he sits down with Jeff Bridges who's a doctor to talk to him and there's a fruit bowl and he just picks up a banana and just eats the banana with the skin on because he's an alien. So, eats it all like that and I read that he did it for real. It wasn't, like, a fake banana, it was a proper thing but I was like, the way he does it looks delicious. I bet that's delicious.

### **Motsi Mabuse**

And you tried it.

### **Ed Gamble**

So, you tried it.

#### **James Acaster**

I was in my late teens so I did it and it completely dried my mouth out but I saw it right through to the end still and I ate the whole thing. But, yes, it was pretty bad.

# **Ed Gamble**

We're not sure if James is an alien or not.

# **Motsi Mabuse**

No, we've got to do some tests on you.

#### **James Acaster**

What did you think I was an alien? What planet would you think I was from?

### **Motsi Mabuse**

Oh, wow. Help me.

#### **Ed Gamble**

Just for the listener, Motsi looked directly at Benito and said, 'Help me.' And I don't know whether that was about the specific situation or the whole podcast in general.

#### **James Acaster**

I'd like to say that was the first time it had happened on the pod but it's not. Help me.

#### **Motsi Mabuse**

What's the correct answer there? The closest to the planet.



Closest to earth?

# **Ed Gamble**

Not this planet but the closest one.

# **James Acaster**

Yes, yes. Okay, so, you and your husband are sharing some antipasti for a meal. No one else? You don't want any of the Strictly judges with you?

# **Motsi Mabuse**

Why are you putting me in that spot? I want all of them.

#### **James Acaster**

You can have one Strictly judge with you.

# **Motsi Mabuse**

No. All or nothing. I'm not choosing.

# **James Acaster**

You can't choose between them?

# **Motsi Mabuse**

No. No, no I don't want to get myself in trouble. everybody's coming to the dinner.

# **James Acaster**

Yes, yes. All three of them.

# **Motsi Mabuse**

All three of them.

# **James Acaster**

And would Craig be, like, 'Oh, this antipasti. It's not the best antipasti I've ever had. This is quite bad.' And Anton's there going, 'It's a ten.' Every mouthful he has he loves it.

#### Motsi Mabuse

No.

# **James Acaster**

Shirley gets the deciding vote.



We eat it together. We do share a platter every time actually. We do. We do and we love it. We all love cheese and crackers. I think everybody calls them crackers.

# **James Acaster**

All the judges?

#### Motsi Mabuse

Yes.

#### James Acaster

Love cheese and crackers?

### **Motsi Mabuse**

Grapes.

# **James Acaster**

Yes.

### **Motsi Mabuse**

We have grapes and hummus.

# **James Acaster**

Is that what's behind the desk while the show is being filmed?

# **Motsi Mabuse**

No, when we're, kind of like, 'Hey, how are you doing? How was your week?' We sit together and-,

# **Ed Gamble**

I've seen it when, you know, the score cards go up and one of them's got a big lump of hummus on the top.

# **Motsi Mabuse**

Yes, yes.

# **Ed Gamble**

Flicked all over the audience.

# **Motsi Mabuse**

But we're always clearing up because we get, like, you know there's stuff on the table. But we share. We share.



You ever grabbed the wrong paddle by mistake and you've ended up giving someone more or less points than you've intended to.

### **Motsi Mabuse**

Nο

#### **James Acaster**

Has anyone else done that on the judging panel?

### Motsi Mabuse

No. That can't happen. Yes, yes. Shirley did it this year. First year she did that. I think she said six and she had seven and they asked which one was it or something like that. Or something happened like that. But you can't because we have a scoreboard so you have to give the scoreboard and then take the number. So, you concentrate.

#### **James Acaster**

You must love that. How efficient that is.

#### Motsi Mabuse

It's different. I mean, like, in Germany we don't have a scoreboard so you can wait until the very last second. So, you speak to the couple, they go upstairs, they speak to the presenter and even then you still don't have to decide so literally you have five minutes to reflect and then decide. And then it happened, one of the judges was like, 'Dry,' and he had a four. So, now it's like a meme.

# **James Acaster**

A meme.

# **Motsi Mabuse**

A meme everywhere. In every channel people are like, 'Dry.' Yes, that happened.

### **James Acaster**

That's his life forever now.

#### Motsi Mabuse

That's his life. He walks down the street and kids are going, 'Dry.' (TC 00:40:00) He's famous for that. (talking over each other 40.02) He loves the attention.

#### **James Acaster**

Cry.

#### **James Acaster**

Your dream main course. Is this a sharer as well or is it just for you?



No, you know what happens, so, my dream main course, is that when we go to dinner I'm like, 'Okay, I'd love this and this.' And I'm so lucky that my husband says, 'Okay, you choose.' So, I choose both and then we do half half, kind of thing. So, he doesn't really-, only when he orders, like, spaghetti carbonara, then I'm like, 'I'm out, I don't want that.'

### **James Acaster**

Well, hold on, why do you have spaghetti carbonara so much?

#### Motsi Mabuse

For me it's bland. There just is one taste. Like, it's just (talking over each other 40.52), yes, I don't like it.

#### **James Acaster**

Is this when it's got cream in it though, because when it doesn't have cream it's quite a lot nicer?

# **Motsi Mabuse**

Really? I have to try it without cream.

#### **Ed Gamble**

You look so, so upset. (talking over each other 41.01) So upset thinking about spaghetti carbonara.

### **Motsi Mabuse**

No, I've tried it and it's just, I don't get it, and when he orders it I'm happy for him because that means he's made a decision, but I'm just, like, 'Ah, try something else.'

# **James Acaster**

Also, he knows it's the one dish you don't like in the world, so, you must be sitting there going, 'Well, what have I done today? I must have said something earlier and he's, like, "You know what, fuck you, I'm getting a carbonara."

# **Ed Gamble**

Yes.

#### Motsi Mabuse

But he loves fish, like, he'll take pizza with-, marinara pizza, like he'll put-, and that I don't like so much. So, there are some dishes that he will take that I'm not in it, but my favourite meals I would say, the dream meal a schnitzel.

### **Ed Gamble**

Yes. Is this our first schnitzel?

# **James Acaster**

This might be our first schnitz.



But, the proper one guys.

### **James Acaster**

So, what's the proper one?

#### **Ed Gamble**

Please.

#### Motsi Mabuse

Like, it's thin, thin, thin, thin, and then it's crunchy, and then you've got a cucumber salad gherkin, and then you've got the red berry sauce and then you've got pommes, like, French fries, that's good.

#### **James Acaster**

And what meat is it?

