



Off Menu – Ep 268 – Jessica Hynes

Ed Gamble

Welcome to the Off Menu Podcast, taking the pink sugar of friendship, pouring it into the candy floss machine of the internet, collecting the floss of humour onto the stick of great meals.

James Acaster

Man, how has it taken this long for us to do a candy-, well, you to do a-, I'm not going to share any credit with this one. You do the intros.

Ed Gamble

I just want to reveal that, when I started doing it, James' eyes lit up.

James Acaster

I was delighted.

Ed Gamble

He was beaming. He was beaming.

James Acaster

Even though I don't like candy floss.

Ed Gamble

Which is weird.

James Acaster

It reminds me-,

Ed Gamble

Which people will find that weird.

James Acaster

People will find that weird and off-brand, but the feeling of being a kid, discovering what candy floss is, having not tasted it before, but really wanted it, it's one of the best feelings.

Ed Gamble

I love the idea of candy floss. I do not eat candy floss.

James Acaster

Yes.

Ed Gamble

Something that pops up on my algorithm quite a lot, is a family where the dad makes candy floss art.



James Acaster

Wow.

Ed Gamble

I don't know where they are, in South East Asia somewhere, and he can make, like, whole flowers with different coloured petals using different candy flosses and his kids are getting good at it now as well and I'm very proud of them.

James Acaster

That's Ed Gamble. My name is James Acaster and together we own a dream restaurant and every single week we invite in a guesk-, guesk? And ask them their favourite ever starter, main course, desert, side dish and drink, not in that order, and this week our guest is Jessica Hynes.

Ed Gamble

Jessica Hynes. Jessica Hynes. Just wonderful.

James Acaster

National treasure alert.

Ed Gamble

Ring a ding ding, national tres.

James Acaster

Amazing comedy actor, writer. I mean, obviously Ed and I, we group up with Spaced.

Ed Gamble

Sure did.

James Acaster

Immediately-,

Ed Gamble

We're slowly ticking off our Spaced register on the pod.

James Acaster

We are slowly ticking off the Spaced register and Jessica was in The Franchise, which is out now on Sky Comedy and NOW.

Ed Gamble

Yes, you've got to go and watch it.

James Acaster

What a-,



Ed Gamble

What a cast.

James Acaster

Himesh Patel, Lolly Adefope, who has obviously been on this podcast. Also Richard E. Grant's popping up every now and again. He was on this podcast as well. Well, I'm just shouting out the people that have been on the pod-,

Ed Gamble

National tres.

James Acaster

If you haven't been on the pod, I'm not shouting you out. Although, Himesh hasn't been on the pod, but-,

Ed Gamble

We should get him on the pod.

James Acaster

We're aspirational here.

Ed Gamble

Yes. Nish bullies him, we've got to get him on the pod.

James Acaster

Yes, Nish calls him, 'Hollywood,' and points his finger millimetres from the bridge of his nose and says, 'Hollywood,' and does that every time he sees him. Sam Mendes is, like, well, directed the first episode. Executive produced it as well. Armando Iannucci.

Ed Gamble

Been on the pod.

James Acaster

Been on the pod, like, it's very exciting.

Ed Gamble

Yes.

James Acaster

The trailer looks amazing.

Ed Gamble

Yes.



James Acaster

Can't wait to see it. We're recording this in the past, it's not out yet, so-,

Ed Gamble

Yes.

James Acaster

It is out now.

Ed Gamble

We've not seen full episodes yet, but we've seen the trailer. We're very excited and we're very excited to have Jessica Hynes in the dream restaurant.

James Acaster

Love Jessica Hynes and, I mean, there's so much to ask her about and I imagine it will all go out of my head by the time we sit down, but-,

Ed Gamble

But hopefully she will not go out of the dream restaurant.

James Acaster

Lovely.

Ed Gamble

If she picks the secret ingredient, which we have pre-decided upon and was the only thing that we could think of and was the first idea and the one that we're going with.

James Acaster

Ben suggested and we said, 'Yes.'

Ed Gamble

No, I think I came out of the toilet and I said, 'I know what Jessica's secret ingredient should be,' and you said, 'Heinz Baked Beans,' and I said, 'Yes, that's what I was thinking of.'

James Acaster

Very rare that Ed ever comes out of the toilets.

Ed Gamble

Yes, I record most of mine from inside the toilet.

James Acaster

Yes, yes, usually, so when he's got an idea, he'll come out of the toilet and announce it.



Ed Gamble

Yes.

James Acaster

And this time it was, 'The secret ingredient should be Heinz Baked Beans.'

Ed Gamble

Heinz Baked Beans. Heinz Baked Beans, because Jessica is called Jessica Hynes.

James Acaster

Not spelt the same.

Ed Gamble

No, different.

James Acaster

But, you know, I hope she'll forgive us for going the easy route.

Ed Gamble

Yes, I think she will. Looking forward to meeting her. You've met her of course before.

James Acaster

We were in a film called Seize Them! I say we were in a film called Seize Them!

Ed Gamble

Hollywood.

James Acaster

Hollywood. I was there for half a day to film my scene and Jessica was a proper part was brilliant in it, but yes and we had a lovely meal there actually, so yes. I already know this lady can talk food.

Ed Gamble

This is the Off Menu Menu and Jessica Hynes.

James Acaster

Jessica Hynes.

Ed Gamble

Welcome Jessica to the dream restaurant.

James Acaster

Welcome Jessica Hynes to the dream restaurant. We've been expecting you for some time.



Ed Gamble

Yes, that was a big one.

Jessica Hynes

Wow.

James Acaster

Yes, yes, I went for it.

Ed Gamble

Yes.

James Acaster

Did you appreciate how much I went for that?

Jessica Hynes

I appreciated it. I feel very welcomed, it's good. The clap felt like a, kind of, like an expulsion of bad energy.

James Acaster

Yes.

Jessica Hynes

It felt, like, you know-,

James Acaster

That was Ben.

Jessica Hynes

Oh, that was Ben, but the shout, the clap and the shout, is like boom, it's a new day.

Ed Gamble

Oh, so when you say, 'Expulsion of bad energy,' you mean we were getting rid of it, rather than we were putting out into the world?

Jessica Hynes

Yes, yes, getting rid of it.

James Acaster

Like Reiki, like a reiki.

Jessica Hynes

Like snaps, you know? Like, kind of, fireworks, you know, that's the origin of fireworks. Just get it all.



James Acaster

Is it?

Ed Gamble

Is it?

Jessica Hynes

Yes, that's what the Chinese New Year is about, like, bang, bang, bang, bang, get rid of all the bad energy.

James Acaster

See, I'm just all just, like, you know, just thinking everything is just English, so I just think it's Guy Fawkes.

Jessica Hynes

Bless you for that, James. Do you know what? That's on-brand and I forgive you for that, I really do.

James Acaster

Yes.

Ed Gamble

Hang on, you thought fireworks were invented by the English?

James Acaster

Because of Guy Fawkes.

Jessica Hynes

Yes, sure.

James Acaster

I thought it was, like, I thought they were meant to represent, 'Yes, you wish you could have done this. You wish you could have blown up the Houses of Parliament. Look at this.'

Ed Gamble

I think that's what they then came to mean for us in England.

Jessica Hynes

Yes they were appropriated obviously into the bonfire.

Ed Gamble

Yes.

Jessica Hynes

Sort of.



Ed Gamble

But they were invented by the Chinese.

Jessica Hynes

Yes.

James Acaster

I had no idea.

Ed Gamble

Yes.

Jessica Hynes

Now you know.

James Acaster

So, I'm already-, this is the quickest I've learnt something on the podcast.

Ed Gamble

See, this would be interesting. We need to find out more things that James assumes is English.

James Acaster

Yes.

Jessica Hynes

Oh, interesting. Food-based perhaps, because that's what the podcast is.

James Acaster

Mustard.

Ed Gamble

Yes.

James Acaster

Mustard of course.

Ed Gamble

English mustard, yes.

Jessica Hynes

Mustard seed though, probably not English.

James Acaster

What?



Jessica Hynes

Mustard seed probably not English.

James Acaster

Come on, mate.

Jessica Hynes

The only thing that is English is potatoes, James. I think you'll find.

James Acaster

Oh, yes?

Jessica Hynes

Yes, pretty much.

Ed Gamble

I think they were brought from somewhere else.

