

Off Menu – Ep184 – Nick Mohammed

Ed Gamble

Welcome to the Off Menu Podcast, taking the raw beef of friendship, chopping with the knife of humour, adding in the egg yolk of good times, throwing in the finely diced red onion of chuckles, adding in the capers of questions. Mixing all up and serving with the toast of the internet.

James Acaster

What's that?

Ed Gamble

Steak tartare.

James Acaster

That's Ed Gamble, my name is James Acaster. We are in a dream restaurant.

Ed Gamble

There's salt and pepper in it as well, I think, maybe mustard.

James Acaster

And we invite in, every week, a guest, 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 Nick Mohammed.

Ed Gamble

Nick Mohammed. Nick Mohammed is one of the greats, a wonderful comedian.

James Acaster

A wonder character comic.

Ed Gamble

A wonderful actor.

James Acaster

A wonderful actor. You may know him from Ted Lasso.

Ed Gamble

Ted Lasso.

James Acaster

Where he plays Nate the Great.



Ed Gamble

Brilliant in that, also highly recommend his series Intelligence on Sky, with David Schwimmer. Nick wrote that and is the lead in that. It's absolutely brilliant, it's properly funny.

James Acaster

Fantastic in The Martian.

Ed Gamble

Yes, he's in The Martian.

James Acaster

Let's not forget.

Ed Gamble

He's the voice of Piglet.

James Acaster

He's the voice of piglet.

Ed Gamble

Yes.

James Acaster

Of course. Hundred acre wood in my favourite place.

Ed Gamble

Yes, your favourite place in the world. But also, as we say, he's a brilliant character comic. He does a fantastic character called Mr Swallow, who-, I think I've seen every Mr Swallow show.

James Acaster

Yes, and there's never been a bad one-,

Ed Gamble

No. Just always-,

James Acaster

Always hilarious.

Ed Gamble

Always hilarious, and Nick is finally going on a proper big tour with Mr Swallow, so you've got to go and see that. It starts this coming Sunday. If you're listening to this on the day it comes out, it starts this coming Sunday, London Duke of York's Theatre. I hope there's tickets left because you've got to go and see it. It's going all over the place, going to Edinburgh, Glasgow, Leeds, Birmingham, Leeds again,



Durham, Salford. I mean, look, all the details are on berksnest.com/nick, go and check that out, buy tickets. You've got to get a ticket.

James Acaster

Oxford, Brighton, Bristol.

Ed Gamble

Thank you.

James Acaster

Machynlleth, Exeter, Cardiff, Norwich, Salford, London again.

Ed Gamble

Salford's a great swing at the old pronunciation there. Have you always said that?

James Acaster

I say Salford, yes.

Ed Gamble

Do you?

James Acaster

Salford Lowry.

Ed Gamble

Yes, well done, you're the only person in the world that does.

James Acaster

Salford.

Ed Gamble

Yes, Salford.

James Acaster

Salford, yes. I would say Salford actually. I don't know I just said Salford, I've never said it like that before.

Ed Gamble

No, no, no.

James Acaster

My girlfriend's from there.



Ed Gamble

Yes, yes, she's from Salifad.

James Acaster

Yes, I never say are we going to see your family in Salford?

Ed Gamble

Salford?

James Acaster

Salford?

Ed Gamble

Yes.

James Acaster

Jesus. I would ask for that edited out but I think I deserve everything I get.

Ed Gamble

I know. Yes, absolutely, leave that in.

James Acaster

Yes.

Ed Gamble

We can't wait to speak to Nick and hear about his dream menu for this is what the podcast is but we do have a secret ingredient and if it gets said by our guest, we do kick them out of the dream restaurant, and this week our secret ingredient is bran flakes.

James Acaster

Bran flakes.

Ed Gamble

Bran flakes.

James Acaster

Now, you chose this one, Ed.

Ed Gamble

I did. Any cereal like that I think is, like, what? Are we at a war?

James Acaster

Yes, yes.



Ed Gamble

It feels like something you would have eaten in, you know, nineteenth century onwards until about 1948 and then you should stop eating it.

James Acaster

Yes, yes. I mean, it's drab.

Ed Gamble

It's drab. People eat that sort of thing to stay regular, I think, and as soon as you're eating food as medicine, I think, no. No, no.

James Acaster

Also, like, if you want to stay regular, get some fruit and fibre or something. That's nice, it's got some little bits and pieces in it.

Ed Gamble

Yes, it's got the bran flake element of it but it's got some other fun bits and the thing is with bran flakes, is they're boring, and then if you leave them in the milk too long, that texture is hell.

James Acaster

H orrible.

Ed Gamble

No way.

James Acaster

Stinks.

Ed Gamble

Stinks.

James Acaster

Absolutely stinks.

Ed Gamble

Stinks.

James Acaster

So, yes, I mean, anyone choosing to eat bran flakes just, like, as their standard cereal, that's a red flag.

Ed Gamble

Yes, yes. Get some ambition.



James Acaster

Yes.

Ed Gamble

So, if Nick picks bran flakes, bye-bye, Nick.

James Acaster

Bye-bye Nick, if you pick bran flakes. Hopefully you won't. I mean, we've had cereals on the podcast before.

Ed Gamble

We have.

James Acaster

So, you know, you never know.

Ed Gamble

You never know. If you're listening in Australia, I'm coming there soon.

James Acaster

Oh, yes.

Ed Gamble

Go on my website, EdGamble.co.uk.

James Acaster

You've got to go, you've got to go and see it.

Ed Gamble

You've got to go, man, and New Zealand.

James Acaster

And New Zealand, to be fair. Not much on for me.

Ed Gamble

No?

James Acaster

No, what is it, March?

Ed Gamble

Yes.



James Acaster

No.

Ed Gamble

This is the Off Menu menu of Nick Mohammed.

James Acaster

Nick Mohammed.

Ed Gamble

Welcome, Nick, to the dream restaurant.

Nick Mohammed

Thank you very much for having me. Oh, God, he's there already.

James Acaster

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

Nick Mohammed

I know and I'm a huge fan of the show. So, you know, you can start straight away if you want because I've got it all lined up.

James Acaster

Do you want sparkling water?

Ed Gamble

No chat.

James Acaster

No.

Ed Gamble

Nothing about-, we don't want him to plug the tour, we just get straight into the (talking over each other 04.45)-,

James Acaster

It's the very best and worst of Mr Swallow.

Nick Mohammed

It is, it is indeed, and the worst is true. It's just, sort of, been something I've not done before and think it's just padding.

James Acaster

Yes? Yes.



It's not. It's a best of and some new stuff that is less tried and tested so it might end up being the worst bits of that show.

James Acaster

Or the best bits of the show. Who can tell?

Ed Gamble

But that'll be good because if what you think is going to be the worst bits are the best bits of the show, then the other bits that you used to think were the best-,

Nick Mohammed

The worst.

Ed Gamble

Become the worst. So?

Nick Mohammed

I guess that's how material develops, isn't it? Like, it slowly becomes-, the best thing that you've think slowly becomes the worst thing you've done, is that right? Only if you're heading in the right direction?

Ed Gamble

Yes, you'd hope that that's how it happens, I think.

Nick Mohammed

Yes. Of course, it could be that you just, you peak right at the start.

Ed Gamble

Yes.

Nick Mohammed

My mum often says that a thing that I used to do called conductor, which is, like, a skit where I play a conductor, and it's all timed to sound effects, which I think is now, almost, twenty years old. She always cites that as the best thing I've ever done.

James Acaster

Oh, no.

Ed Gamble

Yes, so I saw you do that-,

James Acaster

How does that make you feel?



It makes me feel great.

Ed Gamble

I saw you do that in a solo show that must have been 2005?

Nick Mohammed

Yes.

Ed Gamble

Yes.

Nick Mohammed

Yes.

Ed Gamble

And you'd probably been doing it for a couple of years?

Nick Mohammed

I think, actually, I think it was new for 2005. I mean, I'll be honest, it possibly might pop up in this best and worst of, if you're lucky.

Ed Gamble

But even though it wasn't Mr Swallow?

Nick Mohammed

No, it's not Mr Swallow. I'm thinking of doing it, coming on at the start as me, doing it, and then introducing the support, and then going off, and then coming back on as Swallow.

Ed Gamble

Yes, yes.

Nick Mohammed

I think, if it does make an appearance, that's when it will happen.

James Acaster

I can play the ticket man.

Nick Mohammed

Yes.

James Acaster

Yes, yes.



And then people can leave after that if they want.

Ed Gamble

I mean, it would be interesting. I mean, this is just getting far too specific now. Because, look, Mr Swallow's one of my favourite comedy characters of all time.

Nick Mohammed

You're very-,

Ed Gamble

Absolutely love Mr Swallow. If you've not seen Mr Swallow and you're listening, you need to go to this tour because it's absolutely fantastic.

James Acaster

Incredible. A tour de force.

Ed Gamble

A tour de force.

Nick Mohammed

Thank you.

Ed Gamble

I would like to see the conductor sketch done by Mr Swallow.

Nick Mohammed

Well, I have considered it but I think it's possibly too many things happening all at the same time, because Mr Swallow is such a specific flavour and so easily distracted, and I think it's cumulative. Like, his constant distraction is cumulative in terms of its effect, I would hope, on an audience, whereas conductor is so specific in terms of you have to get it right. And I feel like if Mr Swallow got it wrong, that would be funny once, and then if it happens again and again for four and a half minutes, people would just switch off.

James Acaster

But what if-, let's workshop this live.

Nick Mohammed

Okay. I've got the recording on my phone if you want.



James Acaster

You open the show, as yourself doing the conductor, support act comes on. Then you be Mr Swallow, then during the Mr Swallow show, you do the conductor sketch again, as Mr Swallow, and now you already know how it's meant to go, and then they see it go wrong.

Nick Mohammed

Yes. But, again, I mean, I'd love to do that and maybe I should try that but, again, do I do it as an encore?

James Acaster

Yes, yes.

Nick Mohammed

But just getting it wrong every time?

James Acaster

So, that'll be-, yes, perfect. End of the night-,

Nick Mohammed

Yes-,

James Acaster

Finish where you started but now you have Mr Swallow doing the sketch.

Nick Mohammed

That's a really good idea. I'll try it. I'll try it in Reading, I'll try it in Reading.

James Acaster

Yes, yes. Do it when your mum comes to see it.

Nick Mohammed

Yes, they're not coming to see it.

James Acaster

They're not?

Nick Mohammed

No, no. (Laughter). Nicholas, is it? Is it, what is it? Is it stuff we've seen before? I was like, 'Well, you know, you've probably seen about 30 minute-,' 'Well, no, we won't come, no.' I mean, I'm literally going to Leeds, I'm staying with them, we're doing two shows.

Ed Gamble

Yes.



'No, well we won't come then, no, because we will have seen some of that.'

James Acaster

I mean, this is why you've turned evil and spit on your reflection in the mirror, is because of them. I've seen them.

Ed Gamble

James is referencing Ted Lasso, by the way.

Nick Mohammed

He's referencing Ted Lasso, a little fact for you, my mum and dad were offered to play my mum and dad in Ted Lasso.

Ed Gamble

Amazing.

Nick Mohammed

So, I mean, my mum and dad don't listen to this podcast so I don't think that they'll-, I mean, I don't think they listen to podcasts. I think so, I think I'm happy to, sort of, speak freely.

James Acaster

If they do listen to this podcast, let's face it, they'll probably skip the episode you're on, they're not fans.

Nick Mohammed

Yes. They know what I like to eat.

Ed Gamble

'Oh, we won't listen to that one.'

Nick Mohammed

They know what I like to eat.

Ed Gamble

'We've had dinner with him, we won't listen to that one.'

Nick Mohammed

'Oh, what's he-, no, I don't need to know that Nicholas, no, no. Just call me before you arrive and we'll put it in the fridge.'

Ed Gamble

I don't know why it made me laugh so much, your parents calling you Nicholas.