# **Motsi Mabuse**

Normally it's pork, but you can have chicken, but it's normally pork. But a knife thin one where, like, the crunchy part is actually raised from the meat itself and the minute you put, like, the knife, it goes, (food sound 42.24).

# **James Acaster**

Yes.

# **Ed Gamble**

That's such a good choice.

# **Motsi Mabuse**

Like, thin one.

# **Ed Gamble**

Yes.

#### **James Acaster**

Very nice. Very nice.

# **Motsi Mabuse**

Because it's not filling, if you have the not so good ones it's just like, crunch. It's not nice.

# **James Acaster**

And do you want your husband to order another dish that you can have half of?



Well, if it's good, no.

### **James Acaster**

You're fine with your schnitzel?

### **Ed Gamble**

Yes.

### **Motsi Mabuse**

Hey, yes, but he'll probably order it with me, like, if it's good we order the same, but, yes.

### **Ed Gamble**

But that must be annoying if it's a really good schnitzel, for example, and you've ordered something for him that you know you're going to have half of because the agreement is that he then gets half of the schnitzel, so, you get half way through the schnitzel and you're, like, 'This is going to be an early goodbye to this schnitzel.'

### **Motsi Mabuse**

Well, I-,

### **Ed Gamble**

Straight into the bin.

### **Motsi Mabuse**

No, I do make sure that whatever he orders is yum, it's not, like, yes, if it's nice it's nice, but I really really have a very very friendly husband. He'll be, like, 'Let's order another one.' Or something.

# **James Acaster**

You love this guy.

### **Motsi Mabuse**

Yes.

### **Ed Gamble**

He sounds great. I love this guy.

### **Motsi Mabuse**

He is, he is James.

### **James Acaster**

You're obsessed Motsi.



I am.

### **James Acaster**

You're obsessed with this guy.

### **Motsi Mabuse**

I know. I know. Poor guy.

### **Ed Gamble**

Why don't you just marry him?

### **Motsi Mabuse**

Not yet. No, I'll take schnitzel, because I love a lot of stuff, like I also love spaghetti marinara, but when it's well done, like, oh gosh, really good. Good, good, good, good.

### **James Acaster**

Yes. I feel like you need to try a proper carbonara that doesn't have cream, because in the Stanley Tucci episode, on his TV show, I can't remember where it is he goes to, because obviously it's all around Italy, it might be the Rome episode, and he has carbonara done the right way and it just looks so good, and he's, like, 'This is the best one I've ever had.' But it shouldn't have cream in it.

### **Motsi Mabuse**

Yes.

### **James Acaster**

And they're very-,

### **Ed Gamble**

Too heavy.

#### **James Acaster**

The people he's talking to who make it are, like, you know, they're annoyed that cream gets involved.

#### Motsi Mabuse

Yes, I think it's a thing that people try to fit the taste of something to the countries, like, in Germany if they say chilli, it's chilli for the Germans. If they say chilli in Thailand you can't eat that stuff. You run. So, I think it's something to do with (talking over each other 44.37)-,

### **Ed Gamble**

Obviously just imagining someone going to Thailand and just running, running away every time they see a chilli. Yes. 'No, I'm German.'



So, certain things which weirdly Ed and I find really funny-,

### **Ed Gamble**

Yes.

# **James Acaster**

And people running is one of them.

### **Ed Gamble**

Yes.

### **James Acaster**

And I don't know why. I don't know why the idea of someone running-,

## **Ed Gamble**

I think it's just such an extreme thing to do to run away.

### **James Acaster**

Yes, someone running-, running away is funny to us.

### **Ed Gamble**

Yes, running away is funny.

#### **James Acaster**

That's when you know you've had an easy life, when the idea of someone running away is fun.

## **Motsi Mabuse**

Have you ever ran away from anything?

#### **James Acaster**

Good question. That's a great question.

## **Ed Gamble**

Yes.

### **James Acaster**

Yes, yes, I have run away. The only time I remember properly running away and being scared was a night out in Kettering, where I'm from-,

### Motsi Mabuse

Oh wow.



So, this is when I was a teenager, and had some friends who had a flat above a, like, a kebab shop right in the centre of town-,

### **Motsi Mabuse**

This story, where is it going to?

#### **Ed Gamble**

Yes.

#### **James Acaster**

So, we were all there on a Friday night, me and about probably, like-, there's probably about fifteen or twenty of us, and we were all into, kind of, punk music at the time, we were listening to quite loud punk music and chatting to each other, and three massive guys who were probably in their thirties walked past, you know, ironed shirts on from work and all this. They're hammered from the pub. And they could see some of us on the balcony and they were shouting out, 'Turn that music down. We hate punk music.' And it was just bad luck for the rest of us that they spoke to the mouthiest ones who were just, like, 'We love it,' And whatever, 'What are you going to do about it mate?' And those guys were psychopaths.

### **Motsi Mabuse**

Oh wow.

#### **James Acaster**

And I don't know how it got from us being in a safe flat altogether, to all fifteen of us running through the town and in different places, like-,

### **Ed Gamble**

Why did you leave the flat?

### **James Acaster**

Well-,

#### Motsi Mabuse

Yes.

## **James Acaster**

Well, I'll tell you why-,

### **Ed Gamble**

You stay there surely?



Well, I say I don't know how, they kicked the door in.

### **Motsi Mabuse**

Oh wow.

### **James Acaster**

So, it was full on.

### **Motsi Mabuse**

Yes, that's scary (ph 46.28).

### **Ed Gamble**

Not the only time that's happened to you when you've been in a flat, but finish this one.

### **James Acaster**

Has that happened to me before?

### **Ed Gamble**

Edinburgh Festival.

#### **James Acaster**

Oh, yes, I'll tell you that, but, yes-,

### **Motsi Mabuse**

Tell me. tell me.

#### **James Acaster**

Guy kicks the door in, we claim we've phoned the police when we haven't. They leave us alone. Then someone decides they're going-, one of the drunk punks goes, 'Oh, no, I'm going to go and confront those guys.' He goes out on his own. We all have to go after him to get him back, and then we're out in the open at that point, and then we're all running away.

#### **Ed Gamble**

Yes. That's so funny that you get confronted for playing punk-, you're a load of punks hanging out in the flat, and then within a second you're going, 'We have called the police.'

#### **James Acaster**

Yes. 'They are on their way. We've phoned 999.'

### **Ed Gamble**

We don't believe in authority up until we feel scared.



Yes, please, God save the Queen.

### **Motsi Mabuse**

Shame, it never works, right. They're always too late.

## **James Acaster**

Yes, and then at the end of the festival someone, you know, kicked our door in because a member of, somebody who was living in the flats, not me, poured a pint of water out of the window onto his head, and then the guy tried to kick the door in, couldn't kick the door in thank god, but did have a can of spray paint on him and spray painted a word across the door.