Jessica Hynes

Yes. Actually, yes, you're right, of course. Not even potatoes, I'm sorry.

Ed Gamble

Famously.

Jessica Hynes

I'm so sorry.

James Acaster

My world's going upside down and back to front here.

Jessica Hynes

I know, I'm sorry.

James Acaster

I tell you what I would like to know, is this English? The Franchise?

Jessica Hynes

Well, very interesting question. It's a combo of both English and American talent.

James Acaster

Nice.

Jessica Hynes

And I'm in it.



James Acaster

It's very exciting. The trailer is fantastic, really funny, so many great stars in it.

Jessica Hynes

Yes.

James Acaster

And an amazing team behind it. You've got Sam Mendes. Friend of the podcast, Armando Iannucci, as well. What can you tell us about The Franchise?

Jessica Hynes

It's set on the set of a franchise, so if you, kind of, think of any, kind of, Marvel Universe, any superhero universe, it is a-, it's set on a very similar set to that, except it's not.

Ed Gamble

But not based on any real people?

Jessica Hynes

But, no, it's called, 'Maxim,' so the studio is a Maxim Studios all the superior characters are created, are fictionalised, for the purposes of the comedy series.

Ed Gamble

Nice.

Jessica Hynes

But the idea is that we're focusing on the people behind the scenes of the franchise, that's my alarm.

James Acaster

I love it.

Jessica Hynes

It's ten past one. Now we all needed that-, to know that.

James Acaster

That's good to know it's past-,

Jessica Hynes

Yes.

James Acaster

Was that telling you it's time to do a PR?

Jessica Hynes

No.



James Acaster

And time to promote The Franchise?

Jessica Hynes

I can't remember why that alarm is there, it's just there and I haven't taken it off and I haven't taken it off now, so it will probably go again tomorrow.

Ed Gamble

Go again in a bit?

James Acaster

Yes. Ten past one.

Jessica Hynes

Unless I remember to take it off. Sorry about that.

Ed Gamble

The old ten past one alarm.

Jessica Hynes

The old ten past one.

James Acaster

Alarms? Did they originate in England?

Jessica Hynes

I don't think so.

James Acaster

No?

Jessica Hynes

No.

Ed Gamble

No.

James Acaster

Did someone else come up with alarms as well?

Jessica Hynes

Interesting question.



Ed Gamble

Do you mean the concept of alarms?

James Acaster

Yes, I mean, it would have to be invented somewhere.

Jessica Hynes

Well, I would say alarms probably came from the clock and, the clock, I don't think came from England.

James Acaster

No.

Jessica Hynes

And I-, do you know I have a speculative question.

James Acaster

Yes.

Jessica Hynes

Do you think people were worried about the clock in the same way that they are worried about the internet? Do you think when people actually invented the concept of time, everyone went like, 'That's it. The game's up. The jigs up. It's over,' like, 'Can't you see what they're going to do? It's going to be, like, sectioning off time forever.' And some people will be like, 'No, no, don't worry about it.' I've often thought that and wondered.

James Acaster

Yes.

Ed Gamble

Yes, they were people who probably thought, 'We need to live in the moment, but not know how long a moment is.'

Jessica Hynes

Yes. Can't you see how they're going to appropriate the clock? Yes, it's great. Wow, an invention, but what they're going to do with it? Is going to, kind of, control us and segment-

Ed Gamble

It can oppress people, yes.

Jessica Hynes

Segment our lives.

Ed Gamble

Yes.



James Acaster

Yes and some people couldn't stop staring at the clock maybe.

Jessica Hynes

Yes.

James Acaster

All day long. You've got to stop looking at that clock.

Jessica Hynes

Yes, worrying about it and becoming obsessed. It's like, you know, Gilead is obsessed with time now, because of the clock. All he does is sit there and wait until it turns three o'clock.

James Acaster

Yes.

Ed Gamble

He loves it.

James Acaster

It was ten past one. That's his favourite.

Jessica Hynes

Yes, ten past one, exactly.

Ed Gamble

I've got to say, I'm a fan of the clock.

James Acaster

Yes?

Jessica Hynes

You are a fan? Okay.

Ed Gamble

Yes, it make things easier, doesn't it?

Jessica Hynes

Sure, that's-, well, they've obviously-, I mean, how could you say anything else? You've been brainwashed, like all of us.

James Acaster

You have been brainwashed actually. Who do you play in The Franchise?



Jessica Hynes

I play Steph Munden, who is the script supervisor, and what I learnt from playing Steph Munden, is that I could never, ever, ever be a script supervisor in real life. I do not-, literally, I do not have the brain and the qualities and the skill. It is the hardest job on set by far. It is so complicated and amazing. What script supervisors do, I learnt. I mean, I've always known they're, kind of, amazing. They're holding every single, kind of, fact about the camera lens, the angle, the shot, the continuity, but, like, when I really, kind of, started to shadow script supervisors on set, I realised, this is so hard. It is such a hard job, so I just was pretending obviously.

Ed Gamble

Yes.

James Acaster

Yes.

Jessica Hynes

Having gleaned as much of an idea of what the job entailed.

Ed Gamble

Without having to go too deep into it, because-,

Jessica Hynes

Well, I went as deep as this tiny little pea brain could go. I grasped as much of the technical skill as I could.

Ed Gamble

Yes.

Jessica Hynes

And, sort of, learnt how to pretend, you know? Sort of, tippity tap tap, but it is such a complex job and predominantly a job that mostly women do, which is a very interesting fact.

James Acaster

And, when you say you were shadowing-, so, as it was being filmed-,

Jessica Hynes

Yes.

James Acaster

You're following the actual script supervisor around?

Jessica Hynes

A little bit out of the corner of my eye. Just looking at them on their pads, looking at what they're doing. Sometimes trying not to be annoying, but, kind of, saying, 'What do you actually-, so, when you do that,



what are you?' And, you know, and then them very patiently and kindly sometimes giving me time and then, in other occasions, kind of, going, 'I just need to-, sorry, I'm actually working.' I'm like, 'Absolutely fine.'

Ed Gamble

But that's great, because then you can take that into your part of being, like, sometimes you're just working and then someone asks you a question.

Jessica Hynes

Oh, yes. I mean, you have to be so super focused to be keeping a track of everything. Obviously now it's, you know, computerised now, so a lot of the information, but then you need to know how to do the tippety tap tap. You need to know how to-,

James Acaster

You did research deep.

Jessica Hynes

Okay, whatever, you need to know how to get into the main frame. Yes, okay.

James Acaster

I did something once and the script supervisor had their dog on set for the whole thing.

Ed Gamble

Wow.

Jessica Hynes

The thing is is, when you're a good script supervisor, you can bring you-, you could bring your donkey on set and people would like, 'That's fine, because you've just go to do what you've got to do.'

Ed Gamble

Yes, yes.

Jessica Hynes

And people respect script supervisors.

James Acaster

Do you watch a lot of franchise stuff? Do you watch Marvel and films like that?

Jessica Hynes

I have done. I really enjoy it, yes. I mean, I like-, I think the one I-, I really love the Thor iteration. The Taika Waititi comedy version. His are my, kind of, favourite I think, but yes, I do when it comes up and I think when my kids were younger I watched it more, because I watched it with them, but yes.



James Acaster

Have you ever auditioned for a Marvel film and not known that you were auditioning for it, because they give you some-

Jessica Hynes

No, I, kind of, did do a little bit of an audition-, yes, maybe, for something in Wonder Woman that I didn't get.

Ed Gamble

Does this show, sort of, undercut the cinematic universes of comic books? Is it satirical about them to the extent that you're worried that you're not going to be able to break your way into superhero films after this?

James Acaster

You've been blacklisted.

Jessica Hynes

I'm not really worried about anything. I'm just glad to be working. I really don't think that far ahead. I'm trying to be very much in the moment, Ed.

Ed Gamble

Sorry, I'm a plot guy.

Jessica Hynes

Plot guy.

James Acaster

Old plotty here.

Jessica Hynes

Old plotto.

Ed Gamble

I'm thinking years ahead.

Jessica Hynes

No, because it's not really necessarily that. It's much more about actually the, kind of, huge behemoth it is. It's massive, massive, massive expensive film-making. That really is the subject, so it's a workplace comedy set in the a world of massively expensive film-making.