(talking over each other 08.59) Or Nicholagi (ph 09.01), because it's Greek, my mum's Greek so she's calling me Nicholagi sometimes. But, yes, so they were offered-, Theo Park who casts Ted Lasso, brilliant casting director and always likes to, kind of, honour someone's heritage for, like, authenticity and this was at the point when they obviously didn't know that Nate's parents were necessarily going to be in it. But when that became clear that they were going to pop up in it in season two, and I don't think this is a spoiler, but they do obviously pop up again in season three, suddenly we started having these conversations and she was like, 'Nick, do your mum and dad like-, would they be up for it?' And so, I did put it to them. So, they're both retired now but my mum's a GP, my dad was a solicitor, so not actors or performers really, in any sense. My mum got struck off. No, she didn't really, I just like to pretend-, oh, God, I really hope she-, obviously, I'm joking. Obviously, I'm joking. So, I put it to them, my dad was up for it, my mum was not, and refused for him to do it. So, I think it was

Ed Gamble

It would be weird if just your dad was in it and they had to cast an actress to play his wife.

Nick Mohammed

It would. I mean, all in all-,

James Acaster

Because there's a kissing scene.

Nick Mohammed

Yes.

Ed Gamble

'Okay, Nicholas, I'll do it.'

Nick Mohammed

Oh, God.

Ed Gamble

Yes.

Nick Mohammed

Really, I'm going to have to put them off.

James Acaster

I assume that's where it's heading, the resolution with that character.

Nick Mohammed

Well, it's the only way it can end. It's the only place it can go.



James Acaster

(talking over each other 10.15) love.

Ed Gamble

You snog your dad and then you're fine again, and then your hair all goes black again.

Nick Mohammed

I chop Ted's head off, snog the dad, I'm out of here. Join, I don't know, Liverpool. I don't know anything about football, that's part of the problem, really.

Ed Gamble

I always think when there's a show created that has such dedication from fans, if I was in charge of a show like that, I'd definitely be tempted to do something like that and end it with someone's head getting chopped off and then someone snogging their dad.

Nick Mohammed

Well, I feel like the heel turn at the end of season two was, sort of, big enough for the fans.

Ed Gamble

That had an element of that, yes.

Nick Mohammed

The fans were like, 'What the hell have you done? What are you doing?' And, like, I get a lot of flak on Twitter still, people not quite getting that it's fiction, and I don't engage.

Ed Gamble

That moment where you spit in the mirror, so many people were like, 'God, that's so stomach wrenching, it's so horrible,' and I was like, 'Made me laugh out loud, I'm not sure I should-,'

Nick Mohammed

But you just knew it as me doing that.

James Acaster

Yes, that's the problem.

Nick Mohammed

I though,

Ed Gamble

That's the issue, because I was like, yes, that's really funny that Nick's spitting at the mirror.

James Acaster

Nick did that to give there crew a laugh but they kept it in.



It was during COVID, I thought, 'Why not? Let's up the ante a bit.' It was-, it wasn't-, I can't remember if it was-, it certainly wasn't improvised because it wasn't my idea to spit but I can't remember if it was just something that we just through, like, Jason was like, 'Oh, and maybe do this.' It definitely came from Jason, that Jason and Joe Kelly, one of the other creators and writers saying that it was based on something that they had seen someone do, like a mutual friend, or they'd seen someone do something to, kind of, hype themselves up and they always found it a bit weird that they would spit. I don't know if it was spitting on a mirror or it was just spitting as a thing, and then I can't remember if it was scripted or whether they were, like, 'Oh, just try one where you spit,' and then it became a thing, which is horrible, really. But, yes.

James Acaster

Has it gone off, like, off of Twitter and into real life? People coming up to you and being like, 'You should be nicer to Ted'?

Nick Mohammed

No one being rude. A lot of people, if they do want to chat, they want to chat about it and they're like, 'Oh, you've been very naughty, haven't you?' You know, there's a lot of that but, no, and to be fair, Twitter has been absolutely fine. It was just a bit when that end of season two dropped. It was guite full one, like, it was just a bit-, because I'd never experienced anything like it and I was thinking about it the other day, that you-, certainly do-, I didn't go to drama school but I feel like drama school does instil this in you, from what I've heard, that idea that, 'Oh, you should just get used to being in stuff that is really bad.' Or that, you know, when you go to Edinburgh, you should really approach it with the attitude that no one's really going to see it, everyone else will do better than you, and you'll get bad reviews, and you should approach like that. And, you see, I've, sort of, approached a lot of work like that, and it is healthy, I think, to not anticipate any kind of success, and no one did with Ted Lasso, even, really, even at the start. But the main thing is no one teaches you how to deal with the fact that when something actually does, kind of, become a hit, and I'm still not really used to it, and because now it's a global platform, and social media and everything, I mean, it's just come at a time, and obviously it came at a time when the pandemic happened so everyone was watching it. So, it was just very odd and I still don't quite fathom it but it's nice, but it's absolutely a one in a lifetime. I'm sure it'll never, ever happen again.

James Acaster

What?

Nick Mohammed

And you, kind of, try and ride a wave of it but you-, it is very surreal, very odd, and it's just casting. It's just a casting that happened to work out, you know, it's nuts.

James Acaster

I mean, you know what happens in season three.



Yes.

James Acaster

Do you think they're going to be after you even harder?

Nick Mohammed

I can't give anything away.

James Acaster

I nearly had him.

Ed Gamble

You did nearly have him.

James Acaster

I promised Ed I'd try and get you.

Nick Mohammed

Get a spoiler. I think it's fair to say, it's going to be another roller-coaster for Nate, or for everyone, really. I also, genuinely, don't know if it's the end or not. I think it could be but I don't know.

Ed Gamble

Interesting.

James Acaster

Snogging your dad?

Nick Mohammed

Well, that's the thing that puts me in prison.

Ed Gamble

Do they up the ante and then you, like, fart on the mirror?

Nick Mohammed

Exactly, exactly.

James Acaster

Spread your cheeks, fart on the mirror.

Nick Mohammed

Oh, God, something comes out.



James Acaster

Straight on there.

Nick Mohammed

Something pops out and, 'What's that?'

Ed Gamble

Yes, steams the mirror up, you write, 'I don't believe,' on the mirror, in the fart.

Nick Mohammed

Oh, God, Ed.

James Acaster

'I don't believe', and then you put your hand on it as you walk out.'

Nick Mohammed

Like in Titanic?

James Acaster

Yes.

Nick Mohammed

Smear it across? Oh, this is horrible.

Ed Gamble

It's all good ideas though. So, if you're listening, Jason?

James Acaster

Yes, all good. Go to the writer's room, get me in it.

James Acaster

Well, we all start with still or sparkling water, Nick.

Nick Mohammed

Yes, you do.

James Acaster

You've got some water with you right now, that you brought in yourself.

Nick Mohammed

Oh? This is squash.

James Acaster

Oh, it's squash? I'm used to water being in those kind of containers.



Yes. This is still water-,

Ed Gamble

Is it a Ted-, it's a Ted Lasso bottle.

Nick Mohammed

It is actually a Ted Lasso bottle, yes.

James Acaster

Oh, yes, Nick's got, like, a Ted Lasso bottle that says, 'Nick' on it.

Nick Mohammed

It says, 'AFC Richmond.' It says, 'Nick' on it. That is literally from, like, day one of filming season three, they wrote, 'Nick,' on it so they knew whose was who's was who's, and weirdly, even though I have washed this every day, it still has-, I mean, what kind of ink is that? That's a boring thing to say, isn't it? That's boring. Okay, it's still water-,

Ed Gamble

Normally, I would try and put our guest at ease but, yes, Nick, that is a very boring thing to say.

Nick Mohammed

It's the worst thing that I've ever heard. It's still water from the fridge. So, we just moved house in December and it's a fridge with one of those things on the front where you can get ice, crushed ice.

James Acaster

Oh.

Ed Gamble

Oh, someone's getting American telly money.

James Acaster

Yes.

Ed Gamble

Here we go. He's got one of those fridges.

Nick Mohammed

No, we didn't buy it. It was left there by the previous owners. But it is nice, it is nice.

Ed Gamble

Who was the previous owner, Elon Musk?



So, it's one of those fridges that can dispense-, I mean, I assume it's pure water, it's not just coming out of the-, like, old fridge water.

Ed Gamble

It's all the stuff that's dropped off, like, chicken when you're defrosting it and stuff, yes, yes.

Nick Mohammed

God. It's on the back of the filament at the back of the freezer, the cooling-, I've just been drinking cooling fluid. Coolant. No, it's water that comes out the fridge and then I just top it up with a bit of Robinson's Orange and Mango Creations, I think the range is called.

James Acaster

Oh, yes, yes. Creations is a strange-,

Nick Mohammed

Yes, and I've drank squash forever and I'm sure it is bad for-, but I've got good teeth so I feel like, you know, it can't be that bad.

Ed Gamble

Do you drink it instead of water?

Nick Mohammed

No, I'll have water sometimes, and I obviously won't bring squash to a restaurant.

James Acaster

Well, you can have it in this restaurant.

Nick Mohammed

Oh, yes, well then, great. Then I absolutely will have that. Still water with ice, with a big of orange squash on the top of it.

James Acaster

Is it orange squash or orange and mango?

Nick Mohammed

Oh, orange and mango, yes, yes.

James Acaster

Is that your go to flavour?

Nick Mohammed

It is now, it used to just be normal orange. The ones I don't like, I don't like Hi Juice, which is the 50% what's its? They genuinely give me, like, I think a headache, and just make me feel unwell. I don't know



why because I'll drink fruit juice, I'll eat fruit, but there's something about Hi Juice, there's something about-, I don't know, the way it's processed or something, that I want the full, sugary squash. But I tell you what I don't like is the double concentrated stuff.

James Acaster

Too much?

Nick Mohammed

It's too much because you know that something has happened.

Ed Gamble

Why-, what do you think has happened?

Nick Mohammed

Well, I mean, it's just boiled more, isn't it? Or whatever they do to it, I guess?

James Acaster

What?

Ed Gamble

Boiled?

Nick Mohammed

It's thicker. I don't know how they make it.

James Acaster

What are you imagining?

Nick Mohammed

Well, I think I'm imagining, like, someone stirring a big vat over a big flame, and they're stirring it to get it thicker and thicker, and the thicker it gets, the more concentrated it gets. Obviously, none of this is true because it's the same viscosity as the normal stuff but-, same viscosity as water.

Ed Gamble

What's the point of the double concentrate stuff?

James Acaster

So you can use less, so the bottle lasts longer.

Nick Mohammed

Less plastic.

Ed Gamble

Yes.



But you can get them now in, like, seven centimetre diameter, little pouchy things, which you can then, I assume, just put in your pocket and put four drops in, and it fills a vat. It turns, like, a bath of water bright orange.

Ed Gamble

You put it in your bath?

Nick Mohammed

Yes. Yes.

James Acaster

I've never met anyone who knows so much about squash.

Nick Mohammed

It's like a Berocca, it's, kind of, turns it bright orange. But you can get those, and I'm not into those.

James Acaster

No.

Nick Mohammed

So, if you're asking-, if this show's about what I don't want.

Ed Gamble

Yes, so that's first on the list of things you don't want?

Nick Mohammed

Yes. It's a long list.

James Acaster

But you've got more opinions on squash than anyone I've ever met before.

Nick Mohammed

Oh, good.

James Acaster

And I mean that as a compliment.

Ed Gamble

You used to have material about squash.

James Acaster

I used to have some material about squash.



Did you?

James Acaster

Yes, yes. It upset some people. Yes.

Nick Mohammed

Okay.

James Acaster

It was my Nate turning evil.

Nick Mohammed

Oh, right. Getting your own back?

James Acaster

Yes, a lot of people were like, 'What is this? You're a bad man for saying what you just said on stage.' I'd make fun of adults who have squash in their house and make themselves a squash in the house.

Nick Mohammed

Well, I'm that person, James.

James Acaster

Adults who don't have kids. So, you've got kids, so you're okay.

Nick Mohammed

Oh, I've got kids. But I was drinking this way before I had kids.

James Acaster

Yes.

Nick Mohammed

Yes.

James Acaster

Weird.

Nick Mohammed

I don't know what it is. I just like it, I just really like it, and I really miss it, like, if we don't have any in and we don't have any Robinson's Orange Creations, or Orange and Mango, I'm like, 'We need to go-,' because, they won't stock it everywhere. You can't get it in M&S, and I only say M&S just because it's down the road, so it's, sort of, the handiest one to go and get stuff, right? But M&S, it's all Hi Juice and double concentrate.



Ed Gamble

You really hate Hi Juice.

James Acaster

We know how you feel about Hi Juice and double concentrate.