### **Ed Gamble**

But fair enough.

## **Motsi Mabuse**

Guys, guys.

### **James Acaster**

It's the word you're thinking of.

#### Motsi Mabuse

Oh wow. Oh wow.

# **Ed Gamble**

I'm going to bring it back to food.

### **Motsi Mabuse**

Yes.

## **Ed Gamble**

I've been experimenting with spaghetti recently Motsi-,

#### Motsi Mabuse

And.

## **Ed Gamble**

There's a couple of recipes (talking over each other 47.50).

## **James Acaster**

Is this going to have a sweetie pantie story?



No, not a sweetie pantie story.

### **James Acaster**

Okay.

## **Motsi Mabuse**

Candy. Yummy panties.

## **James Acaster**

Yummy yummy panties.

## **Ed Gamble**

Not sweetie panties.

## **James Acaster**

You see, you said you'd been experimenting with spaghetti, I was wondering what-,

### **Ed Gamble**

No, with eating it and stuff. I've not been wearing it. Marmite.

### **James Acaster**

Oh, Marmite in the spaghetti. Now.

## **Ed Gamble**

Cook the spaghetti, drain it, save the pasta water, in the pan, butter, Marmite, pasta water, bit of cheese, until you've got an emulsion. Put the spaghetti back in and mix it, absolutely delicious.

# **Motsi Mabuse**

Really?

# **Ed Gamble**

Oh god, so good.

# **Motsi Mabuse**

Oh my gosh.

### **Ed Gamble**

But if you don't like the sound of that-,

### **James Acaster**

Now, I should tell you, he is a good cook. So, it probably is nice.



There's a Nigella recipe for peanut butter spaghetti that is absolutely fantastic as well.

### **Motsi Mabuse**

Really.

## **James Acaster**

Wow

### **Ed Gamble**

Similar principle, yes. You don't seem impressed?

### **Motsi Mabuse**

You know what, this thing is with Marmite, I won't get it, I accept that it's there. Every time I bring somebody here (talking over each other 48.48) to visit it's the trick. I'm, like, Nutella, Marmite, and something, and I'm, like, I never say anything. Never ever say anything. I'm, like, 'Try. It's a delicacy.'

## **Ed Gamble**

Well, I think picturing it as a delicacy maybe-,

## **Motsi Mabuse**

Oh, Marmite, I think probably you either love it or hate it, right?

# **James Acaster**

I think so.

## **Ed Gamble**

I think so, yes.

## **James Acaster**

Or something like that. Yes.

## **Motsi Mabuse**

That's why I can't imagine it, but also it's salty. Maybe it's not that bad actually.

### **Ed Gamble**

Yes.

### **James Acaster**

Pretty salty.

### **Ed Gamble**

It is pretty salty.



Oh, extremely salty. Yes, so, probably would work in the pasta.

### **Motsi Mabuse**

Or with butter and everything.

## **Ed Gamble**

Yes, but if you were, like, sort of, diluting it with other stuff and then there's-, you know, and then it covers the pasta. Oh.

### **Motsi Mabuse**

Could happen.

#### **James Acaster**

I've had chocolate that's got Marmite in it. Have you ever had that? It's surprisingly nice.

### **Motsi Mabuse**

It sounds like one of those challenges.

### **James Acaster**

Yes.

### **Motsi Mabuse**

Where you do it or not do it. How much am I getting paid?

### **James Acaster**

I've definitely mentioned it on the podcast before, but there's ones where it's just chocolate that has some Marmite in it-,

# **Ed Gamble**

Yes. I've had that.

# **James Acaster**

And they've made it as blocks so that you can get a faint taste of it and it's quite subtle. In New Zealand for a while they did a limited edition chocolate bar that I think was-, it was weird-, weirdly I think it was Cadbury's doing it over there, where it's, like, you know a Cadbury's Caramel chocolate bar where it's, like, it's literally just filled with caramel?

#### **Motsi Mabuse**

Yes, yes, yes, yes.

### **James Acaster**

It was that, but, Marmite instead of caramel.



Oh.

### **Ed Gamble**

In fact Paul A Young did that for a bit, yes.

## **James Acaster**

So, big pockets of Marmite-,

### **Motsi Mabuse**

Marmite inside.

### **James Acaster**

And that was a bit trickier actually.

### **Ed Gamble**

Huge respect to Paul A Young the chocolatier who did a similar thing here.

#### **James Acaster**

Yes, huge respect.

#### **Ed Gamble**

He makes amazing chocolate. You should absolutely seek him out, but he did do a Marmite bar like that and I ordered four of them because I thought, 'I'm going to love this, I love Marmite.' And it was too much for me.

### **Motsi Mabuse**

You love Marmite?

# **Ed Gamble**

I love Marmite, but it's just too much for me.

# **James Acaster**

He also-, Paul A Young did a Marmite chocolate brownie that was delicious, and my flatmate at the time loved chocolate in Marmite, that's how I got into it because he would get himself it as a little treat. He'd get a bar and it would last him a couple of months. He would just have a little block a day, and I got him this brownie because he'd just broken up with someone and I was like-,

#### **Motsi Mabuse**

I love you my friend.

#### **James Acaster**

'He's going to love this.' And he did love it to be fair. The chocolate brownie one was good.



Yes, cheered him up?

### **James Acaster**

It did cheer him up. He said, 'That was thoughtful.' And I was, like, 'Yes. There you go. Sorry that you're unlovable.' He's married now.

#### Motsi Mabuse

Friends.

#### **James Acaster**

He's married now.

### **Ed Gamble**

He's married now, yes.

### **Motsi Mabuse**

No, Marmite, I think it's common world thing, I think, we had it in South Africa when we were young. Nobody has ever heard of it outside the people eating Marmite. It's, like-,

# **Ed Gamble**

There's one rule in Marmite club-,

### **James Acaster**

Yes.

## **Ed Gamble**

Don't talk about Marmite. Don't spread the word, spread the Marmite is the catchphrase.

# **James Acaster**

Yes.

### **Motsi Mabuse**

So, you love it as well?

### **James Acaster**

Yes. I like it a lot. In fact, our main logo for the podcast for the while was just the Marmite jar, but instead of saying Marmite it said Off Menu. And then Marmite sent us this.

## **Ed Gamble**

Yes.

# **Motsi Mabuse**

Oh wow.



So, the Marmite people sent us our own jar of Marmite that says Off Menu instead of Marmite, and that's when we knew we'd made it.

#### **Ed Gamble**

Yes.