James Acaster

Now, are you a foodie before we get into your menu? Do you-, are you a fan of food?



Jessica Hynes

Well, of course. I mean, how can you not be? Has anyone-, is anyone not?

James Acaster

Yes, we have had a non-foodies on who are just like, 'It's just fuel. I don't care. I don't think about it.'

Jessica Hynes

God, I would love to be that person. I would love to be just a fuel person. What do they say when-, 'Just fuel,' what does that mean? What is that like?

Ed Gamble

I've got no idea. I mean, it seems to be like a completely joyless life.

Jessica Hynes

Well, okay.

Ed Gamble

To be like-,

Jessica Hynes

Maybe they get joy from other things, not just stuffing their gob, you know?

Ed Gamble

I don't know, because if you're not getting joy from that, what are you getting joy from?

Jessica Hynes

Okay. There's lots of other things you can get joy from, Ed.

James Acaster

Name one.

Ed Gamble

I don't know. Not that I know of.

James Acaster

Name one thing.

Ed Gamble

Food and the clock, that's all I've got.

James Acaster

I think you've got to enjoy the things that you just have to do anyway.



Jessica Hynes

Yes.

Ed Gamble

Yes.

James Acaster

You have to sleep, you have to eat, you have to go to the toilet. Enjoy those things.

Jessica Hynes

Yes, correct. You're so profound. I wasn't expecting that.

James Acaster

Yes.

Jessica Hynes

I thought this was more of a jokey, light-hearted program.

Ed Gamble

Sometimes, but it depends, you know?

Jessica Hynes

Thank you.

Ed Gamble

I think James is taking it down a philosophical route today.

Jessica Hynes

I love it. I love it.

Ed Gamble

The guy loves going to the toilet.

James Acaster

Yes, I love philosophy. Invented by the English, as we all know.

We always start with still or sparkling water?

Jessica Hynes

Sparkling, if I'm out. I mean, it's a treat.

James Acaster

Yes.



Ed Gamble

Yes.

Jessica Hynes

Yes.

Ed Gamble

Never sparkling at home?

Jessica Hynes

Sparkling at home too sometimes with a bit of lemon in it.

Ed Gamble

Yes.

James Acaster

Yes.

Jessica Hynes

How about that? How do you like that?

Ed Gamble

You're slicing the lemon at home?

Jessica Hynes

Yes, I'm slicing the lemon at home.

Ed Gamble

Are you slicing it fancy?

Jessica Hynes

Lemon is massive at home.

Ed Gamble

Yes?

James Acaster

Yes?

Jessica Hynes

Lemon is big. Lemons are in trouble, you know, like, I've got a lot of-, the lemons are running scared, because I'm using a lot of lemons in everything.



Ed Gamble

Take us though the daily lemon rota.

Jessica Hynes

Well, there's lemons in a bit of water.

Ed Gamble

Yes.

Jessica Hynes

There's lemons in recipes, there's lemons in tea.

James Acaster

Oh, yes.

Jessica Hynes

You know, there's a lot of lemons happening.

James Acaster

They think they're safe when they see the kettle boiling, they're not.

Jessica Hynes

They think they're safe. They're not safe.

James Acaster

You're going in that as well.

Jessica Hynes

They are not safe. They are not safe.

James Acaster

I started today with a celery and lemon juice.

Ed Gamble

James is in films now.

Jessica Hynes

That sounds gorge. That sounds delicious.

James Acaster

Like your character in The Franchise?

Jessica Hynes

Can I just say, just celery and lemon?



James Acaster

It was, yes.

Jessica Hynes

Wow.

Ed Gamble

That's hardcore. That must have tasted, if you don't mind me saying-,

James Acaster

Here we go.

Ed Gamble

Horrible.

James Acaster

It was delicious, I loved it.

Jessica Hynes

Celery is quite sweet.

James Acaster

It was the second time I've had it this week. I saw it the other day.

Jessica Hynes

Yes.

James Acaster

And was just like, 'That could be horrible, but I'm going to try it. See what it's like.'

Jessica Hynes

Yes.

James Acaster

Absolutely loved it. One of those things where, I already knew on the way home, I'm going to tell my girlfriend how nice this is when I get through the door and it will absolutely ruin her day. It's going to be so boring, but, you know, I can't wait to tell her.

Ed Gamble

Excuse me.

James Acaster

This is delicious. It's celery and lemon.



Ed Gamble

Yes, okay. Yes, great.

James Acaster

And then today I was-, I knew that the place that sells it was on route to the studio and I couldn't wait. As soon as I woke up this morning-, actually, do you know what, Jessica, I thought of it as I was falling asleep. I thought, 'I'm going to get the celery and lemon.'

Jessica Hynes

Oh, nice.

James Acaster

I'm going to get that tomorrow.

Ed Gamble

Yes.

Jessica Hynes

I love that. I love that feeling.

James Acaster

And I was so looking forward to it.

Jessica Hynes

Yes.

James Acaster

You know, so, you know, lemons are in trouble in my house.

Jessica Hynes

Watch out.

Ed Gamble

So you bought this, you didn't make this?

James Acaster

No, I bought it, I'm not making juice. What am I? A chef.

Jessica Hynes

You know, what else are you going to spend £6 on? Apart from a glass of celery and lemon.

James Acaster

Yes, a little shot.



Jessica Hynes

It's money well spent in my book.

Ed Gamble

Do you want to shout out where it's from?

James Acaster

Do you know what? I knew this would happen. I got it this morning, I was walking away, I was thinking, 'This is so delicious, I'm going to mention it on the podcast,' and then I realised I don't know the name of the place and I looked back and I couldn't see the sign anymore. And I was like, 'Hopefully I won't get asked,' and now the worst has happened. This was my biggest fear. I've been worrying about it all day. It's twenty past one now. I know that, because my alarm just went off in my pocket, but, you know, I've been worried since, like, eight in the morning when I got that celery and lemon juice.

Jessica Hynes

Do you-, I'm just asking-,

James Acaster

Yes.

Jessica Hynes

Do you ever eat things that aren't appropriate for breakfast for breakfast?

James Acaster

Go on. What sort of stuff are you thinking?

Jessica Hynes

I'm just asking. I'm just asking you that. I'm just asking you that.

James Acaster

Definitely.

Ed Gamble

If there's leftovers.

Jessica Hynes

Yes.

Ed Gamble

Definitely.

Jessica Hynes

Sometimes it's what you want, right?



Ed Gamble

I think anything can be a breakfast if you put a fried egg on it.

Jessica Hynes

Okay, good. Do you have to put a fried egg on it though?

Ed Gamble

That makes it feel more breakfasty to me.

Jessica Hynes

Right.

Ed Gamble

I don't think you have to.

Jessica Hynes

No.

Ed Gamble

But, like, certainly, like, leftover curry in the morning.

Jessica Hynes

Yes, it's delicious.

Ed Gamble

Absolutely delicious.

James Acaster

You put a fried egg on the curry?

Ed Gamble

I could put a fried egg on the curry.

James Acaster

That's great.

Ed Gamble

Definitely.

James Acaster

That's changed my life.

Ed Gamble

Yes, especially, like, I think fried eggs go very well on, like, Thai leftovers or something like that.



Jessica Hynes

Oh, nice.

James Acaster

This guy.

Ed Gamble

Little fried egg on the top.

Jessica Hynes

Delicious.

James Acaster

I love that. Yes, I mean, I definitely I think the other day I was on holiday-,

Jessica Hynes

Yes.

James Acaster

But I still was like and, I actually got this because Ed told me to, but I was in Tokyo and there was a-, I was in the 7-Eleven and there's just a bar that is just an ice cream bar that's, like, covered in wafer and it's pretty big as well.

Ed Gamble

Yes.

James Acaster

This is my breakfast and I've just bit into it and it's just a wafer on the outside, ice cream and bits with chocolate in the middle. It's like the end of a Cornetto, but over and over again.

Ed Gamble

It's really good.

James Acaster

I got it for my breakfast, Jessica.

Jessica Hynes

Wow.

James Acaster

So that is definitely-,



Jessica Hynes

Because we had a bit of a thing on Sunday, so we had some people, we had a, kind of, thing, so I made a really, really nice curry and very big apple crumble. There was a little bit, you know, interesting, because I didn't put the apple crumble in the oven as long as I thought I had, so when it came out, the apples and pears, it was an apple and pear crumble.