Nick Mohammed

We have got some in the fridge at the moment and I just want to chuck it down the sink but I won't, because it would be wasteful, and the thing is, I will resort to Hi Juice if there's nothing else in and I definitely don't want water.

Ed Gamble

If you put double concentrate down the sink, it would be like that Mr Muscle stuff that clears the pipes.

Nick Mohammed

Oh, yes, it'd clear you right out. Yes. Yes, that's what it does when you drink it. Yes, no, it would, it would work wonders. I see those double concentrate things, partly because the packaging is the same as-I'm so sorry.

James Acaster

No, no, keep on talking about it.

Nick Mohammed

But I feel, you know when you clean the dish washer and you had to put one of those things in upside down in a dish washer?

Ed Gamble

Yes.

Nick Mohammed

That's what they are, basically. They've got the same nozzle, the same, sort of, thing to only squeeze a very little amount out because you don't want to overdo it.

Ed Gamble

On set, when you're filming stuff?

Nick Mohammed

Yes.

Ed Gamble

Is that, like, your own diva thing, where you're like, 'I need the Creations, not Hi Juice'?



I'll just bring my own in. I mean, I pretty much always will bring stuff in if I'm filming because otherwise you can just eat, and eat, and eat and eat. I mean, acting, it's so-, I mean, basically, all I do is sit down for about 12 hours and talk like that, you know, just talk like that, which is really lethargic anyway, and you can then just, if you want to, you can eat all day. I mean, that sounds very vulgar but you can just eat a lot. The last thing anyone wants is for, like, an actor playing that role to have had-, at lunchtime to have cottage pie, loads of potato and a hot pudding. But that is literally-, and it's mainly for the crew. The crew need it, the crew are working and it's physical and they've got the worst hours, but if you're an actor, you do not need that much food. Like, never has anybody needed that amount of food for doing so little. So, I will bring in a sandwich, often, and have something small and try to avoid anything hot, because otherwise I'll just be asleep by 02:30, and you can tell that from my performance.

Ed Gamble

The first take of you spitting in the mirror, was it orange coloured?

James Acaster

Lumpy.

Nick Mohammed

Yes. It's started off orange and they were like, 'Well, it just feels a bit weird that it's orange.'

Ed Gamble

Do you know, we're just going to have to keep going until it's clear.

Nick Mohammed

Until-, yes, yes, as I was parched-

James Acaster

Now, is that orange because of the squash?

Ed Gamble

Orange squash.

James Acaster

Oh, okay. I was imagining you'd had a cottage pie.

Nick Mohammed

Oh, with, like, a sweet potato finish on the top?

James Acaster

Yes, yes.

Nick Mohammed

Bits of, sort of, brown in there.



James Acaster

Yes, yes.

Ed Gamble

A bit of mince.

James Acaster

Before we move on, I would like to know what your ratios are of concentrate to water when you make yourself a squash, because you're such a connoisseur.

Nick Mohammed

Oh, I like it weak. Like, I do like it weak, I'm not a monster. Because I feel like you can-, I mean, if it's too-, because I'll often, like, do a pint of it, and now we've got the ice thing, I mean, I will be generous on the ice. I guess, if it's a pint glass, possibly maximum two centimetres of squash and then the rest will-,

James Acaster

That feels like a lot.

Nick Mohammed

No, I think it-,

James Acaster

That doesn't feel weak to me, that feels like a-,

Nick Mohammed

No, well, for a pint-,

James Acaster

Two centimetres?

Ed Gamble

Well, it's medium.

Nick Mohammed

Is it?

Ed Gamble

Yes.



Yes, and it just depends, also, what frame of mine I'm in. Like, if I feel like, 'Oh, I should be drinking water,' I will make it really weak because I feel, 'Oh, I should be getting more water than the actual squash but-,

James Acaster

What if you're celebrating?

Nick Mohammed

Yes, if I'm celebrating, I'll sometimes pop it in lemonade, and my friend Lee used to call that a summer cocktail. He did, when we were growing up. I used to put grapes in it as well, like, pop a grape in a summer-.

Ed Gamble

In the summer cocktail?

Nick Mohammed

Well, if you pop a grape in any fizzy drink, it will float up and then float down, do you know this? It goes up and down. So, it'll sink to the bottom, then all, you know, the bubbles all cling onto it, and then it comes to the top, the bubbles pop, then it goes back to the bottom, and it just goes up down, up and down.

Ed Gamble

So, you never know if the grape's a witch?

Nick Mohammed

Exactly. Exactly, yes, they should've gotten onto that. Yes.

Ed Gamble

Yes.

Nick Mohammed

So, you can do that and that's an official summer cocktail, lemonade, orange squash, grape.

James Acaster

One grape?

Nick Mohammed

One grape, don't slice it, and I once had it in a lemonade and, like, friends, and my mum and dad were round, and they thought it was a Martini with an olive in it but I was only about 12.

James Acaster

Walking out in a dressing gown?



Yes, yes.

Ed Gamble

Tell us more about Lee.

James Acaster

Oh, yes, I would like to know about Lee.

Nick Mohammed

Okay, Lee is my best mate. Best mate from home, best man at the wedding. He is absolutely brilliant. He lives in-, of he lives in Manchester now. We was living in Glasgow for a while. He's an air traffic controller. So, we were at school together.

Ed Gamble

This all sounds made up by the way.

Nick Mohammed

Oh, yes, none of it's made up though. So, he's best mate from school. So, I mean, I've known him since I was, like, eight, nine years old, and weirdly, my mum was his family doctor, but that's not how we met, we were just at school together and my mum-, do you say represent if you're a doctor? Represented some of the kids, like, she was the doctor.

Ed Gamble

I think you've been in show business for too long, Nick.

James Acaster

Yes, represent the kids.

Nick Mohammed

Clients, doctors and patients aren't clients are they? No, no. What would you say, she looked after?

Ed Gamble

Yes.

James Acaster

Yes.

Nick Mohammed

She looked after, cared for, they were under her-,

Ed Gamble

Wing.



Watch, wing?

Ed Gamble

Watch wing.

Nick Mohammed

Yes. Anyway, so there's a bit of Mr Swallow is Lee, like, it was mostly based on this high school teacher who Lee was taught by as well. So, we still laugh tonnes about some of, like, the lessons that we had, which became Mr Swallow material, I guess, but which were real, legitimate stuff that this teacher used to spout on about in English. But, back when we got married, Lee did a toast to the teacher, who I won't name just because I won't name, but because he effectively believes the only reason I have a career is because of this teacher, basically. But he is absolutely brilliant. I was trying to think about why he is a bit like Mr-, because, I mean, he's from Leeds, like I am, but he has far more of an accent than I do, and, you know, he has got-, he's a little bit Mr Swallow-ish, but he would do things like, he'd wind himself up in the way that Mr Swallow would. I remember we once went on holiday together, I think we were, like, in Italy, or Sicily maybe, and we kept on passing this shop that had these marzipan or chocolates in or something, he was like, 'Oh, Nicholas, we're going to have to eat all of these, they're going to be-, oh, we have these, these are going to be-, oh, I can't wait, I want it.' He's, sort of, winding himself up about having just one of these and the shop was always-, so it's, 'Oh, get me in there, I'm going to have one of-, ooh, I can't wait to have one of these,' and he got one, and he bought one-, I'm only laughing because other friends of mine who are on that holiday, I know listen to this, and they'll all absolutely relate to it. But he bought one and it was massive.

It was, like, the size of a toffee apple. It was really thick, like, a smear of marzipan, basically, and he unwrapped it in the cellophane and was like, 'Ooh.' And he used his face, like, 'Ooh-,' and I would never say something like this but he's like, 'Ooh, Nicholas, this is sex on legs this. You just wait, ooh, look at this.' And he did a massive bite out of it, was literally almost sick of the, 'No, never again. No, never again. Absolutely not-', and, like, threw it in the bin, made a huge drama out of it and it's just very Mr Swallow to, kind of, be very into something and go from 0 to 100 in the space of 5 seconds-,

Ed Gamble

And then be like, 'That is absolutely disgusting.' Yes.

Nick Mohammed

And then instantly switch, like, an opinion about it and then never have it again for his whole life.

Ed Gamble

Yes.

Nick Mohammed

Like, to have written it off that quickly.



James Acaster

That's the banana, that's Mr Swallow and the banana.

Nick Mohammed

That's it, it's effectively what the banana came from, was Lee doing that to some marzipan sweets.

James Acaster

One of the things that I've laughed at most in an Edinburgh show. Remember us sitting there?

Nick Mohammed

You're very kind.

Ed Gamble

Yes, Mr Swallow and the banana.

James Acaster

Mr Swallow peeling a banana throughout a whole setup for a bit, and then biting into it and then you realise as an audience member that Mr Swallow's never had a banana before.

Nick Mohammed

Well, he doesn't know what it is.

James Acaster

And you go, 'Oh? Have you had one of them?' And just really, like, asking us all, 'Have you had one of them?'

Nick Mohammed

I've tried to do it since that show and can't quite get the rhythm of it right, and so I've stopped doing it, weirdly, because I remember it being quite a fun bit and it was a bit that comics liked, definitely. But I can't quite get the rhythm of it right so I'm, sort of, thinking, 'Oh, should I put it in something?' And then I've never quite got it right.

Ed Gamble

Yes, and as a bit, if you can't get the rhythm right or it doesn't do well, you look insane.

Nick Mohammed

No, it just becomes-, oh, yes. It either looks real and people think I'm genuinely mad or it just looks like a bad bit, like a bit of business which hasn't quite worked out.

James Acaster

Poppadoms or bread? Popadoms or bread, Nick Mohammed? Poppadoms or bread?



Poppadoms, James. It has to be poppadoms. I don't want to fill up on bread. I mean, I know everyone says it, and I'm also just-, I love crisps and popadoms are very close to crisps, and you can never fill up on popadoms, I don't think.

James Acaster

No.

Nick Mohammed

I don't think it's possible to.

James Acaster

No, impossible.

Ed Gamble

I don't think anyone's had the chance-,

Nick Mohammed

No.

Ed Gamble

Because you only get, like, what? Maximum, two each?

Nick Mohammed

If you're eating out, sure, but you can buy a bag of those, sort of, mini ones.

Ed Gamble

But who's doing that?

Nick Mohammed

We do that a lot.

Ed Gamble

Yeah?

Nick Mohammed

My wife can devour, literally, one of those big bags in, like, less than five minutes. She did tell me don't say that.

James Acaster

Specifically?



Well, no, not that specifically. She said, 'Don't talk about how much I eat on the podcast. But it's not just her, it's both of us. We can eat so much food, and we do value quantity over quality when it comes to-.

Ed Gamble

It's very rare that people say that on this podcast.

James Acaster

Yes.

Nick Mohammed

We absolutely eat so much. I mean, we've eaten out, Ed.

Ed Gamble

Yes.

Nick Mohammed

We've eaten out and, like, I feel like-, and we probably ate out more in our student days. So, obviously,

Ed Gamble

I was very much a quantity guy back then.

Nick Mohammed

Yes, as was I. I would occasionally go to Wetherspoons and pretend there was someone else coming to join us so I could order another one, because they just weren't big enough, and I would, like, legitimately just be like, 'Oh, and they're having-,' and I'd put a coat or something over the seat to make it look like-, not that I was ashamed but I just thought it was-,

Ed Gamble

Would you then go to the toilet and come back as a different character? Is that how that started?

Nick Mohammed

No, but I should have done that, that's how I got into character.

Ed Gamble

And you're like, 'I'm quite good at this.'

James Acaster

Mr Swallow comes out.

Nick Mohammed

No, but-,



Ed Gamble

'Oh my God, what's that?'

Nick Mohammed

There's an amazing thing. I don't know if you've ever-, you know Marc Wootton's character, Shirley Ghostman, have you ever seen it?

Ed Gamble

Yes.

Nick Mohammed

I would encourage everyone to see it, it is so funny.

Ed Gamble

High Spirits with Shirley Ghostman is one of the great TV shows.

Nick Mohammed

It's probably about twenty years old now, right?

Ed Gamble

Yes, yes.

Nick Mohammed

It's him playing a psychic, sort of, entertainer guy.

James Acaster

Shout out to Marc Wootton's kids, by the way, they listen to this.

Nick Mohammed

Oh, yes.

Ed Gamble

Do they?