# **James Acaster**

That's probably out of date. Don't eat that Motsi.

#### Motsi Mabuse

Yes. No, I'm not touching it.

#### **James Acaster**

Unless you just want to do it for one of those dares. How badly do you want to sell this book?

## **Ed Gamble**

Eat that whole jar.

## **James Acaster**

Eat a spoonful of that.

## **James Acaster**

Gone for German for the main. Side dish going to stay in Germany?

### **Motsi Mabuse**

Yes, I'm going to stay in Germany. I'm going to say there's a lot of ways that you can make potatoes tasty yummy. There's that yummy word again. But I've got this potato, how do you call it, like, when they've got the potato and the mash it like that, and then they fry it and then it's, like-,

### **James Acaster**

Like smashed potatoes, or-,

### **Ed Gamble**

Like a fondant potato, that sort of thing maybe?

## **James Acaster**

Oh, maybe a fondant potato.

### Motsi Mabuse

Yes, it's really really very good, very tasty, but it's-,



It's not a fondant potato then.

### **James Acaster**

Hash, like a hash brown?

# **Motsi Mabuse**

Yes.

### **James Acaster**

Like a potato hash?

### **Motsi Mabuse**

Yes, or, what they do is they-, you see, you see, I don't have to speak about these things on Strictly. So, these words I don't have them in my mouth. So, they grate the potato and then they put them together and then they-,

## **Ed Gamble**

Rosti?

## **Motsi Mabuse**

Rosti, yes-, (talking over each other 53.07)-,

# **Ed Gamble**

Rosti is a great choice.

### **Motsi Mabuse**

Again.

#### James Acaster

But now we're going to have to ask you to choose between-,

## **Ed Gamble**

Which one are you taking?

### **Motsi Mabuse**

I'm taking the rosti's guys.

## **Ed Gamble**

The rosti's.

# **James Acaster**

Yes.



The good ones.

### **Ed Gamble**

Perfect for a schnitzel as well. You could just lay a whole rosti on top and-,

### **James Acaster**

Oh, yes, give me rosti and the schnitzel, you're (talking over each other 53.22) those aren't you and no-one's looking down on you for that.

#### **Ed Gamble**

That's such an insight into how you think.

#### **James Acaster**

Yes.

### **Ed Gamble**

Wow. Better think about what I do just in case anyone looks down on me for it.

## **James Acaster**

Yes. I'm raised Christian. I was a Christian until my twenties. Absolutely everything I'm doing I'm thinking I'm getting looked down on for. I've got to be careful.

#### Motsi Mabuse

He's right.

### **James Acaster**

Is there a particular place where you've had these potato rosti's that was the best, and that for your dream meal you'd want them from that place?

### **Motsi Mabuse**

There's a really nice restaurant, it's in the hotel actually. It's in a hotel close to where I live. Kranichstein that's where I live.

## **Ed Gamble**

That's where my dad lived.

#### James Acaster

What?

### **Ed Gamble**

He lived in Kranichstein for three years.



Really?

### **Ed Gamble**

Yes, yes, yes.

## **Motsi Mabuse**

Really?

## **Ed Gamble**

He was working in Frankfurt and lived in Kranichstein for three years. Yes. That's amazing.

### **Motsi Mabuse**

Yes. You're right. He's right. Is this true?

## **Ed Gamble**

It's a beautiful beautiful town. It's so nice.

### **Motsi Mabuse**

We live there.

### **James Acaster**

There you go.

#### Motsi Mabuse

What a coincidence. Are you serious?

### **Ed Gamble**

Yes.

#### Motsi Mabuse

So, there's a Kempinski Hotel there and in the Kempinski there's a nice restaurant and, I mean, (talking over each other 54.27) really place to go.

## **James Acaster**

For the rosti's?

## **Motsi Mabuse**

For rosti's, for the schnitzel, for the salad, for everything.

# **James Acaster**

Oh, wow. So, you'd like the schnitzel from there as well, for your dream menu?



Yes, perfect.

### **James Acaster**

Great. Lovely.

## **Motsi Mabuse**

I've had really nice schnitzel in Munich or in Vienna. In Vienna they do something, but that hotel restaurant is very very very very accomplished and it's fantastic.

### **James Acaster**

Do you know what the restaurant's called?

## **Motsi Mabuse**

Sorry.

### **James Acaster**

Well, we can find out.

### **Motsi Mabuse**

We can google it.

### **Ed Gamble**

We can google.

# **James Acaster**

It will be on the website. We basically put all the recommendations from the podcast onto the website so people if they're visiting they can go there.

# **Motsi Mabuse**

If you go there in Kranichstein it's Kempinski Falkenstein it's called. Falkenstein.

# **James Acaster**

Right.

# **Motsi Mabuse**

And actually they were filming The Crown there.

### **Ed Gamble**

Oh wow.

### **James Acaster**

Wow.



Yes, so, a bit of The Crown. So, it's really, really good and you overlook-, there's a park and then you can see all of Frankfurt from there up in the mountain.

#### **James Acaster**

Lovely.

#### Motsi Mabuse

Perfect.

#### **James Acaster**

If you were to pick a location for your dream meal, has there been somewhere that's just had the nicest view? Have you ever been sitting there and regardless of what you've been having to eat, but, like, the view is the best-,

## **Motsi Mabuse**

Amazing.

### **James Acaster**

Is there one that sticks out to you?

#### Motsi Mabuse

Yes. Well, you know, because of the dancing I travelled a lot. I'm thankful for that. There was a little restaurant that I was in at night. It looked fantastic in Majorca. I don't know how you say it in English. It's , and they have, like, these little houses inside the mountain and at night you just see the lamps and you're sitting there, and the restaurant, everybody's got to, kind of, duck to go in. Absolutely beautiful, and lovely, lovely food. That's a nice view that I will never forget, kind of. Because Majorca, it reminds me a little bit of South Africa, you know, with the ocean and the mountains. And, so, we went there and it then went dark and beautiful.

#### **Ed Gamble**

It's weird how setting changes food though and food changes setting, because, like, that beautiful Majorcan area that you're talking about, if you had a schnitzel and rosti that would feel weird, right?

#### Motsi Mabuse

Very.

## **Ed Gamble**

Yes, because you need that German surrounding, maybe for it to be a little bit cold as well and, sort of, maybe a fire and a lot of wood in the room.

### **Motsi Mabuse**

Yes.



And then that feels right. But you can't eat your schnitzel on the beach.

### **Motsi Mabuse**

No. Like, every time I go to South Africa as well and they've got schnitzel somewhere, I'm just, like, I cannot. I won't. I feel like it's a disappointment, probably too big, yes.