James Acaster

Oh, nice.

Jessica Hynes

They weren't that mushy. They were quite crispy, because I'd put quite a bit of cinnamon in and actually the crumble was just, like, whizzed up oats with a bit of coconut oil and a bit of brown sugar and a bit of cinnamon, there was something very nice about it not being mushy. So I got-, so that's been a little bit-, and there was some leftovers, so that's been a bit of a feature. I've been having that a bit for breakfast.

James Acaster

That's almost granola.

Jessica Hynes

It's almost granola, but it's-,

Ed Gamble

Cinnamon is breakfast time, right?

Jessica Hynes

Cinnamon? Tick. Apple? Yes. Oats? Of course.

Ed Gamble

Of course.

Jessica Hynes

Brown sugar?

Ed Gamble

Yes.

Jessica Hynes

It's a treat.

James Acaster

Yes.

Jessica Hynes

It's a let's have some fun.



Ed Gamble

Could you put a bit of yog with it and then it's definitely breakfast time?

Jessica Hynes

Sure, I'd put some yog.

James Acaster

Are we all letting yog slide here. Yes aniding it actually.

Jessica Hynese

There's a great shop near, which is an amazing shop in where I live, which is and called Everest Cash and Carry, which is run by the local Nepalese community in Folkestone, and they have an amazing yoghurt there called Creamy Holle, which is a, sort of, live yoghurt and you can't get it-, you don't get it anywhere else. I'm not sure what country it comes from, but it comes from a big pot and it is live and it is delicious.

James Acaster

Wow.

Ed Gamble

How live are we talking?

Jessica Hynes

As alive as you-,

Ed Gamble

As yoghurt can get?

Jessica Hynes

As alive as you would ever need it, Ed. I'm saying, you know, if you want it anymore alive than that-,

Ed Gamble

Yes.

Jessica Hynes

I wouldn't know where you'd go.

Ed Gamble

No. That would be so scary, man. If the yoghurt was really alive, that would be so scary.

James Acaster

Okay, actually, I'm going to put my question on hold and just hear Ed talk about that for a bit more.



Jessica Hynes

Okay, let's-,

James Acaster

That for a bit.

Jessica Hynes

Come on, let's-, yes.

James Acaster

What would scare you about that?

Ed Gamble

What? If you opened it up and the yoghurt was having a chat?

Jessica Hynes

All singing, all dancing.

Ed Gamble

Yes.

James Acaster

Chatting to itself?

Ed Gamble

Yes.

James Acaster

What would it be saying?

Ed Gamble

Or, like, a little man-shaped, yoghurt beast came out of the top of it.

Jessica Hynes

That's an advert. You're just basically picturing an advert.

Ed Gamble

Sure. It's Lurpak man with yoghurt.

James Acaster

Yes, he came out with a trombone.

Ed Gamble

With a trombone saying, 'Hello, I'm Creamy Holle.'



James Acaster

I mean, my question was going to be did you get Creamy Holle recommended to you?

Jessica Hynes

No, I just saw it on the shelf.

James Acaster

And you thought, 'I've got to get that?'

Jessica Hynes

Yes.

Ed Gamble

Because of the name?

Jessica Hynes

Everything. Everything about it screamed, 'Buy me, buy me, buy me.'

Ed Gamble

Yes.

Jessica Hynes

And I've never regretted buying it. It's delicious.

James Acaster

That's great.

Jessica Hynes

It's delicious and it's just lovely yoghurt.

James Acaster

Yes. Well, it's a good recommend for everyone, because I'm sure-,

Jessica Hynes

And obviously the Holle is H O double L.

James Acaster

Sure, but, you know-,

Ed Gamble

Yes.

James Acaster

I mean, I still imagine that's effected sales.



Jessica Hynes

I don't think it has.

James Acaster

And you promoting it on this podcast, is going to help-, go some way to getting rid of the hurdle that they must have to overcome every single day.

Ed Gamble

I think-, oh, no, I thought you meant it increased sales.

James Acaster

Are you kidding me? No one's buying Creamy Holle, man.

Jessica Hynes

Yes they-, yes, they are.

James Acaster

They're taking pictures of it at least.

Jessica Hynes

Maybe not a tonne here, but, like, this is an international yoghurt.

James Acaster

Sure.

Jessica Hynes

You know, something you might not know much about.

James Acaster

No.

Jessica Hynes

Like, I'm telling you, it's selling. Don't you worry about that.

James Acaster

Poppadoms or bread? Poppadoms or bread, Jessica Hynes? Poppadoms or bread?

Jessica Hynes

I can not understand what you just said.

James Acaster

Poppadoms or bread, Jessica Hynes.



Jessica Hynes

This is what I heard James Acaster, 'Blah blah blah.' Okay, so you need to slow down.

James Acaster

Yes.

Jessica Hynes

You need to quieten down. You need to say it again in a calm, inside voice please.

Ed Gamble

Thank you for doing this. Finally, someone's done this.

Jessica Hynes

Could you please say it in a calm, inside voice and then I will respond?

Ed Gamble

We're having a lovely discussion about Creamy Holle and you've shouted over the top of it.

Jessica Hynes

I heard, 'Or bread.' What I did not hear was that-, at the beginning, okay? So start again, take a breath, and start again, please.

James Acaster

Would you like poppadoms or bread, Jessica?

Jessica Hynes

Okay, now we're talking, poppadoms.

Ed Gamble

Yes, it's a nice chat now.

Jessica Hynes

Poppadoms, always poppadoms.

James Acaster

Yes, so that's poppadoms.

Jessica Hynes

Always poppadoms.

Ed Gamble

I'm glad you got him to repeat it, because you didn't even hear it the first time.

Jessica Hynes

I had no idea what he said.

Ed Gamble

Yes.

James Acaster

Imagine when we have American guests on, how much of a difficulty they have with that bit.

Jessica Hynes

Do they?

James Acaster

It doesn't go well.

Jessica Hynes

Do they? Come on, I'm sure some Americans love it.

Ed Gamble

They don't understand him a lot of the time and they have to look to me for the translation essentially.

Jessica Hynes

Okay, right.

Ed Gamble

Yes.

James Acaster

And then the rest of the episode they're looking at Ed. I'm just sitting there. I will say stuff, but they will just be looking at Ed.

Jessica Hynes

Is that why you do it? Is it your way of clocking off?

James Acaster

Yes, it's fun, yes. I don't have to do anything after that. Do you want the dips with the poppadoms or is there somewhere-,

Jessica Hynes

Always the dips with the poppadoms. Always the dips with the poppadoms. Always them and then you're literally, like, treating the poppadom like it's a pizza. Like it's a pizza, everything on all at once and then trying to, kind of, get it, like, crunch it without it all falling apart and then scooping up the onion and all the-, even though it's too hot. Yes, that's definitely-, always.



Ed Gamble

When you say, 'Treating it like a pizza,' are you doing, like, a base of one topping?

Jessica Hynes

I'm toppings. Yes, I'm just scattering it on there.

Ed Gamble

Yes.

Jessica Hynes

You know? Just because obviously at that point you're so hungry, you've ordered whatever deliciousness you've ordered and you want it and you're hungry, but, like, the poppadoms come and it's like you fall on the poppadoms as if you haven't eaten for days and you're, kind of, cram-, I mean, anyway, this is just me and you're, kind of, cramming it in your mouth. As if you're not expecting another amount of food that will put you into a coma.

Ed Gamble

Yes.

James Acaster

Yes.

Jessica Hynes

That is me in an Indian restaurant.

James Acaster

Well, they're so delicious. I mean, like, you know-,

Jessica Hynes

They are so-, how can they be that delicious?

James Acaster

Yes. It's crazy.

Jessica Hynes

It's insane.

James Acaster

It is crazy and this is-,

Jessica Hynes

English, right? Poppadoms, English?



Ed Gamble

Yes.

James Acaster

They are English, very English.

Jessica Hynes

That's what I thought.

Ed Gamble

Crisps, big crisps.

James Acaster

Yes, you have just reminded me actually of why I wanted to put this section in the podcast to begin with in 2018, because of how much I love poppadoms. Someone hasn't come on and spoke that passionately-

Jessica Hynes

Can you tell us about the first time you ever had a poppadom please? Can you tell us about it? What was your-,

James Acaster

The very first time?