James Acaster

Yes, yes. I bumped into Marc Wootton and he told me off.

Nick Mohammed

And Babs Wiltshire as well, who's brilliant.

James Acaster

Yes, yes.



Brilliant director, Babs.

James Acaster

Bumped into both of them but Babs was very nice about, you know, that the kids listen to it. But Marc was like, 'They just never listen to us now because they've got you in their fucking ears.'

Nick Mohammed

Oh.

James Acaster

So-.

Nick Mohammed

That's good.

James Acaster

Yes, so shout out to the kids, they listen to this). Your dad's probably talking to you right now.

Nick Mohammed

Well, Marc Wootton's-, I mean, Marc in general is just incredible but that character in particular, so funny, and he did a thing, and I think this is still on YouTube. Because there's quite a lot of, sort of, Candid Camera stuff about it, wasn't it? It was, you know, he was doing it for real on unsuspecting members of the public. But there's one bit where he goes for dinner and it's just a table for two, and he says he's going for dinner with Princess Diana, the spirit of Princess Diana, and he tells the waiter that, 'Oh, Princess Diana's with me,' and he's quite camp as well, and he orders for her, and he's like, 'What are you having?' And he orders for her, and eats both meals, and has a conversation, and it is absolutely priceless. So, as I guess-,

Ed Gamble

Yes. So funny, and my new best friend as well. I'm putting that out there.

Nick Mohammed

La La Land?

Ed Gamble

La La Land, brilliant as well.

Nick Mohammed

Absolutely brilliant. He's phenomenal.

James Acaster

My nephews watched Nativity for the first time-,



Yes.

James Acaster

And one of my nephews really likes people to follow the rules and behave themselves, and he was absolutely furious at Mr Poppy for all of Nativity.

Nick Mohammed

Yes, yes, because he does not play by the rules.

James Acaster

He was, like, 'Mr Poppy should get fired because his behaviour was irresponsible and he's supposed to be looking after these children.'

Nick Mohammed

Yes, and he makes the same mistakes for three films, basically.

James Acaster

Yes, yes. He was furious at Mr Poppy watching that film. Do you want dips with these popadoms?

Nick Mohammed

Yes, I'll have dips. I'll have all of-,

Ed Gamble

You eat so many popadoms, we should call you Mr Poppy.

Nick Mohammed

Yes, oh, yes.

James Acaster

Mr Poppy-dom, how do you like that?

Nick Mohammed

Becka claimed that one of the friends of hers came up with the phrase, 'Just poppadom down there,' and I was like, 'No, I mean, I think it was Rowan Atkinson.'

Ed Gamble

No, it was someone-, yes, yes.

Nick Mohammed

I think it was Rowan Atkinson. If not, maybe somebody else.

James Acaster

Come on Nick.



Ooh, yes. Oh, God, James. Oh, right, yes.

James Acaster

I mean, I don't even know who the fuck Becka is. I'm guessing it's your wife?

Nick Mohammed

It's my wife and she is absolutely brilliant. She is just phenomenal. Anyway, what are we saying? Poppadoms, dips? I would have the Raita, I quite like all the oniony stuff if you get a takeaway. I love opening, like, cellophane bags of salad. I'll have all of that. It's, sort of, the only time I would probably have salad, is with a curry.

James Acaster

Yes?

Ed Gamble

And that's mainly onion, really, isn't it?

Nick Mohammed

It's all, it's 100% onion, I think-,

Ed Gamble

I feel like calling it salad is a stretch, isn't it?

Nick Mohammed

Yes, it's onion. There's usually a bit of lettuce in there and I won't really have that, and it's, like, half a tomato usually, if you're lucky.

Ed Gamble

Yes.

James Acaster

Wouldn't ever put some salad in a summer cocktail and watch it float up and down?

Nick Mohammed

No, not a summer cocktail, no. It's very much a sweet-, I was going to say everything. A summer cocktail. I do love them. You've got to just do it, just try it, it'll be delicious. It's just, sort of, nicer than Fanta. I mean that-, yes. Yes.

James Acaster

Wow, that's a big claim.



But the thing is, literally, the world's your oyster because it can be any-, choose any of those Robinson's flavours and it's a different summer cocktail.

Ed Gamble

I mean, you say the world's your oyster, you are limited to the Robinson's-,

Nick Mohammed

You're limited to the range, yes.

James Acaster

And, I guess, two types of grape?

Nick Mohammed

Yes. Two types of lemonade. Yes.

James Acaster

We're going the clear one and the cloudy?

Nick Mohammed

No, never cloudy, always clear, otherwise you won't see your grape.

James Acaster

Never cloudy for a summer cocktail. And then the fun's ruined.

Nick Mohammed

And then the fun's ruined because you don't know if it's gone up or down, yes.

Ed Gamble

I think that's more exciting because you just look at the surface.

Nick Mohammed

Yes.

James Acaster

You just see it

Nick Mohammed

And what's nice at the very end, you finish your summer cocktail, usually, there's a little bit of ice left and the grape at the bottom, so you wait for the ice to dissolve, and then you have the grape at the very end, like you would, I guess, a Martini. Is that right, you'd have the olive at the end of the Martini?

Ed Gamble

No-,



No, you'd have it at the start? During?

Ed Gamble

Well, if there's, like, three, yes, I'd be like-,

Nick Mohammed

How long are you making it last?

Ed Gamble

I'd have a sip, I'd have an olive, then I'd maybe have a couple more sips, then another olive, and I'd have one olive at the end, yes.

Nick Mohammed

Oh, okay, because you want the salt. But the fun thing that you can do with a grape at the end is that, or you can convince yourself that it has absorbed some of the lemonade. So, you can convince yourself that the grape is fizzy.

James Acaster

But you know that's not true?

Nick Mohammed

But you know it's not true, it's just psychosomatic.

James Acaster

Yes, yes, yes.

Nick Mohammed

Because it's all fizzy, fizzy, fizzy.

James Acaster

So, then when you eat it, do you genuinely trick your brain?

Nick Mohammed

Yes, you feel like you need to, kind of, burp, because you're like, 'Oh, I've had a really, sort of, a big grape. Like, a grape that's full of gas.'

Ed Gamble

A big, fizzy grape?

Nick Mohammed

Yes.



If we could, you know, for this menu, genuinely source you, magic you up with genie powers, a grape that's full of lemonade, would you like that? Would you eat it?

Nick Mohammed

Yes, I'd pop one in the summer cocktail, yes. Yes, I'd absolutely pop one in, and I'd have it as, like, a free-, I love the free refill thing. I love it.

James Acaster

So, you've got your orange and mango squash at the start instead of water, but now as the meal starts, do you want it to be refillable summer cocktails?

Nick Mohammed

No, actually. I'm already switching because I'm having wine, aren't I?

James Acaster

I don't know.

Nick Mohammed

Yes, I am.

James Acaster

Are we jumping ahead to your drink course now?

Nick Mohammed

Well, I don't know. I don't want to-,

Ed Gamble

No, let's not jump ahead.

Nick Mohammed

No, let's not jump ahead.

Ed Gamble

A little clue there.

Nick Mohammed

We won't jump ahead but I've got-, I'm very specific-,

Ed Gamble

I'm having wine, aren't I?



). Well, I am having wine but I'll have something very specific with wine and we'll get onto that later, if you like.

James Acaster

Your dream starter.

Nick Mohammed

Right, okay. So, we're eating at home, we're not eating out.

James Acaster

Okay.

Nick Mohammed

If we were eating out, it would be deep fried mozzarella carrozza, it would be deep friend mozzarella. Again, and similar to the poppadoms, I don't think you can really fill up on it. I mean, I know it's rich because it's deep fried cheese but you can never-, there's something about it. The squeakiness of it? I don't know. The fact that you never get tonnes of it unless you're in, like, I don't know, Budapest. I remember once going to Budapest and I ordered it as a starter and it was, like, I mean, it could feed a family of four. But-,

Ed Gamble

I mean, I know you're not an observational comic as such, Nick.

Nick Mohammed

No.

Ed Gamble

Mainly because of sentences like, 'You never get tonnes of fried mozzarella unless you're in Budapest.

James Acaster

Yes, like a weird a line from a Marvel film, like Black Widow would say that.

Nick Mohammed

Okay, that's good.

Ed Gamble

So funny.

Nick Mohammed

But I would say-,

James Acaster

Unless you're in Budapest or something.



Well, it's the only place of anywhere I've just had so much that I can't finish it, or it's prevented me from finishing-,

James Acaster

What, was it a holiday?

Nick Mohammed

It was a stag do but not, it wasn't the kind of guy who wanted, like, a leery stag do kind of thing. So, it was a very civilised European city break.

Ed Gamble

Yes, the only person who chucked up was you because you ate too much fried mozzarella, yes.

Nick Mohammed

Yes, I ate too much mozzarella, yes. I remember at the end, even though we were only there for three nights, really craving some, sort of, green vegetables but there's a lot of deep fried cheese and stuff, which I did eat a lot of. But I would have that from-,

James Acaster

Was Lee there?

Nick Mohammed

Lee wasn't there, no. This is a different bunch of friends, this is friends from Durham. Although, actually, weirdly, him and Lee did know each other because they both were in Doncaster for a while and so they have met.

James Acaster

But didn't get invited?

Nick Mohammed

No, not to the stag do, no. He doesn't him that well. But they did know each other at our, you know, I said our wedding and gestured to Ed.

James Acaster

Yes, yes. That's nice.

Ed Gamble

Did you not know?

James Acaster

I didn't know, that's very nice.



Yes, yes.

Nick Mohammed

It's news to Becky as well. What were we saying? So, I would have ordered deep fried cheese if I was eating out and my rule for eating out is usually only order something that I would never make at home, which I think makes sense, or something I couldn't make at home, or just wouldn't have the time for, or wouldn't have the skills to.

Ed Gamble

I think you could make deep fried mozzarella at home.

Nick Mohammed

Yes, but it's a psychological barrier for me. I'd have to get a load of kit, I'd have to get it all lined up, I'd have to know what I'm-, I mean, I just don't have the time.

Ed Gamble

Cooking. That's cooking.

Nick Mohammed

I know, I know, and it is bad, and I should, sort of, put aside more time for cooking but we've got two kiddies and another one on the way. I mean, we're-,

Ed Gamble

You don't want to be deep frying with-,

Nick Mohammed

We can't be deep frying in that kitchen.

Ed Gamble

Kids in the house.

James Acaster

Especially if you're doing Budapest quantities.

Nick Mohammed

Yes. It is delicious though and maybe we should just-, and we don't have a deep fat fryer.

Ed Gamble

Could get one. I think this-, I mean, I might be wrong, you've got a better memory than me. I think this might be the first time in however many episodes that someone's chosen the dream restaurant just to be in their house.



Yes, I think it is, actually.

Nick Mohammed

Is it?

James Acaster

Yes, yes.

Ed Gamble

Yes.

James Acaster

And also, not only have you chosen it to be in your house, so that's the location, but you're also saying, from what I gather, that you want food that you could make at home. So, you don't want to be in your home but you'll have the deep fried mozzarella because it's dream restaurant, magical stuff. You're going, 'No, I still want the practical, like, the restrictions that come with being at home.'

Nick Mohammed

Oh, I see.

James Acaster

I choose to have the home cooked meal as well.

Nick Mohammed

Yes. Yes, because I am thinking as well, slight ease, because I'm assuming I'm cooking it, or other family members are cooking it-,

James Acaster

You're asking us this like we've decided it. This is all on you.

Nick Mohammed

Yes, that's very true, yes. No, but-,

James Acaster

So, if you want to be cooking this meal.

Nick Mohammed

No, I'm not deviating from what I've-,

Ed Gamble

No, you stick to your guns.



Yes

Nick Mohammed

Yes. So, really, what I'm saying is, so deep fried mozzarella aside, it's what I call tortilla lasagna. So, it's basically, it's Doritos. So, nice, big, sort of, white dish. No it doesn't have to be a white dish. It could be any dish like a glass, what are they called? Perspex, you know, those-,

Ed Gamble

Pyrex.

Nick Mohammed

Pyrex dish. Big Pyrex dish, a layer of Doritos, cheese, Doritos, cheese -,

James Acaster

Yes. This is nachos, Nick.

Ed Gamble

Yes.

Nick Mohammed

Say again?

James Acaster

It's nachos.