#### **James Acaster**

Yes, like, whenever I've been to America if there's an Indian restaurant I don't bother going because we've got so many good Indian restaurants around here and I just know it's not going to be as good there. Obviously, if I was in India that would be different.

#### **Ed Gamble**

Yes

## **Motsi Mabuse**

Yes, but that's the thing also, like, we spoke before, Indian food, because we're so used to the way it tastes here, when I went to India I was just, like, 'We're doing it wrong.' There's such a difference. But I also can't eat it anywhere else. That's how it's got to be.

### **James Acaster**

I want to go to (talking over each other 57.34).

### **Motsi Mabuse**

So, what would you eat in America? A burger?

#### **James Acaster**

Oh no, no. I mean, oh, there's so much good food in America.

#### Motsi Mabuse

Spare ribs.

# **James Acaster**

I would eat spare ribs in-, I did eat some spare ribs last time I was in America, and they were so good. It was in Austin, Texas. Me and my tour manager after the gig, we'd got a place pinned for tacos. We're going to go there for tacos.

#### **Motsi Mabuse**

Yes.

#### **James Acaster**

Everyone says this is the best tacos, we're going to go there. We finish at, like, half nine. That gives us enough time. We know that the place closes at half ten. We get a cab over. We get there for ten.



There's a short line outside the door and the last person in the line is wearing a sign on their back that has been put on them that says closed. But apparently this is what the place does, is that when they decide they're done, they go to the last person in the line and they drape a sign over them-,

### **Motsi Mabuse**

Oh, it doesn't work.

### **James Acaster**

So that on their back is a laminated piece of card-,

#### **Ed Gamble**

Didn't work though.

#### **James Acaster**

A laminated piece of card that says closed, and this customer is now in charge of telling everyone, 'No, it's closed now.'

## **Motsi Mabuse**

That they're closed now.

## **James Acaster**

And getting shit from everyone. Everyone who turns up is, like, 'They're meant to close at half ten.' He's, like, 'Dude, honestly, I'm just a customer. I don't work here. They put this sign on me, and now I'm having to deal with complaints.' 'Well, they shouldn't be closing yet.' 'I know they shouldn't be.' I was, like, 'Well, how come you're allowed in and I'm not?'

#### **Ed Gamble**

It would be amazing if he wasn't though.

#### Motsi Mabuse

I'll take the sign.

### **James Acaster**

Yes. Huh?

#### **Ed Gamble**

It would be amazing if he wasn't allowed in.

### **James Acaster**

Yes.

## **Ed Gamble**

He got to the door and they were, like, 'Look at what you're wearing. See you later.'



'You're the sign.'

### **Motsi Mabuse**

Ah.

### **James Acaster**

'Oh, come on guys.'

#### **Motsi Mabuse**

That's cruel.

### **James Acaster**

But instead we walked back to the hotel from the taco place and said, 'Anywhere that's open we go there.' Sam's Bar-B-Que (ph 59.05) was open. We went in there and we were, like, 'Whatever you've got left.' And he's, like, 'The ribs are good.' We were, like, 'Great, we'll have ribs.' They were-, you know we're on dream side dish at the minute, if I was to make a dream menu of that tour that I had in America, they would be my dream side was these ribs.

## **Ed Gamble**

Side?

## **James Acaster**

Yes, I'd have them as the side-,

### **Ed Gamble**

Okay.

#### Motsi Mabuse

Okay.

### **James Acaster**

Because they were delicious, but I know what my dream main would be from that. I did do a whole thing with my tour manager where he was, like, 'Let's do an Off Menu, but for the tour.' So, we did that and those were my dream side, were those ribs.

#### **Ed Gamble**

Do you love that when he went, 'Let's do an Off Menu?' Like, 'Oh, alright.'

#### **James Acaster**

I did love it actually. I wish I could say that I didn't, but I was, like, 'That's a brilliant idea.' Also, man, that place did daiquiris as well.



Oh, I love them.

### **James Acaster**

Take away daiquiris.

#### Motsi Mabuse

Yes.

### **James Acaster**

In a foam cup, huge, humongous. Absolutely insane that I drank this. (TC 01:00:00) They said, 'Do you like boozy or sweet?' I said, 'I'll take boozy over sweet.' They went, 'Yes.' And they weren't messing around.

## **Motsi Mabuse**

No.

### **James Acaster**

It was like a whole drum full. It was fluorescent red and I couldn't stop drinking it. By the time I got to the hotel I was, like, 'Man, you really need to make sure I wake up tomorrow because I'm going to miss the flight.'

## **Ed Gamble**

Yes. How did you even sleep?

### **James Acaster**

Yes, I thought I've got so much sugar in me and I'm hammered. I'm going to go and kick someone's door in for playing punk music. That's how drunk I am.

### **Motsi Mabuse**

Everything's big in America. Everything.

### **Ed Gamble**

Yes.

# **James Acaster**

Yes.

## **Motsi Mabuse**

Like a glass of wine. I'm just, like, 'Is this the glass or is this half of the bottle.'



Yes, and with anything like any spirits as well, they don't use any measures. They just free pour everything.

#### **Motsi Mabuse**

Yes

#### **Ed Gamble**

So, you go and have a cocktail or something and then you realise it's just straight booze all the way up to the top. Great. Love it. Jug it.

### **Motsi Mabuse**

But it's quite expensive, right? Like, it's good. We went out with friends in New York and I didn't know, you know, so, were, like, eight people there and everybody's ordering and ordering and I'm thinking, 'Okay, I'm going to spend my money on clothes and shoes and bags.' So, I'm just going to eat a salad and just have a little cocktail. And they were eating and were having fun or whatever, and at the end of the meal they're, like, 'Okay, we're going to split the bill.' Like, in Germany (talking over each other 01.01.24) 55 cents, okay, you've paid 20 and you've paid-, so, I was, like, 'Oh okay.' The next day we went out you can imagine what I did. 'The menu.'

## **Ed Gamble**

Yes, you've got to earn that back.

### **James Acaster**

Oh, I thought you were going to say you went clothes shopping with them all and made them split the bill with you.

### **Motsi Mabuse**

No.

### **Ed Gamble**

Yes, that would have been the-, send them the bill for the clothes.

#### Motsi Mabuse

No, no, no.

## **James Acaster**

Honestly, I love how earlier you mentioned watching Sex and the City, and now you've gone, 'And then I went to New York and I was going to go clothes shopping.' And doing this was, like, exactly that life style.

### **Motsi Mabuse**

Yes, sorry. Typical.



You got to live your dream.

### **Ed Gamble**

Yes.

### **Motsi Mabuse**

I did. I did. That's education that Sex and the City. Everyone should watch it. Everyone male.