Jessica Hynes

Can you remember it?

James Acaster

I mean-,

Ed Gamble

With you it's, like, always surprisingly late.

James Acaster

No.

Ed Gamble

He'll probably be like 27 or something.

Jessica Hynes

It wasn't late? It wasn't late.

James Acaster

It wasn't late. No, no, no. I was a kid.



Jessica Hynes

Was it in an Indian restaurant or was it a takeaway?

James Acaster

Yes.

Jessica Hynes

It was in an Indian restaurant.

James Acaster

Yes, yes. We didn't get takeaways very much. My mum would cook and then very occasionally we'd go out for a meal.

Jessica Hynes

Yes.

James Acaster

Actually, maybe it was late. I don't know, but it would have been at The Raj or the Royal Bengal in Kettering, which are, like, two doors down from each other.

Ed Gamble

Are they rivals?

James Acaster

Yes, but they're the two main curry houses and I don't know what the building in between them is, but it must be tense in that building, because they are both vying for all of Kettering's business curry-wise and they're both excellent.

Ed Gamble

You should open a curry house in the building in between.

James Acaster

I should do actually. Acaster's Curry. Acaster's English Curries and I can just sell, I guess, poppadoms and curry with eggs on it. That's my idea.

Jessica Hynes

Good.

Ed Gamble

Breakfast curry.

James Acaster

Yes, breakfast curry.



Jessica Hynes

Finally, someone's going there, good.

James Acaster

Yes, but they're both great places. I love going to them equally, although The Raj are the one that gives me freebies, because I'm famous.

Jessica Hynes

Great. Oh, lovely.

James Acaster

Yes.

Jessica Hynes

Congratulations.

Ed Gamble

Yes, well done, man.

James Acaster

Your dream starter.

Jessica Hynes

Well, I'm just going to preface this by saying that, this is, sort of, what I'm craving at the moment, because I'm getting over this, like, flu that everyone's had, so I've been, kind of, really craving healthy food. So you could ask me this dream menu at another time and it would be different.

Ed Gamble

Yes.

Jessica Hynes

So this is very much what I am craving at the moment.

Ed Gamble

You want nutrients? You want things to build up your immune system?

Jessica Hynes

Yes, so my starter, and this isn't as simple as you might think, but it's lentil soup.

James Acaster

Okay.



Jessica Hynes

Because I was in Budapest filming last year and there was a Syrian restaurant opposite my hotel and they did the most delicious lentil soup I've ever had. Amazing. This is the best soup I've ever had and I was like, I have to now-, and I was eating it all the time. It was so good and I was like, 'Right, I really have to work out how to make the most delicious lentil soup.' Lentil soup that I go, 'I want to eat my own lentil soup,' so that's basically when I came home, I, sort of, tried to and the answer, of course, as you would imagine, is lemon.

Ed Gamble

It's always the answer.

Jessica Hynes

It's lemon guys. It's bloody lemon.

Ed Gamble

As soon as you came home, those lemons would be like, 'She's home.'

Jessica Hynes

The lemons were like, 'Argh, she's home.'

Ed Gamble

You slam a new recipe on the side.

James Acaster

'We're fucked.'

Jessica Hynes

So, lemon, cumin, garam masala, maybe a little bit of ginger, you might want to scrape in there. Maybe a bit of garlic. You want to, kind of, like, put the lentils in with the lemon and all the seasoning and then put the water in and then you've basically got the most delicious soup, that you just never want to stop eating. It's so delicious and I love it.

James Acaster

How do you think-, you figured out the recipe, did you ask them?

Jessica Hynes

No, I didn't ask them.

James Acaster

You just came back and you figured it out?

Jessica Hynes

Well, I just, kind of, looked up different, like, lentil recipes.



James Acaster

Yes.

Jessica Hynes

I mean, it was just like-, yes, it's weird. I just, sort of, weirdly figured it out all on my own. No, I obviously went onto the main (mw 26.00). You know, I went in on the internet and, you know, I did some research.

James Acaster

Yes.

Ed Gamble

Yes.

Jessica Hynes

But yes, but then I, kind of, experimented a bit, but yes. That is just, like, whenever I go anywhere that does lentil soup, I'm always, like, 'I'll have-, I want to try different people's lentil soup, because it varies obviously from place to place, but this was so delicious.

James Acaster

This is something you've always loved then? You've always loved lentil soup?

Jessica Hynes

No, I haven't always loved it.

Ed Gamble

This lentil soup changed your mind on lentil soup?

Jessica Hynes

This lentil soup changed my mind on lentil soup and I realised that the lentil soup I might have been having before was-, it wasn't the good kind. It wasn't the best kind and, having then eaten this lentil soup, and this restaurant had another thing called ful. Which is, like, fava beans and tahini and lemons again and it was that flavour combo of, like, this is all I want, is just that lovely, sharp, lemony, tahini, spicy, just deliciousness, so yes.

James Acaster

You're in that phase at the minute? Your lentil soup phase?

Jessica Hynes

Yes, I'm just loving lentil soup right now.

James Acaster

The people close to you, have they noticed this and pointed it out?



Jessica Hynes

Yes, they love it. They love it.

Ed Gamble

Because I guess you're making big batches right as well?

Jessica Hynes

Sometimes I'm making big batches, sure. Sure. Yes, that's happening.

James Acaster

Yes, yes.

Ed Gamble

I just think, you know, with something like lentil soup, you're not going to make one portion, are you?

Jessica Hynes

I've tried to make a smaller portion, but then it's just never enough.

Ed Gamble

Yes.

Jessica Hynes

So I try to, kind of, I try not to over-make, which is sometimes difficult when you've, kind of, you know, you don't know who's going to eat it, but yes.

Ed Gamble

Yes.

James Acaster

How much lentil soup is in your freezer at the minute?

Ed Gamble

Yes.

Jessica Hynes

Actually none.

James Acaster

Congrats.

Jessica Hynes

No, there's no lentil soup in my freezer right now.

Ed Gamble

How many lemons are in your house right now?

Jessica Hynes

Seven.

James Acaster

Seven lemons.

Jessica Hynes

Not for long, Ed. They better watch out.

Ed Gamble

They're at home listening to this absolutely terrified.

James Acaster

Quaking in their boots.

Jessica Hynes

Quaking in their lemon boots.

James Acaster

Who in your-, who out of all the people that you know loves the lentil soup the most? Who has been, like, 'You've got to make this every time I see you, this is so good'?

Jessica Hynes

I think my daughter. I've got one child who still lives at home and, my daughter, she loves my lentil soup, but then Adam, my husband, loves my lentil soup and then, you know, everyone who comes in loves my lentil soup. Everybody loves my lentil soup, what can I say? I'm not going to lie about it. Everybody bloody loves it, that's why I make it.

James Acaster

I like this voice. I like this character.

Ed Gamble

Yes, I like this character.

James Acaster

The character that makes the lentil soup.

Ed Gamble

The character who's trying to be humble, but has to be realistic.



Jessica Hynes

Trying to be humble.

Ed Gamble

About how much everyone loves her lentil soup.

Jessica Hynes

I'm just being honest, you know?

Ed Gamble

That's a good catchphrase for the character.

James Acaster

Yes, just being honest.

Jessica Hynes

Just being honest.

Ed Gamble

Just being honest.

Jessica Hynes

I did have, like, when I was ordering it in this restaurant when I was in Budapest, I did use to have this, like, side. If I was feeling a bit more hungry, I would have a lentil soup and then I would order their, like, Syrian baba ghanoush and that was a whole other level.

James Acaster

Yes.

Jessica Hynes

Because it was a bit chunky. It wasn't a creamy baba ghanoush, it was, like, a little bit chunky with a bit of tomato, do you know what I mean?

Ed Gamble

Love it.

Jessica Hynes

Yes, that happened.

James Acaster

If that's the dip that I could just eat the most of on its own.

Jessica Hynes

Yes.



James Acaster

Like, if someone said, 'You've got to eat a dip for ages.'

Ed Gamble

That's a good question.

Jessica Hynes

That is a really good-, can we go into bits?

James Acaster

I would like a baba ghanoush please and I could do a tub of that.

Jessica Hynes

I would eat it with a spoon and I was eating it with a spoon.

James Acaster

Yes.

Ed Gamble

Yes.

James Acaster

Absolutely fine.