Ed Gamble

No, carry on because it's good-,

Nick Mohammed

Oh, yes, well it's nachos, yes, but, like-,

Ed Gamble

He calls it a tortilla lasagna.

James Acaster

Yes, yes, sorry, carry on, carry on.

Nick Mohammed

And then obviously, jalapenos, and then all of the different, sort of, sauces, and this is, I think, the surprise, is that if you put the sour cream in the oven, it doesn't, you'd think it would melt or something. But it doesn't. It's, sort of, hot sour cream, which is pretty nice.



So, you put the sour cream on before you put the tortilla lasagna in the-,

Nick Mohammed

Yes. Well, no, I pop the layers of the cheese and the tortillas, sort of, you know, they'll go in for however long they go in for, five minutes, and then bring it out, add the sauces on, a bit more cheese and jalapenos and then pop it back in again for another five minutes, and then dive in. Love it.

Ed Gamble

Yes. Tortilla lasagna.

James Acaster

Tortilla lasagna.

Nick Mohammed

And if you want to get fancy, put a bit of chorizo in it and stuff.

James Acaster

Oh.

Ed Gamble

Do you want to go fancy?

James Acaster

Do you want to go fancy for your dream menu?

Nick Mohammed

Yes, go on then. Yes, yes.

James Acaster

What layer is the chorizo on?

Nick Mohammed

Oh, it's not its own layer. It's just sprinkled on top. Well, so I guess the top layer.

James Acaster

So, top?

Nick Mohammed

Yeah, yeah.

James Acaster

Is this a hit with the whole family, the tortilla lasagna?



Becka and I love it, absolutely love it. Kids, they wouldn't touch it.

James Acaster

No?

Nick Mohammed

No, they're too young, we won't let them eat things like that.

Ed Gamble

So, the image I'm getting of your home life now is them, you know, they get something else.

Nick Mohammed

They're quite plain, they do eat quite plain food actually.

Ed Gamble

They just sit there and watch you and your wife eat for, I'd say, upwards of three hours at a time.

Nick Mohammed

Yes, it takes us a while.

Ed Gamble

Yes.

Nick Mohammed

And what's good about it is that it can take you a long, like you say, it can take a long time to eat it. Partly because of the sheer quantity.

Ed Gamble

Yes, the kids have finished their little bag of baby carrots.

Nick Mohammed

Yes.

Ed Gamble

Mummy, daddy?

James Acaster

Mummy and daddy are eating our tortilla lasagna.

Ed Gamble

I thought they were called nachos.



Because it's one of those things, because you can't make a small quantity either, really.

Ed Gamble

No.

Nick Mohammed

You can only make a big quantity of that. I'm sure that's not true but I'm saying it's true.

James Acaster

Yes, yes, it's not true at all.

Nick Mohammed

No, I'm saying it's true.

James Acaster

Yes, it's up to you, isn't it, how big the quantity is?

Nick Mohammed

Yes. But I feel like you can eat it over a nice, long period of time, it's just nice that the cheese just, sort of, glues everything together.

James Acaster

Cheddar?

Nick Mohammed

Oh, yes. Yes, yes. I'm just trying to think, we will occasionally-, and again, it is just laziness and I do apologise for this but we will-, and because it's packaging as well, but we will occasionally buy those bags of already grated cheddar and mozzarella.

Ed Gamble

Bad.

Nick Mohammed

I know, just grate it home, Ed.

James Acaster

This is ridiculous.

Nick Mohammed

I know. We will buy them and we'll be, you know, very heavy handed with it as well. I'm talking a couple of bags.



What flavour Doritos are you using the tortilla lasagna?

Nick Mohammed

Cool flavour.

Ed Gamble

Cool original?

Nick Mohammed

Cool flavour. Cool flavour. There's a very nice brand that Becka loved and then, I think, fell out of love with, I can't remember why, which were, like, a manchego and olive-,

Ed Gamble

Manomasa?

Nick Mohammed

Yes, exactly, a thicker, squarer, cheesier-,

Ed Gamble

They taste healthier as well, I think.

Nick Mohammed

They taste healthier, are they healthier? Don't know.

Ed Gamble

No idea, probably not.

Nick Mohammed

No, probably not and you probably get less in the packet than your normal pack of Doritos. So, you could use those and it would feel quite luxury but then, it's a lot cheese then, I think.

James Acaster

Yes, yes. It's a lot of cheese. I don't know I'm finding every single detail so funny.

Ed Gamble

Yes.

Nick Mohammed

Oh, God.

Ed Gamble

It's great.



I'm really laughing, I don't know why.

Ed Gamble

For me, it's just the fact the kids don't touch it.

Nick Mohammed

No, but if we presented that to the kids, to be fair, they're very good at trying stuff but they would like everything separated. So, they would probably try every aspect of it but they wouldn't want it together. So, if they have baked beans or something, they always want them separate, in a little pot.

James Acaster

On the side?

Ed Gamble

Yes.

Nick Mohammed

And, like, if they want cheese with something, it'll be a slice of cheese, separate, rather than, say, grated and melted into stuff.

James Acaster

Are they all like this?

Nick Mohammed

Even though they like pizza, it's weird.

James Acaster

All of your kids?

Nick Mohammed

Both of them.

James Acaster

Both of them are like, 'We want it all separated'?

Nick Mohammed

Yes, but then they're individually quite fussy. So, they are, you know, Arthur will want grated with his pasta, Finn would like a slice of cheese on the side, and, like, Finn will have tomatoes in pasta, Finn will have sweetcorn. So, it's, kind of, like, you know

Ed Gamble

That's a lot of cooking. It's interesting that cheese and beans have come up, Nick.



I love cheese and beans.

Ed Gamble

Yes, I really associate cheese and beans with you.

Nick Mohammed

Do you?

Ed Gamble

Well, because every time we would go back to Durham to do a show or something, Nick would be so excited about-,

Nick Mohammed

And I always bring my own cheese and beans.

Ed Gamble

'Fine, the show's going to happen, whatever,' he's like, 'Yes, we'll do the show.' Just so excited to go and get sausage, chips, cheese and beans.

Nick Mohammed

Afterwards, always.

Ed Gamble

So excited.

Nick Mohammed

And it's still one of my favourite meals. At one point, we were going to have that as our meal at the wedding, just sausage, chips and beans, because I absolutely love it. Still love it, would eat it. If it could be, you know, the one meal you had to eat forever, that, beans on toast with cheese on it. Obviously, or pesto pasta. I mean, that's different.

James Acaster

Are any of those your dream main course?

Nick Mohammed

No.

James Acaster

No, for some reason.

Ed Gamble

Do you remember-,



No, I've just put them right at the top. I said they're the only things I would ever eat forever and they're not even at the top.

Ed Gamble

So, I have a distinct memory of going out for lunch with you once, and you wanted sausage, chips and beans.

Nick Mohammed

Did it come in a dog bowl?

Ed Gamble

It came in a dog bowl.

Nick Mohammed

It came in a dog bowl. Now, listen, I thought this might come up. I still sometimes eat out of a dog bowl.

Ed Gamble

What?

Nick Mohammed

Now, when we say-, no, when we say dog bowl, let's be honest, Ed, it was a gimmick like that play, was it Manbo, what was it called?

Ed Gamble

Varsity.

Nick Mohammed

Varsity, that's it.

Ed Gamble

Yes.

Nick Mohammed

It was a gimmick, they were like, 'Oh, and it's whatever, it's a full English breakfast and it's served in a dog bowl.' Like, the idea of a dog bowl obviously puts in people's minds a big slobbery dog's eaten out of it and then they just put in your food in it, and you've got to eat it like a dog. Like, it is just a way of serving it.

James Acaster

Well, you don't know.

Nick Mohammed

And you can fit a bit more into it.



You don't know what had happened.

Nick Mohammed

Well, I assume it was clean.

James Acaster

Oh, yes, they cleaned it after the dog had eaten out of it. That doesn't mean that, like, that hadn't happened in the past.

Ed Gamble

And you say people are going, 'Oh, you're assuming you have to eat it like a dog,' I think you did.

Nick Mohammed

Oh, I think I did for, like, the photos, sure.

Ed Gamble

Yes.

Nick Mohammed

I mean, we literally have photos of it. Anyway, so we've got a big silver bowl at home and, occasionally, I'm, sort of, mixing pasta-, and this, you've got to remember, we're very tired. Like, we've cleaned the house, the kids are down finally and we're catching up, Becka and I, and we're about to watch Happy Valley or something, and I'm putting pasta in a bowl and stirring it all up and mixing it and I just think, I'm just going to eat it out of this,' because we're at home. There's no point in putting it in another bowl, which is what I would-,

James Acaster

This is a dog bowl?

Nick Mohammed

Well, it's a silver bowl. I think it's a bit too deep to be called a dog bowl, really.

James Acaster

But it looks like a dog bowl?

Ed Gamble

It's got a paw on it.

Nick Mohammed

It's got paw prints on it.



Got a big bone on it.

Nick Mohammed

We bought it from Pets At Home. But we're calling it a dog bowl. But it is a-, and I just think, and again, it's possibly a quantities thing, you can fit a bit more in there than your average bowl, and I only say that because I just don't want to get up again once I've sat down. You know, I don't want to put it in another bowl and then have to eat it out of that, and then go back to the original bowl and put more-, it's just too many spoons. It's too many-,

James Acaster

Bowls.

Ed Gamble

Also, you're kidding yourself, I do that and, you know, if my wife's out, I'll make a meal, there's clearly two servings.

Nick Mohammed

Oh, yes.

Ed Gamble

Put one serving in a little bowl, go through to the sitting room, sit down, eat that one serving, immediately back to the-, why do I even bother doing that? I need a big dog bowl and just eat it out like an animal.

Nick Mohammed

Absolutely no point. Eat it like an animal, if there's any left, that's a bonus. Put that in a bowl if you've not eaten it.

Ed Gamble

Put that in a bowl, put it in the fridge, eat it before I go to bed.

James Acaster

Yes, lovely.

Nick Mohammed

But anyway, I can't remember how we got onto that but cheese and beans, oh, absolutely bliss. Absolutely bliss.

Ed Gamble

Yes. From Dirty Jane's.

James Acaster

From Dirty Jane's?



Yes, well that was the name of the-, I want to call it-, it's not a tuck shop. What do you call it?

Ed Gamble

Takeaway?

Nick Mohammed

Takeaway, yes.

James Acaster

What the hell is the matter with you?

Nick Mohammed

I don't know, I'm very tired, James.

James Acaster

Doctors representing people.

Nick Mohammed

Dirty Jane's was the one outside Klute wasn't it?

Ed Gamble

Yes.

Nick Mohammed

The one just up from Klute where you'd come out of the club, you'd be very hungry because of all that dancing and you'd order sausage, chips and beans, it's the only way to end a night, and we would, we would just walk home, and eat, and chat, and it's great.

James Acaster

Yes, what would you chat about?

Nick Mohammed

And you could cover it in that garlic sauce.

Ed Gamble

Yes.

Nick Mohammed

I remember, Ed, the last time we probably went to Durham together and were gigging, and we were sharing a Travel Lodge, I remember we both woke up in that Travel Lodge and were like, 'What's that smell?' And it was the smell of our takeaways.



Yes.

Nick Mohammed

Because they were just so garlicky and smelly.

James Acaster

And the garlic sauce went on the sausage, chips and beans.

Nick Mohammed

I never had it, you always had it.

Ed Gamble

I always had it.

James Acaster

On the sausage, chips and beans?

Ed Gamble

No, and-,

Nick Mohammed

What were you? Were you kebab?

Ed Gamble

No.

James Acaster

Here we go. It's like the office.

Ed Gamble

You were present when this happened because you came to a show and I've talked about it on the podcast before so we won't go into details, the day that I accidentally ate four pizzas and didn't realise.

James Acaster

Didn't realise?

Ed Gamble

And I finished off by going to Dirty Jane's and having the donner kebab pizza.

Nick Mohammed

Oh, yes, yes. Yes, that's too much, isn't it? That's too much for anyone.



Yes

James Acaster

Your dream main course?

Nick Mohammed

Dream main course, roast. The full works, and I'm not talking, like, okay. There are different levels of roast in our house. There's a mini roast. Now, a mini roast is something that we'll do for the kids.

James Acaster

This fucking house, man.

Nick Mohammed

This house.