## **James Acaster**

No, I've benefited a lot from watching Sex and the City-,

## **Motsi Mabuse**

You see, you see.

### **James Acaster**

When it comes to food.

## **Motsi Mabuse**

Oh.

### **James Acaster**

Because every time we go to New York-,

# **Ed Gamble**

You're the only guy who took that from that.

### **Motsi Mabuse**

Yes.

## **James Acaster**

Huh?

## **Ed Gamble**

Me and Motsi didn't think you were going to say that.

## **Motsi Mabuse**

No. We're, like, 'Oh.'

# **Ed Gamble**

'I learnt a lot from Sex and the City.'



Yes, the food.

### **Motsi Mabuse**

Food.

## **James Acaster**

Magnolia Bakery. I go to Magnolia Bakery and get the banana pudding all the time because that's what they eat in Sex and the City. I don't know what you two were thinking about?

### **Motsi Mabuse**

Yes, life.

### **James Acaster**

Your dream drink then? We were just talking about drinks a little bit.

### **Motsi Mabuse**

I have this wine I love.

## **James Acaster**

Yes.

### **Motsi Mabuse**

I don't know if you guys know it. It's called Chocolate Block from South Africa.

# **Ed Gamble**

South African wine, yes. It's really good.

# **Motsi Mabuse**

I love that.

## **James Acaster**

I think I have heard of this, yes.

# **Motsi Mabuse**

Have you, yes. You try it. Try it. It's just fantastic. I don't what's happening in it-,

### **Ed Gamble**

It's a very recognisable label as well. It's, like, a white label just with Chocolate Block written on it in black.

# **Motsi Mabuse**

Yes.



And it's pretty widely available, right. You can find it because-,

## **Motsi Mabuse**

Finally, yes.

#### **Ed Gamble**

Sometimes with wine you have an amazing glass of wine and you're, like, 'What's the bottle? Take a picture of it.'

#### Motsi Mabuse

Yes.

### **Ed Gamble**

And then you go online and there's nothing about it. But Chocolate Block you can actually buy it, yes.

## **Motsi Mabuse**

Finally you get it here, and I take-, I used to, kind of, fly over from South Africa with Chocolate Block. No clothes, but Chocolate Block in the suitcase, but now you find it, so, it's really great.

### **James Acaster**

Does it live up to it's name? Very chocolatey?

#### Motsi Mabuse

I wouldn't say chocolatey but it's got that-, you know, chocolate has got a, kind of-, well, it's rich and it feels like you're drinking velvet.

# **James Acaster**

Wow.

# **Ed Gamble**

It's a good description of it.

# **Motsi Mabuse**

If velvet was a drink.

### **Ed Gamble**

It's a big wine. It's a big wine.

### **James Acaster**

So, if I put red wine in my Velvetiser, would it taste like a Chocolate Block?



No. Don't put red wine in your Velvetiser.

### **Motsi Mabuse**

Why didn't I bring the bottle? I should have. I have one in my room.

### **James Acaster**

I think it would be, like a-,

### **Motsi Mabuse**

He's, like, 'What?'

### **Ed Gamble**

Next to the bed?

## **Motsi Mabuse**

Hi, baby. No, it's Christmas time. I'm handing them out.

### **James Acaster**

Well, that could be two over Christmas. That could be a mulled wine. I could do that in the Velvetiser. Put the Chocolate Block in-, because that's still (mw 01.04.11). It's a hot chocolate Velvetiser. If I'm putting Chocolate Block in there, I can plead innocence if I have to take it to the mechanic or whatever and get it fixed.

#### **Ed Gamble**

To the mechanic?

### **James Acaster**

Yes, yes.

### **Ed Gamble**

To the chocolate mechanic?

## **James Acaster**

Yes. So, if I put the Chocolate Block in there and try and make a little mulled wine, maybe put some cloves in there, a little orange, a little cinnamon, and put it in the Velvetiser and see what I come up with there. And if it breaks I can go to the mechanic and go, 'Sorry, it said Chocolate Block on it. I thought it was hot chocolate.'

### **Ed Gamble**

Yes, sorry, all the cloves have gummed up the mechanism.



Yes, yes, I don't know-, it's confusing, Merry Christmas though. Do you like mulled wine? Mulled wine, the warm wine at Christmas?

### **Motsi Mabuse**

Yes, it's called Gluhwein. I love it.

### **James Acaster**

Sorry, you're looking at me like my accent had got in the way there.

## **Motsi Mabuse**

No, no, no. No, no, I love it. I just thought-, I was thinking, I haven't had an opportunity to drink it and I'm leaving soon, and when I'm back they don't have it anymore. That was just in my thought.

#### **James Acaster**

Oh, sorry.

## **Motsi Mabuse**

I love, I love, I love Gluhwein.

## **James Acaster**

Because when you said about Northern accents earlier, I was, like, I'm not Northern, but, I'm still a-,

## **Motsi Mabuse**

No, you caught me. You still understand me.

### **James Acaster**

I still have a bad accent.

# **Motsi Mabuse**

You have something. You have a, sort of, an accent.

# **James Acaster**

Yes, yes.

# **Ed Gamble**

Yes, it's disgusting isn't it?

### **Motsi Mabuse**

What is it?

### **James Acaster**

You can tell me it's disgusting if you want to Motsi.



I would never say anything like that in my life.

## **James Acaster**

I don't mind if you think my voice is disgusting.

## **Motsi Mabuse**

No, not at all.

## **Ed Gamble**

I know you think it's disgusting Motsi, you don't need to say it.

### **Motsi Mabuse**

No, no, not disgusting.

# **James Acaster**

Just tell me if it's disgusting Motsi.

### **Motsi Mabuse**

I understand you, that's the main point.

### **James Acaster**

Yes.

### **Ed Gamble**

And I understand it's disgusting.

### **James Acaster**

Yes.

## **Motsi Mabuse**

But where are you from?

### **James Acaster**

Kettering in Northamptonshire.

# **Motsi Mabuse**

Ah.

## **James Acaster**

In the middle of the country. I don't know-, I'm trying to think now if any Strictly guests have come from near there.



No, you're the only person to have come from Kettering that's in the public eye.

### **James Acaster**

Yes, but maybe if there's someone from near there, but I don't think there is really.

## **Ed Gamble**

Gluhwein is mulled wine, right?

### **Motsi Mabuse**

Yes.

## **Ed Gamble**

But the Germans do in a pretty special way.

## **Motsi Mabuse**

Over Christmas.

### **Ed Gamble**

Yes.

### **Motsi Mabuse**

Over Christmas. It's mainly over Christmas. So, it's a European thing, because we don't have it in South Africa.