Jessica Hynes

Because I was eating a lot. I was working. I was eating a spoon of lentil soup, spoon of baba ghanoush, all on my own, so happy.

James Acaster

Heaven.

Ed Gamble

I've just been in Greece.

Jessica Hynes

Okay.

Ed Gamble

And eaten a lot of taramas.

James Acaster

The musical, he plays Kenickie.



Ed Gamble

Yes, I play Sandy.

Jessica Hynes

Oh my god, he's so good.

Ed Gamble

A lot of dips and a lot of tara.

Jessica Hynes

A lot of tara. Oh my god.

Ed Gamble

A lot of tara.

Jessica Hynes

They're probably different tara to the ones-, we get quite pinky, dyed, maybe not-,

Ed Gamble

Yes, no, it's white.

Jessica Hynes

Maybe not-,

Ed Gamble

White.

Jessica Hynes

White tara?

Ed Gamble

Yes, proper white tara.

Jessica Hynes

Posh tara, good tara, real tara.

Ed Gamble

Yes, really good.

Jessica Hynes

Come on.

Ed Gamble

It's good stuff, but I could eat that with a spoon, even though it's got a real strong pungent taste to it.



Jessica Hynes

So what else? You're having tara in Greece, what other dips?

Ed Gamble

There was a fava bean one actually that they were doing quite a lot.

Jessica Hynes

Was there?

Ed Gamble

Yes, which I think might be a specifically, sort of, Santorinian thing, because we were in Santorini.

Jessica Hynes

Oh, they love fava beans in Santorini.

James Acaster

Oh, yes?

Ed Gamble

Yes, they do, yes.

Jessica Hynes

Sure. They love it.

Ed Gamble

Yes. Yes, they're as scared as the lemons in Jessica's house. Those are the two main dips, I'd say.

Jessica Hynes

Yes.

Ed Gamble

There were a few others but just had a lot of grilled fish. A lot of grilled veg.

Jessica Hynes

Oh, yes. God, yes. Oh, yes.

James Acaster

Baba ghanoush is your dip. If you had to eat one dip, massive, like, a meal-sized portion of one dip.

Ed Gamble

Could you eat it like a yog?

James Acaster

Urt.



Jessica Hynes

I could-, Do you know what? It would have to be home-made hummus. I'm sorry, it's so boring. So boring.

Ed Gamble

No.

James Acaster

No.

Jessica Hynes

But, like, listen. I mean, when I make hummus I do soak the chickpeas.

Ed Gamble

Yes.

Jessica Hynes

So, I soak them. In some cases I've even peeled them, just for kicks.

James Acaster

Wow.

Ed Gamble

Yes.

Jessica Hynes

So you have to, you know, after you've boiled them and all the skin gets loose on them and then you just spend ages just-, because the skin, sort of, falls off them and then you've got this crackly load of chickpea skin and just pull it off and pull it off and then it becomes so creamy. So yes, I do like hummus. Home-made hummus. So good.

James Acaster

You ought to open a café.

Ed Gamble

Yes.

Jessica Hynes

I am. I'm opening a café. In fact, I just literally, like, just right now decided.

Ed Gamble

Yes, decided you're going to do it. It's all dips.



Jessica Hynes

Just, like, literally at this point.

James Acaster

Yes, dips and soups.

Ed Gamble

Dips and soups.

James Acaster

Just call it 'dips and soups'.

Jessica Hynes

It's dips and soups, yes. Soups and dips, actually.

James Acaster

Sorry. Yes, yes, yes.

Jessica Hynes

No, no. Fair enough. Fair enough.

James Acaster

Yes.

Dream main course.

Jessica Hynes

Okay.

James Acaster

You eating this with a spoon?

Jessica Hynes

You could probably eat it with a spoon, but you might want a fork. Because that's something that we discovered-, we did a lot of tempura during lockdown. This was a thing that we did. And so, this main course is a, sort of, combo of things. I mean, maybe I suppose I could call it a side, like, it's on the main plate but it could also be a side.

James Acaster

Okay.

Jessica Hynes

But when we were in lockdown, I had a card that let me go to shop in the cash and carry. I was registered for VAT, I didn't think there was a problem with it. I don't know. Maybe I'm not running soups



and dips yet. Maybe I'm just in the, kind of, R&D stage. But still, I had a cash and carry card. So, those were the only circumstances of which my husband would let me panic buy because obviously that's the point of cash and carry. It's all panic buying. It's tins and tins and tins of everything and they have big lots of everything. So, it's, kind of amazing.

Ed Gamble

Yes. I've never been in one but it's my dream to go.

Jessica Hynes

Oh my god. I can't believe that. It is so fun. It's so fun.

Ed Gamble

Yes, I bet.

Jessica Hynes

So, one of the things they had there was huge tubs of artichokes. So, artichokes. Big, solid, lovely artichokes. So, you would buy it, and it would seem like an expensive buy, it would be quite a lot of your bill because obviously artichokes are expensive. But when you, kind of, worked out how much you were paying for one tub of artichoke, literally three little slices, it worked out a bargain.

Ed Gamble

You may as well.

Jessica Hynes

So, we had quite a lot of artichokes knocking about in the house during lockdown. And tempura was, kind of, on the menu. And then I was like, artichoke tempura. Let's go there.

Ed Gamble

Yes.

Jessica Hynes

And it was out of this world.

Ed Gamble

That sounds amazing.

James Acaster

It does sound delicious.

Jessica Hynes

It really was. Artichoke tempura, why wouldn't you?

Ed Gamble

Because it's like, the way an artichoke is, there's layers and so there's surface area for more-,



Jessica Hynes

The way it is. That sounds like the beginning of a-

Ed Gamble

The way it is.

Jessica Hynes

The way an artichoke is. The way she is. So, there's layers. Exactly. So, that when you, kind of, cook it like that, it holds its shape obviously because they were really good, proper-, they were, kind of, in brine so they weren't too slimy and squidgy. They still had a little bit of crunch. They were good, kind of, cured artichokes if you like. And they work brilliantly in tempura. So, that would be a feature in my main course.

Ed Gamble

How big was the tub of artichokes? I think we'd all like to know.

James Acaster

Well, yes.

Jessica Hynes

Okay. Okay, let me just try to think, like, how could I describe it in this context?

Ed Gamble

Bucket?

Jessica Hynes

Well, I was going to say bucket but that would be too big. So, not bucket.

Ed Gamble

Okay. Not a bucket.

Jessica Hynes

Not a bucket. Not a bucket. Like, a small bucket.

Ed Gamble

Small bucket.

Jessica Hynes

A very, very large jar. So, like, if you'd imagine the largest jar.

Ed Gamble

Yes.



Jessica Hynes

Like, an unreasonably large jar that you would never find in any-,

Ed Gamble

Vase?

James Acaster

Not a vase.

Jessica Hynes

It depends on the vase, I mean, this is-, yes.

Ed Gamble

Yes, it's a vase. A small vase.

James Acaster

Also, I think a few people might be listening to this and thinking that they've got a very different definition of panic buying than you have.

Jessica Hynes

Right.

James Acaster

Because you panic bought a tub of artichokes.

Ed Gamble

We all remember that part of lockdown where everyone went mad and bought up all the artichokes and you couldn't find any.

James Acaster

You couldn't get any artichokes at the cash and carry.

Jessica Hynes

But my husband was extremely strict, like, about not panic buying. But he was almost so worried about it that we would go shopping and I would put two bags of muesli and he would say, 'Put that back. Put one back.' I was like, 'I think it's normal to buy two bags of muesli.' But he wouldn't allow it.

Ed Gamble

Yes. Even outside of a pandemic.

James Acaster

He wouldn't allow it.



Jessica Hynes

Like, outside of a pandemic I would buy two bags of muesli but I was not allowed, I'd have to put one back.

Ed Gamble

If you're having muesli every morning, you don't want to buy muesli every single week, buy two bags. That makes sense to me.

Jessica Hynes

Yes, buy two bags.

James Acaster

Yes.

Ed Gamble

Regardless of the global health situation.

James Acaster

If wasn't for your wimp husband, how much-,

Jessica Hynes

No. Very, very-,

James Acaster

You called him it.

Jessica Hynes

No, I didn't.

James Acaster

We edited it out.

Ed Gamble

Yes.

Jessica Hynes

No. No, I did not call him that. He was a good citizen. Better than me.