James Acaster

This house is making me laugh.

Nick Mohammed

It's like a farm.

Ed Gamble

Hove it.

Nick Mohammed

A mini roast is the kind of roast that-, I can cook a mini roast in probably about 35 minutes and it's something that I would have on a weekday, and we're, kind of, cutting a lot of corners on the mini roast. It's, sort of, do your stuffing in the microwave territory.

Ed Gamble

Right, 35 minutes, you must be cutting a hell of a lot of corners.

James Acaster

Yes, what are you doing?

Nick Mohammed

Oh, no potatoes, so that's the key thing, which I'm fine with. Now, the other main thing you have to know about all the roasts, whether they're mini, I would say mini, Sunday roast, Christmas dinner, and the Christmas one is the fancy one and that's probably the one we're talking about. But all of those share one thing in common, which I think is quite unique, is I have all of them with rice. No, but it's completely-,



What?

Ed Gamble

It's the emphatic way you said that.

Nick Mohammed

It's completely true and, you know, I mean, we've already established my mum and dad aren't listening to this. But, so my dad's from Trinidad. So, we all ate-, pretty much every meal was always served with rice when I was growing up and I love rice. Like, I mean, I probably have it at least once a day. At least once a day, it can't be that. No, I don't mean that. I mean at least every other day.

Ed Gamble

Most days?

Nick Mohammed

Most days.

James Acaster

Yes

Nick Mohammed

But a roast? The carbs of a roast for me, and don't get me wrong, I love roast potatoes but the carb of a roast is just, like, a massive mountain of rice. So, a mini roast, do you want me to go through all of them?

James Acaster

Yes.

Ed Gamble

Yes.

Nick Mohammed

Okay, so a mini roast, for me, it's an already cooked chicken that I'll then pop in the oven. If I get the timings right, I'll try and really quickly make some stuffing, and when I say stuffing, I like something that's called sloppy stuffing, which is basically where you overwater it, put butter in it and it just comes out as, like, a really viscous liquid, like tar or something, and you almost pour it over the chicken like a sauce. How mad it all sounds. But it is just true.

James Acaster

Obviously, I've got to ask but, right, sloppy stuffing?

Nick Mohammed

Yes? Sloppy stuffing, yes?



Is that, you've called it that or is it a pre-existing thing?

Ed Gamble

Or is Becka calls it that?

Nick Mohammed

Becka calls it-,

Ed Gamble

That is not a pre-existing thing.

James Acaster

That is not a thing that people just know about.

Ed Gamble

No.

Nick Mohammed

Oh, I don't think-, oh, I don't know.

James Acaster

Well, you said, 'What is called sloppy stuffing.'

Nick Mohammed

Oh, well, no, I mean in our household.

Ed Gamble

In your house?

James Acaster

In your house and you've got like mini roasts and tortilla lasagna.

Ed Gamble

Summer cocktail.

James Acaster

Summer cocktail.

Nick Mohammed

Becka came up with that term and Becka doesn't eat it, I should say. She likes stiff, well, traditional stuffing.



She likes stuffing.

Nick Mohammed

But I don't like-, the reason it came about is because I would always pop a bit of butter in the stuffing, right, when you're making it up, and then I just really like butter. So, I think I, sort of, started adding more and more butter, realised that's unhealthy, so thought I'd just add more water, and the stuffing balls always just dry out. I've never had a stuffing ball wherever I've eaten, whether I've eaten at home or out, or anywhere, that's not just been dry. Are they meant to be dry? No, they're not.

Ed Gamble

No. But I guess there's just not much meat content in those, right? So-,

Nick Mohammed

No, there's no meat in the ones that I make. So, these are, like, the veggie one, so this is the Paxo, pour it in a whatever, and we make it in this-, we've got this one Pyrex measuring jug, it's a bit chipped at the side. I mean, I've had it, I think, for 25 years. That's what we do porridge in, it's what we do stuffing in, it's what we do beans in if they go in the microwave.

Ed Gamble

Yes, it's what you feed the dog out of.

Nick Mohammed

And sloppy-,

James Acaster

It's the extra details that are added in that don't-,

Ed Gamble

Yes, the shape?

James Acaster

It's got a chip on the side. Why is that relevant?

Nick Mohammed

No, no one needs to know it, I know.

James Acaster

I love it.

Nick Mohammed

I think a lot of it just tiredness.



It's such a vivid picture of your life.

Ed Gamble

Yes.

Nick Mohammed

Well, so let me finish the-, so, the mini roast-,

James Acaster

Yes, sorry.

Nick Mohammed

It's a chicken that goes in the oven-,

James Acaster

A whole chicken?

Nick Mohammed

No, sorry, they're chicken breasts. Usually, you know, you can get packs of two chicken breasts, already roasted but I'll pop it in the oven. So, do some stuffing, like, really liquidy.

James Acaster

Sloppy stuffing.

Nick Mohammed

Pop it in the thing. It's never going to solidify and I know that-,

Ed Gamble

Yes, too much butter and water.

Nick Mohammed

In half an hour, and then I'll do-, I'll have lots of-, and then rice. Greens. So, it's either going to be broccoli, runner beans or green beans or something like that.

James Acaster

But just one of them?

Nick Mohammed

Sprouts. No, no, no, a lot. I'll eat a lot of greens.

James Acaster

Oh, so the mini roast is getting, like, a lot of greens, three types of greens?



Tonnes of greens, possibly a tin of sweetcorn.

James Acaster

Okay, this is a mini roast, right?

Ed Gamble

How are you cooking the greens?

Nick Mohammed

Oh, just boiling them or steaming them and that's fine, and then, obviously, cheese on top of those.

James Acaster

Yes?

Nick Mohammed

Yes.

James Acaster

What kind of cheese?

Nick Mohammed

Any. Cheddar.

James Acaster

That grated cheddar bag's coming out.

Nick Mohammed

That grated cheddar's back out the fridge. Cheddar. I will occasionally just buy a big, old cheese sauce that you're meant to put on pasta and just pop that on top.

Ed Gamble

How does that go with the sloppy stuffing?

Nick Mohammed

Absolutely great, and you put in gravy, hot pepper sauce on all of it. That's, again, from my dad.

James Acaster

This mini roast sounds massive, Nick. It's humongous.

Nick Mohammed

Oh, yes. I think the mini isn't, sort of, in terms of the amount of food. I think mini almost just suggests the time of day that you'd have it. Not the time of day but the time in the week you'd have it. So, it's not a Sunday and it's not Christmas Day.



It's not an event.

Nick Mohammed

It's not an event.

James Acaster

So, midweek roast.

Nick Mohammed

Yes.

Ed Gamble

I would also, so, mini doesn't really doesn't describe it very well. I would also argue with the term roast.

Nick Mohammed

Well, the chicken's roasted.

James Acaster

Most of the chicken being roasted.

Ed Gamble

No, it's precooked and then you warm it up.

Nick Mohammed

But it was precooked, it was roasted.

Ed Gamble

Right. Someone roasted it. You're boiling the veg. You're microwaving everything else.

Nick Mohammed

Yes.

Ed Gamble

There's rice.

Nick Mohammed

And, by the way, occasionally I'll switch out the chicken for a Quorn escalope but that's it. But I don't eat much red meat so I wouldn't, you know, try and do a top side of beef or something in 30 minutes.

Ed Gamble

Yes, in 30 minutes.



No, no, no, yes.

Ed Gamble

So, that's the mini roast.

Nick Mohammed

That's the mini roast. So, on a Sunday, so the only thing that really you're adding to the Sunday is then it becomes a bit more of an event because it's then, it's us with the kids and everything. So, then you might add Yorkshire puddings to it and probably, a bit more veg, like a carrot and swede.

Ed Gamble

But hang on, everything else is the same?

Nick Mohammed

Oh, pretty much, yes.

Ed Gamble

Oh, I thought you were going to say you roasted a-,

Nick Mohammed

Oh, no.

Ed Gamble

Chicken.

Nick Mohammed

Oh, well, no. Like, I mean so rarely.

Ed Gamble

So, it's still warming the breast through?

Nick Mohammed

I think if I'm honest, God, it does sound bad but, yes, I think so. I will occasionally do sausages with it though because-,

Ed Gamble

What?

Nick Mohammed

Well, because we love sausages and the kids like sausages, and there's, sort of, a pigs in blanket feel about it.



Oh, okay. Yes, yes, yes.

Nick Mohammed

And it, you know, that makes it a bit more of an event. But we'll add, like, carrot and swede mash, Yorkshire puddings and there's something else that we would add if it was a Sunday, oh, roast potatoes. So, yes. So, we would then properly do roast potatoes.

Ed Gamble

Yes.

James Acaster

And do you still have rice?

Nick Mohammed

I will always have rice.

James Acaster

So, roast potatoes are there but you will have rice as well?

Nick Mohammed

Yes, I'll have, like, a few roast potatoes but they're always the favourite of the kids and Becka. So, they will, I'll let them polish those off and I can just always have more rice.

James Acaster

What kind of rice are you having?

Nick Mohammed

Oh, God. Always Uncle Ben's, pretty much. It's the best, it is the best.

James Acaster

Is it plain?

Nick Mohammed

Yes. Oh, yes. Yes, yes, yes. Yes. But we have got into the habit of getting pouches every so often because it is quick and easy, and Tilda do do a huge range, and they're nice as little, you know, not a pick me up. You would never describe it as a pick me up but they're nice-,

James Acaster

Rice.

Nick Mohammed

They're just nice to, kind of, have in, to think, 'Oh, you know what? I just want something really quick and easy, a pick me up.'



A little rice.

Nick Mohammed

It's what tiramisu means, isn't it?

Ed Gamble

Oh, we've had a hard day, I'll just a have a pouch of Tilda.

Nick Mohammed

Oh, I'll just have a big pouch of rice that's for two people, and has got a weird flavour to it. I shouldn't say that. I love Tilda. Tilda Swinton, we call it at home.

James Acaster

Yes? Do you?

Nick Mohammed

Yes, I call in Tilda Swinton.

James Acaster

You call it Tilda Swinton?

Nick Mohammed

Yes.

Ed Gamble

I think if I-,

Nick Mohammed

Sorry to interrupt but I would occasionally have a basmati one of those, when you were saying. American long grain is the go to but I would have a basmati Tilda Swinton.

James Acaster

Sorry to interrupt.

Ed Gamble

I do think if I nipped round to your house, I wouldn't understand a word that you and your wife were saying to each other.

Nick Mohammed

No, there's so much code and that's just, like food. There's so much code. I love it though.



Mini roast, sloppy stuffing, Tilda Swinton, summer cocktail.

James Acaster

A tortilla lasagna.

Nick Mohammed

Oh, God. So, that's what's special about a Sunday roast but then, what we're having today in the dream restaurant is basically Christmas Dinner. But the thing about Christmas Dinner is I'm probably really referring to the Christmas Dinner that I got served at home in Leeds, which, because my mum's Greek, my mum and dad are actually very good cooks. My dad cooks a lot of Caribbean food, my mum cooked a lot of Greek food, and because of the nature of whatever Christmas Eve was. Now, Christmas Eve would sometimes be like my mum would cook meatballs and stuff vine leaves, and my dad would always do, like, a spicy rice with everything. There would often be some of that left, so Christmas dinner was everything I've basically described, not sloppy stuffing because they weren't into that, but we would add, like meatballs and stuffed vine leaves to this. But then the weirdest one was when we then got into a habit of-, because the local Chinese takeaway at home in Leeds, when I would go to Leeds for Christmas, like, now we have it as a-, Becka and I have it with family, with the kids in London and then would visit my parents in the week between Christmas and the New Year so it's not as elaborate anymore. But we would always have a Chinese takeaway on Christmas Eve because it always was open on Christmas Eve and my mum was, like, 'You know, we want everything clean and ready for Christmas Day.' We'd set the table. But then I would sometimes have the leftover Chinese takeaway as part of Christmas dinner. And that's adding-, I mean, that is a step too far and I'm not suggesting that for the dream restaurant, I'd just thought I'd mention it.

James Acaster

But you're not suggesting it because you think it's a step too far or-,

Nick Mohammed

I just-,

Ed Gamble

I don't think-,

James Acaster

If you would like it, Nick.

Ed Gamble

I think it's quite a nice little bit.

Nick Mohammed

I'll have a little bit of it them, yes.