# **Ed Gamble**

I think so, because they have it in Scandinavia as well and call it different things. So, my wife's just filmed a show in Finland, and in Finland they call it Glogi.

# **Motsi Mabuse**

Glogi.

# **James Acaster**

Oh great. Oh great.

### **Motsi Mabuse**

Glogi. Close to Gluhwein?

### **Ed Gamble**

Yes, close to Gluhwein, and then in Denmark it's Glogg.

### **James Acaster**

Okay.



But they put, like, nuts-, they can put slithered almonds in it and then-,

### **Motsi Mabuse**

Yes, raisins.

## **Ed Gamble**

And raisins, and then pour extra booze in it as well, like, Cognac. I was, like, 'Oh, it's so good.'

### **Motsi Mabuse**

Yes, I'm with you there.

### **James Acaster**

Raisins in the wine? That's weird.

## **Motsi Mabuse**

Yes.

### **James Acaster**

Because that's, like, old wine, raisins isn't it?

### **Ed Gamble**

Yes. It's not old wine.

### **James Acaster**

No, no, no.

## **Ed Gamble**

It could have been wine. It's wine that didn't reach it's potential.

### **James Acaster**

Yes, it's weird I guess, because it's-, wine is, like, really old grapes, but then raisins are also like old grapes.

## **Ed Gamble**

Yes.

### **James Acaster**

So, they're just like different directions-,

## **Ed Gamble**

It's like sliding doors.



Yes, yes, they look at each other and go, 'This is what I could have been.' And raisins, so, they find themselves bobbing about in the wine. Must be very weird.

### **Ed Gamble**

Yes

#### Motsi Mabuse

'Look at me.'

### **James Acaster**

How would you feel Motsi if you were a raisin bobbing about in some wine?

### **Motsi Mabuse**

Well, I'd feel at home, no? You know.

### **Ed Gamble**

Thank you for answering that absolutely idiotic question Motsi.

### **Motsi Mabuse**

What can I say.

### **James Acaster**

We arrive at your dream dessert.

### **Motsi Mabuse**

Oh, this has been such a difficult day. Let's stick with chocolate.

### **James Acaster**

Okay.

# **Motsi Mabuse**

Yet, let's stick with-, again, my wording, I will have that, how do you call that chocolate that's not really completely, like, baked and then you go in and it's nice and soft.

### **James Acaster**

Yes, it's a chocolate lava cake.

### **Ed Gamble**

Or a chocolate fondant.

### **James Acaster**

Or a chocolate fondant.



Yes, it's a great choice.

### **Motsi Mabuse**

That with ice-cream or maybe some vanilla. I'm thinking-, because in my head something else is coming up, but I'll stick to that choice.

### **James Acaster**

What was the other thing coming up in your head?

## **Motsi Mabuse**

It's, like, creamy. They eat it a lot in Spain.

### **Ed Gamble**

Like, crema catalana-,

## **Motsi Mabuse**

Yes, yes, yes.

### **James Acaster**

Oh, I haven't had this crema catalan.

### **Motsi Mabuse**

He's very good. With some caramel on top.

# **Ed Gamble**

Yes, it's a bit like a crème brulee, right, but in Spain is it a bit orangey?

### **Motsi Mabuse**

Yes, oranges, yes.

## **Ed Gamble**

Oh, it's so good.

### **Motsi Mabuse**

And then you have caramelised, like, the sugar on top, and then you break it-,

## **Ed Gamble**

It's so good.

## **Motsi Mabuse**

Then you're in paradise.



Well, do you want it that you order the chocolate fondant and your husband orders the crema catalan and you have half each?

### **Motsi Mabuse**

Yes, yes, and he'll probably order something on top, because he does that.

## **Ed Gamble**

I love this guy.

# **James Acaster**

Do you know what, I see why you're so obsessed with him now.

## **Motsi Mabuse**

Yes.

### **James Acaster**

If he's ordering two puddings.

### **Motsi Mabuse**

He does for real.

### **James Acaster**

I'll marry him.

### **Motsi Mabuse**

Don't you dare. No (talking over each other 01.08.54)-,

#### **James Acaster**

We found a line of what would be taken as a joke, 'Do not marry my husband.'

## **Motsi Mabuse**

Boundaries.

### **James Acaster**

That sounds great if you're splitting the puds like that. Bit respect.

## **Ed Gamble**

Yes, you couldn't do that.

## **James Acaster**

Yes.



You'd have one thing to yourself and then something for the table to split.

### **James Acaster**

I would do that, but I would also-, in the past when I have gone, 'Oh, let's both get a different one and we'll have half because I can't decide.' Whatever one I like the best out of the two I'll order a full one of that again afterwards.

#### Motsi Mabuse

Yes.

### **James Acaster**

So, I will do half and half and then I'll think, 'I really liked that one. I wish I'd had a full one.' Order the full one. Last time I did that was in Lisbon, and this is something you might like.

## **Motsi Mabuse**

Oh nice.

### **James Acaster**

I had a red wine and chocolate ice-cream.

### **Motsi Mabuse**

That sounds great doesn't it?

#### **Ed Gamble**

It does.

### **James Acaster**

And, yes, I think that would be right up your street actually Motsi.

#### Motsi Mabuse

Yes.

### **James Acaster**

It was very delicious with this amazing quite thick home made wafer biscuit, and it was so good I just ordered another one straight away-,

## **Motsi Mabuse**

Nice, nice.

### **James Acaster**

Because it was like-, had to, because absolutely obsessed with the first one. I felt that way about the ice-cream that you feel about your husband.



You know what, it's funny when you speak about it, (TC 01:10:00) I don't know what. One thing I left out that I really really love, it's not-, I don't know (inaudible 01.10.05), but it's truffle. If there's anything truffle anywhere, I'm, like, 'I'll have that.'

#### **Ed Gamble**

Well, we could put a truffle on the side with, like, a little grater, and if you feel like it just-, you can grate it onto the food, you can-,

### **Motsi Mabuse**

On the potatoes.

### **Ed Gamble**

On to the-,

### **James Acaster**

Oh, there you go.

### **Ed Gamble**

Yes, onto the rusty truffle (talking over each other 01.10.23).

### **Motsi Mabuse**

Yes.

### **James Acaster**

Motsi just did a dance move everyone. I got to see it in real life.

## **Ed Gamble**

Ten, it's a ten from me.

#### Motsi Mabuse

All for the food.

### **James Acaster**

It's a ten.

### **Motsi Mabuse**

Yes. Love, love, love.

### **James Acaster**

What if they ask, for a joke, for a bit of fun, they ask you to enter Strictly one year?