Ed Gamble

Yes.

James Acaster

Square?



Jessica Hynes

No. A good citizen.

James Acaster

So, if it wasn't for your good citizen of a husband-,

Jessica Hynes

Yes, thank you.

James Acaster

How much do you think you would've bought of stuff? Do you think you would've panic bought-,

Jessica Hynes

Oh, we don't want to go there. Although, in some cases, when things eased I did then buy-, okay, we're still eating brown rice. And in fact chickpeas, and in fact lentils.

Ed Gamble

Do you buy the big sacks of rice?

Jessica Hynes

Oh, yes.

Ed Gamble

Yes.

Jessica Hynes

It came in boxes. So, yes. So, yes.

James Acaster

Yes, yes.

Jessica Hynes

And I had to buy a bucket so it didn't go off. But I felt like that was okay because it's not like I'm going to the shops and then clearing-, I was buying it from somewhere that wanted to sell me lentils in bulk.

James Acaster

Cash and carry.

Ed Gamble

Yes.

Jessica Hynes

So, does that count as panic buying? Not really.



Ed Gamble

Not if you're still having it. It's not like-,

Jessica Hynes

No.

Ed Gamble

Yes.

James Acaster

And I guess everyone who's walking around cash and carry is probably not panicking.

Jessica Hynes

But I will tell you this. When it all arrived the first time, my husband was like, 'What is this?' I said, 'I've bought some things in bulk from a wholesaler. Stuff that I think would be useful.' And he sat down and he said, 'I've done the calculations. If we eat this food stuff for every meal, we will still be eating it in 7 years.' He said, 'You are going to have to send half of this back.' So, I did. I did. I sent half of it back because it was just completely-. So, yes.

Ed Gamble

Well, they probably thought you were, like, a survivalist or something.

Jessica Hynes

Exactly.

Ed Gamble

Yes.

Jessica Hynes

And to a certain extent, in that moment, I felt like that's maybe what I was. But anyway, so I did have to send half of it back. But luckily I've learnt how to make lentil soup, so.

James Acaster

Yes, that explains your starter. That explains why lentil soup is-,

Jessica Hynes

'Guess what, guys? It's lentil soup again.'

James Acaster

You're peeling chickpeas, making your own hummus.

Ed Gamble

Yes, so far every single dish has been things that you panic bought during the pandemic. Toilet paper for dessert.



Jessica Hynes

No, that was one thing we didn't panic buy. No. I never understood that. Never understood that.

Ed Gamble

Yes.

James Acaster

So, is it just the artichoke tempura?

Jessica Hynes

Tempura. And then a lovely-, there's a thing that I started making which is, like, really, really, really nice. Finely, finely, finely, finely chopped salad. But with, like, greens. So, you know kale is a bit of a contentious vegetable? People are like, 'It's for donkeys.' But actually-,

Ed Gamble

I've never heard that, by the way.

James Acaster

No.

Jessica Hynes

Haven't you? Okay. I think that's maybe what-,

James Acaster

We've never heard someone say, 'It's for donkeys.'

Ed Gamble

Second time you've brought up donkeys on the episode as well.

James Acaster

Yes. Yes, second time. Yes, donkeys has come up again. Yes, yes.

Jessica Hynes

I do love a donkey. But yes, so it's, like, really, really finely chopped. Literally almost so that you're, kind of, turning it into-, I don't know. So, it's not leafy at all. So, you'd really, really finely chop it and finely chop it with, like, other fresh vegetables, and there's lots of lemon in it. And it's just, like, a really, nice chunky-, maybe walnuts.

James Acaster

Oh, yes.

Ed Gamble

Oh, yes.

Jessica Hynes

Yes? Are you with me on that, mate?

Ed Gamble

Yes, yes, yes. So with you.

James Acaster

Yes, I love it. Had a little walnut salad today.

Jessica Hynes

Did you?

James Acaster

Yes, yes. For our lunch in there.

Jessica Hynes

Because you want that little bit of crunch. And maybe the walnuts-, maybe they've been baked.

James Acaster

Yes.

Jessica Hynes

Maybe they've just been put in a pan for a bit.

Ed Gamble

Yes, yes. A little bit toasted.

Jessica Hynes

A little bit toasty. Put a bit of heat on them. Just bringing out that oil, that lovely-, and then finely chop that, mix that up, and then put that with a little-, well, whatever you want really. Mushrooms.

Ed Gamble

Yes.

Jessica Hynes

Finely chop some mushrooms in there. A bit of lemon. Maybe a bit of tamari or a little bit of soy sauce on there as well just to give it a bit of something.

Ed Gamble

Depth and earthiness.

Jessica Hynes

Bit of depth.



Ed Gamble

Bit of umami.

Jessica Hynes

Bit of umami.

Ed Gamble

Bit of umami. Yes.

Jessica Hynes

There she is. There she is. I'm glad you brought her up. Yes, and then with that, like, maybe a bit of baba ghanoush, maybe a bit of hummus.

Ed Gamble

Yes.

James Acaster

Yes. You need to get rid of that hummus.

Ed Gamble

Yes.

Jessica Hynes

You want to get the chickpeas in there somewhere.

James Acaster

Yes, absolutely. You want some brown rice on the side?

Jessica Hynes

Yes. Sure.

James Acaster

May as well.

Ed Gamble

May as well.

Jessica Hynes

I actually have a really-, like, way of making-, brown rice, obviously-, brown rice. That's just brown rice. But I like to chop up sweet red onions and then fry them, like, quite a lot. Again, bit of tamari, bit of umami, maybe a bit of soy sauce, whatever you like. A bit of white miso. Do you know what I mean?

Ed Gamble

Yes.



Jessica Hynes

Stir that in. And then put that in with the brown rice and just, like, give that a big stir.

Ed Gamble

Nice.

Jessica Hynes

And then that, as a dish, is just delicious.

Ed Gamble

Yes, it sounds good.

Jessica Hynes

It's delicious. It's very good.

Ed Gamble

It all sounds so good.

James Acaster

It does.

Jessica Hynes

It is good. It is good.

James Acaster

And yet, in my head, I just keep nearly laughing because I'm imagining someone going, 'Do you want some kale?' 'No way, that's for donkeys.'

Ed Gamble

'That's for donkeys.'

James Acaster

It's making me laugh in my head.

Ed Gamble

'I know people say it's for donkeys.'

James Acaster

Just imagining someone said it. 'I don't want that, it's for donkeys.'

Jessica Hynes

I think the visual would be cut to just a very silent donkey just chewing hard down on kale stalk.



Ed Gamble

Yes.

James Acaster

Yes, yes. Just eating the kale.

Jessica Hynes

I actually do chop the stalks out of kale. I do. And in that situation, if I'm trying to make a finely chopped, like, lovely, raw salad, I will take the stalks out.

Ed Gamble

You don't want the stalks in there.

Jessica Hynes

Listen. If you want to eat the stalks. Good. Do it. Do it.

Ed Gamble

But you're a donkey.

James Acaster

You are a donkey. You could chop them up and put them in a pasta because if you don't know what to do with the stalks, because you're using all of the leaves, you could chop them up, have them in some pasta with some chorizo maybe, off the top of my head, or something like that.

Jessica Hynes

Woah.

Ed Gamble

Yes. Not a bad idea.

James Acaster

Bet that'd be good.

Jessica Hynes

Somebody did say about, like, parsley stalks are good at the end of-, if you're making a little tomato sauce then you might bang that in there.

James Acaster

Oh, lovely.

Jessica Hynes

And a handful of parsley stalks. Bam.



James Acaster

Love it.

Ed Gamble

Pesto. You could whizz them up into a little pesto situation.

Jessica Hynes

Oh, do you know what? I love a bit of pesto. Do you ever make pesto with, again walnuts, do you ever make pesto with walnuts and parsley and oil and garlic?

Ed Gamble

I can't say I have.

Jessica Hynes

You know what? You don't need pine nuts. We're so fixated-, 'Oh, your pesto, it's got to be pine nuts.' No. No, no, no.

James Acaster

Everyone says that.

Jessica Hynes

Obsessed.

James Acaster

Yes, yes.

Jessica Hynes

Obsessed. I mean, pine nuts are lovely.

James Acaster

Yes. No shade.

Jessica Hynes

They are, like, the absolute jewel of nuts.

Ed Gamble

I've never finished a bag.