Whatever your dream is.

Nick Mohammed

So, that's basically a little bit of beef satay. It's chicken fried rice over long grain rice if there's enough left, but then I can always top it up with long grain rice, and, like, a bit of chow mien, usually a chicken chow mien or something like that, and then you just have your full roast. So, pigs in blankets.

James Acaster

So, chicken fried rice, chicken chow mien?

Nick Mohammed

Yes.

Ed Gamble

Beef satay.

Nick Mohammed

Oh, are you talking about what I would order from a Chinese now?

James Acaster

No, no, no, we're talking about what the-,

Ed Gamble

What the leftovers are.

James Acaster

What the Christmas dinner roast is. So, what you've got on the plate.

Nick Mohammed

Okay, I'll tell you absolutely everything and I'm not making it up. So, it's a roast.

James Acaster

No one thinks you're making any of this up.

Nick Mohammed

Okay. So, again, don't eat tonnes of red meat but we would usually have lamb. But I think it's a generation thing of thinking that lamb's something, like, pink means you can't eat it, basically.

Ed Gamble

Right.



So, it was always-, and still is, and no one's had the heart to tell them but it's always hideously overcooked. So, it's really dry but you're like-,

Ed Gamble

Dream meal.

James Acaster

So, you want that?

Ed Gamble

You want that?

James Acaster

You want the really dry lamb?

Nick Mohammed

So, yes. Yes, for, kind of, nostalgic reasons. So, really overcooked lamb.

James Acaster

Yes, disgusting, disgusting lamb

Nick Mohammed

Okay, so lamb, then we've got just your normal Bisto gravy, which nowadays actually gives me the runs, if I'm honest.

Ed Gamble

Okay.

James Acaster

Sloppy shits.

Nick Mohammed

And I don't know why but we've since had it and, like, we can't hack it. I think it's because we're used to veggie gravy now and stuff, so I think this meat gravy is a bit-,

James Acaster

But you want this, you want-,

Nick Mohammed

But I'd like it for this meal, yes.

James Acaster

Diarrhoea, yes, okay.



Yes, straight after.

James Acaster

Okay, your bisto gravy

Nick Mohammed

Okay, so we've got that, great. So, Yorkshire puddings which I would make myself. Now, the thing again is I, sort of, half followed a recipe, probably when I was fifteen and then I thought I knew it. So, they would always be very doughy, very eggy, like, over egged. They would rise but I would add things to them. I'd add, like, herbs to them and stuff like that. Mint sauce. I sometimes stir mint sauce in it. It's quite a good thing and then they have a slight mint flavour to them, they're very nice.

Ed Gamble

But they're quite doughy?

Nick Mohammed

But they're really doughy and quite heavy but my family got used to them and everyone was like, 'Oh, Nicholas does make really nice Yorkshire,' and then it became, like, a thing. This is, I think, the thing with my childhood. I was always, sort of, told it was fine and actually it was mad.

Ed Gamble

Yes.

James Acaster

Yes. What did you make? Big, doughy, minty Yorkshire puddings.

Nick Mohammed

Big, doughy, minty Yorkshire puddings. So, then rice we've talked about, maybe those Chinese things, pigs in blankets, there might be, like, a meatball on there. There might be stuff I leave on there, and the in terms of veg, so roast potatoes obviously, in terms of veg, carrots, parsnips, peas, sweetcorn, broccoli, green beans. I'd always then put a little bit of, like, French mustard on the green beans. Put a bit of salt on the roast potatoes, put a bit of black pepper on the rice, weirdly, still do that now. A bit of lemon on the chicken.

James Acaster

Oh, ves, okay.

Nick Mohammed

That's a Greek thing.

James Acaster

Yes, yes, yes.



A squeeze of lemon.

Ed Gamble

There's chicken on this as well?

James Acaster

Yes, there's the roast chicken. Because you have lamb?

Nick Mohammed

Yes. No, no, no. Oh, no, there's not, if we had chicken, we'd put lemon. I wouldn't put lemon on the lamb, and then hot pepper sauce, and then the weirdest thing that I think my mum still does now unless it's an IBS thing is-,

James Acaster

What?

Nick Mohammed

As in she wouldn't possibly have it now.

James Acaster

Okay, because she's got IBS?

Nick Mohammed

Try and guess what she would then-, she would have with it and it got me into it, and then I only ever have it now if I go home and have a roast but guess what she then has with it?

James Acaster

A massive pot of coffee.

Nick Mohammed

No. It's a solid and it's a vegetable.

Ed Gamble

Sorry, I'm still thinking about just the glossing over the IBS thing made me laugh so much.

James Acaster

Yes. I mean, there's a lot of glossing over that's happening here.

Ed Gamble

Cauliflower?



Nο

James Acaster

I mean if it-, clearly, it's going to be something that's-, you said it's very weird.

Ed Gamble

Marrow.

Nick Mohammed

No. No, you're, kind of, edging closer.

James Acaster

Butternut squash?

Nick Mohammed

Shall I just tell you-, No, no. It's just a big piece of raw onion. She just-, a nice big piece of raw onion, she'd just have one.

James Acaster

Yes. White?

Nick Mohammed

White onion, yes, yes, and it's really not-, it is really-, like, you just chop off little bits of it during the meal and have it with it but it is really weird. But we've, like, we've been so accustomed to it, like, 'Yes, that's it, that's normal.' Yes.

Ed Gamble

Yes.

James Acaster

Yes, yes. So, you've got the big bit of raw-, so you've had, like the chopped up raw onion on your poppadoms-,

Nick Mohammed

And my dad would always get really annoyed because he'd just sit down and my mum is like, 'Majid, the onion,' and so then he'd have to go and peel an onion and, like, chop it into four. Yes, so that's what I'm having.

Ed Gamble

Yes, absolutely insane.

James Acaster

Yes, one of the worst. One of the worst we've ever had.



And also, when you see, oh, God, I hit the mic, when you see it and I actually got the giggles the other day because we did have a roast on Sunday and I just looked at it, and I was starving because I'd been jogging and that's the worst time to then cook because then you just cook too much. And I just looked at it on the plate, and I, sort of, half way through it and then just looked at it, and was like, 'Oh my God, what is it?' It was so messy. It was just so sloppy, like, it was just-, because there's gravy and there's rice floating around, everything.

Ed Gamble

Cheese saucy, sloppy stuffing.

Nick Mohammed

Cheese sauce, hot pepper, everything and, oh God, what are we teaching the kids?

James Acaster

Is there a dream side dish to go with that monstrosity?

Nick Mohammed

I think I've got all the side dishes on the plate, I think I've got them all.

James Acaster

Sounds like it.

Ed Gamble

Yes.

Nick Mohammed

If I was eating out and it was a roast, I would order, like, cauliflower cheese on the side.

Ed Gamble

Quite sloppy.

Nick Mohammed

Or macaroni, now that's one good thing about having kids, that you can always add a side of, like, 'Oh, let's get some macaroni cheese because the kids will eat it,' and then I can just eat it.

James Acaster

Then you can have it.

Nick Mohammed

Yes, so that's good.



Do you like the pimped up macaroni cheese where you have, like other things in there?

Nick Mohammed

Yes. Yes, I do. I remember, actually, at the end of Ted Lasso, they had, like, a wrap party thing, they had street food van-, because when it's was still COVID-y, so we had to do it outside but they got a load of street food vans and one was a fancy mac and cheese thing, and it was great. You could add, like, bacon and all sorts, it was very nice.

James Acaster

Brett going nowhere near that van, I imagine?

Nick Mohammed

No, Brett's too stacked for that.

James Acaster

Yes, he doesn't like carbs.

Ed Gamble

Not touching carbs.

Nick Mohammed

Good old Brett, I love Brett.

James Acaster

Yes?

Nick Mohammed

Yes.

James Acaster

Feels good, we like him.

Nick Mohammed

Yes, lovely Brett.

James Acaster

Dream drink then, now you've already hinted at the wine earlier because you asked me if you were having it.

Nick Mohammed

Yes. Yes, nice glass of very cold Riesling.



Yes, you're talking my language.

Nick Mohammed

Very nice. Yes. Absolutely delicious, just perfect, but with it, I would have just a glass a Coke, and I now have got into a habit of, in a restaurant, ordering a glass of Riesling and a glass of Coke, and I, sort of, go between the two. That's weird, isn't it?

James Acaster

Mix them? calimocho?

Nick Mohammed

Don't mix them.

James Acaster

Calimocho? calimocho if you mix them.

Ed Gamble

Calimocho. I think it has to be red wine to be a calimocho.

Nick Mohammed

Oh, really?

James Acaster

Oh, yes. Fair enough.

Ed Gamble

Yes.

Nick Mohammed

But yes, but I love it, because I just love-, Coca-Cola's delicious but, you know, you can't have too much of it. But it is delicious.

Ed Gamble

How sweet a Riesling are we talking?

Nick Mohammed

I think quite sweet. I mean, the really sweet ones give me a headache.

Ed Gamble

Yes.

James Acaster

Yes, it's-



Nick Mohammed

And you're, kind of, heading into dessert wine territory and that definitely gives me a headache.

Ed Gamble

Yes, absolutely.

Nick Mohammed

But no, so quite sweet but not too much. But, absolutely bliss.

Ed Gamble

I love Riesling. I'm obsessed with Riesling.

James Acaster

Yes? I didn't know you were obsessed with Riesling.

Ed Gamble

Oh my God. I'm obsessed.

Nick Mohammed

Yes. We went to a wine tasting, just before Becka fell pregnant. I say fell pregnant as if I had nothing to do with it.

Ed Gamble

Yes, it's like the 19th century.

Nick Mohammed

Yes, she fell, she's been cursed.

Ed Gamble

Living in a Thomas Hardy book, yes.

James Acaster

She fell pregnant to the-,

Nick Mohammed

We went to a wine tasting at The Good Wine-, they do, like, pop up things in their shops, and it was great. We know nothing about wine but we like wine and, I mean, if I'm honest, we just got very-, we were meant to be taking it quite seriously, we just got very, very drunk and progressively through the wine tasting, all our notes became just rude. And, you know, our conversation with the people we didn't know there just became weirder, and weirder, and weirder and weirder but it was lots of fun.



Do you have a specific Riesling that you like, that you drink at home? Or if you saw it on a menu, you'd order it?

Nick Mohammed

No, we'll, sort of, try anything. Now, there was one from the-, I'm going to find it on my phone.

Ed Gamble

Yes, yes, do it.

Nick Mohammed

I'll find it from the phone because we-,

James Acaster

Yes, can I just check for you how you're pacing your mouthfuls back and forth between the two drinks?

Nick Mohammed

I think it's literally not in one out, what's it about? It's just alternating. When did we go for this wine tasting?

James Acaster

Just pacing yourself while you're drinking.

Nick Mohammed

Hang on.

James Acaster

Oh, were you imagining spitting? I'd imagine him coming out-,

Ed Gamble

Yes.

Nick Mohammed

Where is it? Oh, here we go. Oh, no, that's Finn's report.

James Acaster

It is similar vibes as well, of, like, a guest who you've got a bigger history with than me.

Nick Mohammed

Here we go.

Ed Gamble

Yes.



So, like with Joe Thomas, when I was, like, 'Oh, this is what this person's like?

Ed Gamble

Yes.

James Acaster

And obviously, I've met Nick over the years and had nice chats, and everything-,

Nick Mohammed

Yes, we've met a few times.

James Acaster

But now I feel like, 'oh ok',

Nick Mohammed

Oh, no, he's mad.

James Acaster

It's this guy.

Nick Mohammed

I mean, I was at university with Joe. I mean, I know that Joe. That was Joe. That was just one of the purest, most magnificent episodes ever. So, this is from The Good Wine Shop. So, these were all Rieslings but the one that we gave 111 out of 10-,

Ed Gamble

You and your wife just sitting, absolutely wasted.

Nick Mohammed

And look at that, the doodles.

Ed Gamble

Oh my God, it's looks like the Joker's done it.

Nick Mohammed

I know. It looks like-,

Ed Gamble

It looks like it's on the wall of Arkham Asylum.

Nick Mohammed

Oh, we went mad. Because it's, like, it's one of the few night we're out with not the kids, so we just went for it. What does it say under 111 out of 10?