### **Motsi Mabuse**

I've done it.



I mean, yes, but what if they were like, 'You're not (talking over each other 01.10.42) you're one of the celebs.'?

#### Motsi Mabuse

Listen, I would do it. I keep on saying that every single day. I'll tell you why, because every time I go up the stairs I see all these girls and I see all these celebrities and they get fit, right. They get fit. And for me to be, like, 'Okay, come on, we're going to go to the fitness studio.' Or whatever, home training. I'm just, like, 'But if you have to.' I'm always, like, 'Find a show like that for me.' To my manager. 'Find me that, but differently.'

## **Ed Gamble**

I do the same thing, I call my manager every day and say, 'Get me cast in a Marvel film.'

## **James Acaster**

Yes.

### **Ed Gamble**

All I want is that, and I don't have to be in it, I just want to do the gym bit.

# **James Acaster**

Yes.

#### Motsi Mabuse

You know.

#### **Ed Gamble**

Yes.

#### **James Acaster**

Yes. I don't care if I don't make the edit.

### **Ed Gamble**

Fire me. Fire me just beforehand.

#### Motsi Mabuse

I worked for it.

### **James Acaster**

Matt-, no, I won't say that.

# **Ed Gamble**

Okay.



Can't say it. That's a story that was told to me in confidence. I'm going to read your menu back to you now, see how you feel about it.

#### Motsi Mabuse

Okay.

### **James Acaster**

You would like sparkling water with lemon and ice and some glitter in it.

### **Motsi Mabuse**

Yes.

### **Ed Gamble**

You'll tell me the story afterwards, right?

## **James Acaster**

Yes. I've already told it to you. Poppadoms or bread? You would like bread. You would like a selection of German breads from the bakery.

### **Motsi Mabuse**

Yes, please.

#### **James Acaster**

But there was one in particular you said that was your favourite.

### **Motsi Mabuse**

Falcon (ph 01.11.53) bread.

#### **James Acaster**

Yes, delicious.

### **Motsi Mabuse**

Yes.

## **James Acaster**

Starter, antipasti to share with your husband. You want a yummy one with tomatoes, mozzarella, mushrooms, salami, honey melon with the pancetta (ph 01.12.03) around it. More bread. Sun-dried tomatoes. Fried zucchini. Main course, schnitzel, nice and thin. Side dish, potato rosti with a little bit of truffle on the side that you can grate on if you feel like it.

### **Motsi Mabuse**

Yes.



And that is from the hotel-,

## **Motsi Mabuse**

Falkenstein. Kempinski.

### **James Acaster**

Then you want some Chocolate Block wine, and for dessert, a chocolate fondant with ice-cream for yourself. Crema catalana for your husband.

#### Motsi Mabuse

Yes.

### **James Acaster**

Half each and then he'll order a surprise one on top of that.

## **Motsi Mabuse**

Yes.

# **James Acaster**

Do you know what-,

# **Ed Gamble**

That's a great menu.

## **James Acaster**

I know we stressed you out-,

# **Motsi Mabuse**

You did.

# **James Acaster**

But that's a delicious menu.

### **Ed Gamble**

That's so good.

### **James Acaster**

You've got to be happy with that?

### **Motsi Mabuse**

Yes, that's food man.



What a perfect way to end the podcast. We are changing the name of the podcast to that's food man.

### **James Acaster**

It will definitely be the strapline for the pod.

## **Ed Gamble**

Yes, definitely. Thank you so much for coming on the podcast Motsi.

### **Motsi Mabuse**

Thank you guys.

### **James Acaster**

Thank you Motsi.

## **Motsi Mabuse**

Thank you.

### **Ed Gamble**

That was the Off Menu menu of Motsi Mabuse, and thank you so much to Motsi for coming in. That was great.

### **James Acaster**

Thank you Motsi. Sorry for the burps.

# **Ed Gamble**

Sorry for the burps Motsi. My stomach behaved itself though.

#### James Acaster

Yes, your stomach was very good. I was burping away. I'm going to be thinking about that for a long time.

# **Ed Gamble**

That is mad that she lives where my dad used to live.

### **James Acaster**

That's crazy. I didn't think enough of a big deal was made of it at the time.

### **Ed Gamble**

No, I think she thought I was lying.

### **James Acaster**

Yes.



She thought I was doing a joke.

### **James Acaster**

Yes, yes.

## **Ed Gamble**

Which shows what she thinks the quality of my jokes are.

### **James Acaster**

Yes, yes. It's, like, that must be what passes for humour here in the UK.

## **Ed Gamble**

Yes. My dad lived there.

## **James Acaster**

Okay, cool. What's next?

### **Ed Gamble**

Cool, alright, yes.

### **James Acaster**

A delicious menu.

### **Ed Gamble**

Great menu.

## **James Acaster**

A great menu, and do you know what, I'd love to eat that menu while reading Finding My Own Rhythm by Motsi Mabuse.

# **Ed Gamble**

Lovely.

### **James Acaster**

And thank you Motsi for not saying the secret ingredient, not saying microwaved vegetables.

### **Ed Gamble**

Not saying microwave veg. No, thank you.

### **James Acaster**

Motsi likes to do things properly.



Not a lot of veg made it onto the menu actually to be fair.

# **James Acaster**

Yes, actually, oh, there's a bit of salad there. There a little side salad for the cucumber schnitz.

### **Ed Gamble**

The cucumber salad to go with the schnitz. But mainly meat and potates (ph 01.14.01).

### **James Acaster**

Meat and potates for your mates.

#### **Ed Gamble**

You know what, every time I come out of an Off Menu and think, 'I really want this now.' And it's pretty much the whole menu, so, it must have been good. But the schnitz, the rosti, and then we-, she didn't pick mulled wine or Gluhwein, but I do really want a mulled wine now. I've not had one yet. We are recording this in a festive season and I very much would like a mulled wine at some point.

### **James Acaster**

We've talked enough about it for it to be a thing now that you're going to want. I mean, every festive season everyone finds it. The first time someone mentions a thing to you that you haven't eaten that festive season yet, I've got to have it. I've got to have a mince pie. When someone puts that in your head and you haven't had one yet, and then you have one, and then you go, 'Not for another year, thank you.'

### **Ed Gamble**

Benito, can you make us some mulled wine please?

#### **James Acaster**

Yes, and some mince pies with your fair hands.

### **Ed Gamble**

Thank you very much to Motsi for carrying on the show.

### **James Acaster**

Thank you Motsi, you're the greatest of judges.

#### **Ed Gamble**

We will see you again next week. Bye bye.

#### **James Acaster**

Goodbye.