Well, you've started, I mean-, so, number one is an Austrian, 2019, Riesling and you've written citrus, and then I think-, I don't you've done this at the time because I think you get drunker and drunker as you go through it.

Nick Mohammed

Right.

Ed Gamble

Someone's drawn some lemons, I think.

Nick Mohammed

That would be Becka, yes.

Ed Gamble

Crushed stone for the next one, six out of ten, you didn't like that.

Nick Mohammed

Crushed stone?

Ed Gamble

Yes.

Nick Mohammed

is that what we described it as?

Ed Gamble

Yes. Crushed stone. I think that's a good, reasonable name.

Nick Mohammed

That's alright, yes, yes.

Ed Gamble

Like slate is used for describing reisling

Nick Mohammed

Yes, yes, that's true, yes.

Ed Gamble

Fresh and then sugar with some lines drawn round it. There's a German one here and it's five out of ten, Becka versus Rachael, 'Gone off,' and cheese with a tick next it.



What?

Nick Mohammed

I don't know what any of that means.

Ed Gamble

Ten out of ten for the New Zealand, 'Off dry.'

Nick Mohammed

That's the one we got, it was the New Zealand one we got.

Ed Gamble

1983?

Nick Mohammed

Yes, because then we went and got a bottle of it from that year, I think, from the shop.

Ed Gamble

Right. I mean, yes, there's some-, ten out of ten for the South African, and the only note, 'Mad wine maker.'

Nick Mohammed

Oh, I think he was mad.

Ed Gamble

Yes, the Oregon one, you've just written 13.8% and £30 and circled it.

Nick Mohammed

Maybe we were asking how much it cost.

Ed Gamble

And then the bottom, number nine, you've just written, 'Left to rot.' Arthur asleep, 07:15, Finn drawing. That's what it says at the bottom.

Nick Mohammed

Oh, that would have been the update from Becka's dad.

James Acaster

And that got written down on the thing?

Nick Mohammed

Yes, just so we didn't forget.



So, which Riesling do you want from there?

Nick Mohammed

Oh, that one that I said that-,

Ed Gamble

The Oregon one? 111 out of 10? Yes?

Nick Mohammed

Yes, the Oregon one. Yes, that's the one that we bought, I think. But then I think it was that thing of we bought it and then were like, oh, it didn't taste as nice as we remembered.

James Acaster

Okay, so another thing on the menu that is not that good.

Ed Gamble

Did you buy a different vintage?

Nick Mohammed

No, no, we specifically bought the right vintage. So, yes, I don't know what happened there.

Ed Gamble

Well, you were absolutely blasted for the last-

Nick Mohammed

I think that was the thing. I think we were just getting more and more-,

James Acaster

Hammered?

Ed Gamble

I don't think I've ever had Riesling from Oregon. I'm going to stop talking now because I can feel my boring self bubbling to the surface.

Nick Mohammed

No. I love that you like wine, Ed. We should go for some wine.

Ed Gamble

Yes, absolutely. I've actually bought quite a lot of Riesling recently and put it in my member's reserves at The Wine Society, so in twenty years time, we can have a great party.

Nick Mohammed

Have you got a wine fridge?



No, no, no. I keep it all in a warehouse in Stevenage.

Nick Mohammed

Do you?

James Acaster

I didn't know this. What?

Nick Mohammed

We went to a wine tasting at the bottom of a big yellow storage in, like, Wimbledon somewhere.

James Acaster

What?

Nick Mohammed

Underneath-, because they, kind of-,

Ed Gamble

That wasn't a wine tasting, Nick. What were you drinking, White Lightening?

Nick Mohammed

Yes, we broke in. No, it was a proper wine-, they had a massive wine cellar down there because it's got a certain temperature.

Ed Gamble

Yes, yes.

Nick Mohammed

So, we did the wine tasting in a big yellow storage.

Ed Gamble

Oh, wow.

Nick Mohammed

It was really good. Yes, James?

James Acaster

What?

Nick Mohammed

I don't know, I thought you looked like you were going to say something.



No, I didn't say anything. I was just enjoying it.

James Acaster

We arrive at your dream dessert.

Nick Mohammed

Yes. It's very straight forward.

James Acaster

Yes?

Nick Mohammed

It's a melt in the middle chocolate pudding but I'm going to pop in the middle of it, so you pop it in the microwave, obviously, piece the what's its, pop it in the microwave upside down, peel it or whatever.

James Acaster

So, you wanted a microwavable-,

Nick Mohammed

It has to be microwaveable, yes, and I'm not going to steam it.

James Acaster

You don't want one made my a nice chef -

Nick Mohammed

No, no, no.

James Acaster

A microwaveable shit one.

Nick Mohammed

Not a shit one.

James Acaster

Oh, yes, well-,

Ed Gamble

They're always a treat. If you're at home, they are a treat.

Nick Mohammed

They are a treat, they are delicious. They always have the-



This is one of the worst menus-,

Nick Mohammed

That you've ever had?

James Acaster

Yes

Nick Mohammed

I love it though.

James Acaster

Oh, yes, that's what's important, yes.

Nick Mohammed

A melt in the middle chocolate pudding. Now, distinctly not the ones that it's the sponge and then the sauce is on the top. Proper, the thing's in the middle. Yes. So, what are they called? Chocolate-,

Ed Gamble

Fondant.

Nick Mohammed

Fondant, yes. So, that, but then a couple of slices of chocolate orange, shove it in the middle so it melts in the middle of it because it's still really red hot and then it becomes a nice-,

Ed Gamble

So, post microwave, you're shoving the in the chocolate orange?

Nick Mohammed

Post microwave, you shove them in.

James Acaster

I like this. Yes, I like this.

Nick Mohammed

Leave it for a minute because they're literally red hot, and then eat it and it's delicious. Like a liquidy chocolate orange.

James Acaster

That's nice.



No cream or anything or ice cream with it?

Nick Mohammed

No, no cream.

Ed Gamble

No, no, no? Straight out the pots?

Nick Mohammed

No, I pop it in a bowl actually.

Ed Gamble

Yes?

Nick Mohammed

Because it's upside down in a bowl sometimes isn't it?

Ed Gamble

Yes, yes, yes, cat bowl.

Nick Mohammed

Oh, did you say cat bowl?

Ed Gamble

Cat bowl.

Nick Mohammed

Oh, yes, alright.

James Acaster

Cat bowl for dessert.

Nick Mohammed

I was going to say my dog bowl's metal so you wouldn't put it in the microwave.

James Acaster

No. No, no. Nipped that (mw 01.10.27) in the bud.

Nick Mohammed

Yes.



Nick, this menu, man.

Nick Mohammed

I know, I'm sorry.

Ed Gamble

No, don't you ever be sorry. I love it, I absolutely love it.

Nick Mohammed

It is I just vowed that I would always tell the truth on this show.

James Acaster

We make everyone take that vow before they come on, that they will always tell the truth.

Nick Mohammed

Yes, and I feel like I've got a lot of good friends, shout out to Vicks and Paul who listen to this show. My wife loves the show. A lot of friends listen to it and they know what I eat, and I'm not going to pretend to be-,

James Acaster

They'll call you out.

Nick Mohammed

They'd call me out.

Ed Gamble

Nick, this has all been a wonderful insight into your home life.

Nick Mohammed

Thank you for having me.

Ed Gamble

It's fantastic.

James Acaster

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

Nick Mohammed

Yes, I don't know if I'm going to feel great, actually.

James Acaster

Water, you want still water with ice and orange and mange Robinson's Creations. Poppadoms or bread? Poppadoms with dips and the onion salad. Starter, tortilla lasagna, made at home. Main course,



Christmas dinner roast, which includes dry lamb, gravy, minty Yorkshire, rice, leftover Chinese takeaway, pigs in blankets, a meatball, a stuffed vine leaf, carrots, parsnips, peas, sweetcorn, green beans, roast potatoes, hot pepper sauce, sloppy stuffing and half a raw onion.

Nick Mohammed

It ends well

Ed Gamble

And it should-, just to specify the gravy-,

Nick Mohammed

Gives me the runs.

Ed Gamble

Gives you diarrhoea, yes.

Nick Mohammed

Yes, yes, and on the green beans, a tiny little bit of French mustard, the brown one. Is that the brown one?

Ed Gamble

Yes.

James Acaster

Yes. Brown one. Drink, the 111 out of 10 very cold Riesling and a Coca-Cola, back and forth. Dessert, microwaved chocolate fondant with two segments of Terry's Chocolate Orange stuck in the middle.

Nick Mohammed

It is a mad one, isn't it?

James Acaster

I quite like it reading it back, but obviously, the main course is disgusting, I wouldn't want to go anywhere near it.

Ed Gamble

Yes.

Nick Mohammed

Yes, the main course is, sort of, like a buffet, isn't it?

Ed Gamble

Yes.



Yes.

Nick Mohammed

Yes, yes.

Ed Gamble

You've thought of all-, texturally, I'd say all pretty much the same. Everything's just, sort of, a big old slop.

Nick Mohammed

Yes, similar vibes.

Ed Gamble

Yes.

Nick Mohammed

Yes, yes. But, yes, the dessert? The dessert's fine.

James Acaster

I think the dessert's nice. I think pimping up a dessert at home, I'm always in favour of that.

Ed Gamble

Yes, yes, yes.

Nick Mohammed

Yes.

Ed Gamble

And it feels like you're doing a science experiment as well.

Nick Mohammed

Yes.

Ed Gamble

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

Nick Mohammed

Thank you for having me.

Ed Gamble

Do bear in mind, if you thought the Twitter backlash after Ted Lasso season two was bad, wait for what's going to happen after this.



Yes, you're dead meat.

Nick Mohammed

Oh, God. I literally don't know what to do.

James Acaster

Absolutely dead meat. They're going to tear you to shreds.

Nick Mohammed

But good luck to you. I mean, it's just absolutely horrible.

Ed Gamble

Thank you, Nick.

James Acaster

Thank you, Nick.

Nick Mohammed

Thank you.

Ed Gamble

There we are. I mean, I love seeing Nick and I love chatting to Nick, he is genuinely one of the loveliest men that I know but that menu was shocking.

James Acaster

Yes. What a shocking menu, that main course is a nightmare, disaster.

Ed Gamble

Also, when he was talking about things he has in his house, like sloppy stuffing, you saw him realise live how weird that sounds.

James Acaster

Yes, especially when he wouldn't-, sometimes he would say, 'We called it sloppy stuffing,' but sometimes he would say, 'It's known as this.'

Ed Gamble

'Known as sloppy stuffing,' yes.

James Acaster

As if it's a thing that exists out in the world and it isn't.

Ed Gamble

No, it doesn't exist out in the world.



It's just in Nick's house.

Ed Gamble

Yes.

James Acaster

What an experience that was for me, that whole, you know, I've had many conversations with Nick over the years but never one that long and that revealing.

Ed Gamble

Yes. Yes, we loved it. That's why Off Menu's the greatest podcast in the world.

James Acaster

Yes, that's why we are number one.

Ed Gamble

Well.

James Acaster

Huh?

Ed Gamble

Huh?

James Acaster

I don't check the charts.

Ed Gamble

Okay. Yes, that's why we're number one. Thank you very much to Nick for coming in. Please go and see Nick on tour. **Nick Mohammed**, the very best and worst of Mr Swallow. Go to berksnest.com/Nick for details. You've got to go.

James Acaster

And thank you Nick, for not saying bran flakes, by the way.

Ed Gamble

Oh, yes, bless you Nick.

James Acaster

So, we'll happily plug your tour, you did not say bran flakes.



Yes

James Acaster

But, you know, I wouldn't have been surprised if that had turned up on that roast.

Ed Gamble

No, I mean, sprinkled over the top. A liberal handful of bran flakes all over the sloppy stuffing. At least it would have been a change in texture.

James Acaster

In fact, you know, when he said, 'My mum probably doesn't do this now because of IBS but here's what she has on the plate,' that could have been a handful of bran flakes.

Ed Gamble

That could have been a handful of bran flakes, she's having a raw onion, she might have had a handful of bran flakes.

James Acaster

Yes. Not a million miles away.

Ed Gamble

Come and see me in Australia if you are that way, geographically, inclined, and New Zealand. EdGamble.co.uk for details on that.

James Acaster

That's when Ed's the funniest. You're the funniest when you're south-, when you're in the antipodes.

Ed Gamble

We will see you next week for another episode of Off Menu.