James Acaster

Really? I have. I've finished a bag.

Jessica Hynes

They're too oily, aren't they? I mean, you can't scoff pine nuts, can you?



Ed Gamble

No, you can't scoff them.

James Acaster

I can.

Jessica Hynes

Like macadamia nuts.

Ed Gamble

You use them for a dish. Like, toast-,

James Acaster

Am I invisible?

Jessica Hynes

Sorry, did you say something?

Ed Gamble

Who are you? Toast them, put them in a salad. But then they're going in the cupboard and I'm to touching them again.

Jessica Hynes

Yes. Is that because you're conditioned to treat them like they're special?

Ed Gamble

Well, they're the jewel of the nut.

Jessica Hynes

The jewel of a nut.

Ed Gamble

Yes.

Jessica Hynes

But, I mean, obviously they're very costly compared to other nuts as well.

Ed Gamble

Yes. Yes.

Jessica Hynes

Sorry, what were you saying? Sorry.



James Acaster

I've scoffed them.

Jessica Hynes

What, a whole bag of pine nuts?

James Acaster

Yes, I used to walk around-

Jessica Hynes

What? That's crazy.

James Acaster

Before I lived in London, but I would come to London for gigs and I'd just have to kill, like, 12 hours a day because I'd stay round someone's house-

Ed Gamble

So many of your stories start like this but with different foods.

Jessica Hynes

Why are you so upset and angry about that?

James Acaster

I know it's bad but it was two years of this shit. It was two years of staying round people's houses and then, like, 'I've got to go to work, you've got to get out.' And I was like, 'My open mic gig doesn't start until 8. Are you fucking kidding me?'

Jessica Hynes

So, you just used to go and buy yourself a little bag of pine nuts and go and eat them in the park, crying?

James Acaster

Yes.

Ed Gamble

Or you'd take them from your friends cupboards.

Jessica Hynes

Wow.

James Acaster

No, I wouldn't take them from the cupboard. No, no, no.



Jessica Hynes

No, you never take anyone's pine nuts.

James Acaster

I'd get them from the shop or something, then just walk around wolfing them and around London, and then look at free art.

Ed Gamble

They don't seem like an eating nut to me, like, a snack-y nut.

Jessica Hynes

Yes, for most people. For most people.

Ed Gamble

Yes. So, I'm in the right here?

Jessica Hynes

Well, I wouldn't-, listen, lets not put a value judgement on it. Nobody's right or wrong for-,

James Acaster

Right or wrong, it's the jewel of the nut.

Jessica Hynes

I mean, James isn't wrong for scarfing pine nuts just willy-nilly.

Ed Gamble

Weird though.

Jessica Hynes

He's not wrong for it. He's just sharing his truth.

James Acaster

Yes.

Ed Gamble

Yes.

Jessica Hynes

And that's okay.

Ed Gamble

Also, I worry about pine mouth.



James Acaster

Yes, yes. Pine mouth is a thing.

Jessica Hynes

Is it?

Ed Gamble

Do you know about pine mouth?

Jessica Hynes

No.

James Acaster

Ed Easton got it.

Ed Gamble

I only found out about it on this podcast, many years ago when we'd just started.

Jessica Hynes

Okay.

Ed Gamble

If you have a bad pine nut, it coats your mouth with the bad oil and then it changes the way you taste everything for ages.

James Acaster

Yes. Everything tastes like garbage.

Jessica Hynes

Are you actually kidding me?

James Acaster

No, no. This is true stuff.

Ed Gamble

No, it's pine mouth.

James Acaster

Ed Easton got it.

Jessica Hynes

What the hell.



James Acaster

Ed Easton was in the room below us when it came up on the podcast, I went and I dragged him up-, if it was during Ivo Graham's episode if you want to go back and listen to it. And then Ed Easton came in and he very bravely shared his story of getting pine mouth.

Jessica Hynes

Wow.

James Acaster

Yes, so that's a real thing.

Ed Gamble

So, I'm actually scared of pine nuts because of that. Especially ones that have been in the cupboard for a while.

Jessica Hynes

Wow. Yes. No, I mean, I can see that. I didn't know that.

Ed Gamble

Because I can't be walking around and everything taste bad.

Jessica Hynes

No. Nobody wants that.

Ed Gamble

Because then I've got nothing left.

Jessica Hynes

No, exactly.

James Acaster

Yes, you've got nothing left.

Jessica Hynes

God, I did not know that about pine nuts. Are there any other nuts that are like that?

Ed Gamble

Not that I know of.

James Acaster

I think all the other nuts, you're safe.

Ed Gamble

Yes.



James Acaster

They're not going to coat your mouth and mess your day up but, like, pine nuts are the silent assassin.

Jessica Hynes

Pine nuts, watch out. Be careful. Is there anything to look out for? I mean, do they look different from the other nuts? So, for example, would you be more likely to do it if you were just wondering round a park just literally pouring the packet into your mouth?

James Acaster

Your dream side dish.

Jessica Hynes

Dream side dish would probably be fried halloumi, just comes off the top of my head.

Ed Gamble

Oh, yes.

James Acaster

Yes.

Jessica Hynes

Halloumi to introduce myself.

James Acaster

What?

Ed Gamble

Let it come off the top of your head.

Jessica Hynes

Halloumi to introduce myself.

Ed Gamble

I've heard a lot of halloumi puns, I've never heard that one.

Jessica Hynes

Okay. Enjoy.

Ed Gamble

Because 'Hello, me' I hear quite a lot.

James Acaster

It's funny how there are certain things, the words that people hear, and you just can't help but-, so, obviously when you hear 'halloumi' you can't help but hear in your head-,



Jessica Hynes

Halloumi to introduce myself.

Ed Gamble

Yes, halloumi to introduce myself.

James Acaster

Yes. Someone told me the other day that they can't look at Ealing Broadway without thinking about feeling horny.

Jessica Hynes

Wow, interesting.

Ed Gamble

And unfortunately, because of the way podcasts work, there will be a large amount of people listening to this now who then will have the same thing.

Jessica Hynes

Yes, that will happen.

Ed Gamble

That will stick in.

Jessica Hynes

It'll just go in there.

Ed Gamble

Yes. With both, 'Halloumi to introduce myself,' and the feeling horny.

James Acaster

'Halloumi to introduce myself,' feeling horny.

Jessica Hynes

Halloumi is something that-, I think that's why I could never not eat fried halloumi. When it's really delicious and juicy and, like, crispy on the outside, and it's got a little bit of, whatever dip, but obviously essentially it would be the sweet chilli sauce, that would be the main thing that you'd want. I mean, I think so, right?

James Acaster

We've been very anti sweet chilli sauce on this podcast.

Ed Gamble

Yes, I'm still anti sweet chilli sauce.



Jessica Hynes

Wow. Okay, let's go there because I need to catch up.

Ed Gamble

Because that's how they serve it at Nando's as well, with sweet chilli sauce.

Jessica Hynes

Okay. And you don't like that?

Ed Gamble

No, I don't touch it. I just have the halloumi.

James Acaster

I don't like halloumi, so.

Jessica Hynes

Okay. Why, Ed?

Ed Gamble

I can just go straight halloumi.

Jessica Hynes

Yes, but why?

Ed Gamble

Sweet chilli sauce, you may as well have a tub of jam. I think it's too sweet. I feel like there's almost nothing chilli in it, it's just pure sweetness.

James Acaster

I, kind of, feel the same way.

Ed Gamble

But halloumi, to introduce myself.

Jessica Hynes

Wow. What would you have with that? What would you prefer as a dip?

Ed Gamble

I'd go normal just straight halloumi. If I'm having Nando's I can do, like, hot sauce with it maybe. But I could just eat the fried halloumi.

Jessica Hynes

So, here's the situation. Okay? Just for example, just hypothetically.



Ed Gamble

Yes, yes.

Jessica Hynes

There's a lovely big plate of fried halloumi. The perfectly crispy little ones that are a little bit joined, the cheeky ones that you'll go for, it's a little bit bigger. Delicious, fresh, still a bit squidgy. Glistening. They're glistening. There's a lovely big tub of sweet chill sauce in the middle. You're telling me you're going to go up to that plate of halloumi, you're going to pick up a piece of that sweet, juicy, salty cheese, and you're not going to dip it in the chilli sauce?

Ed Gamble

I'm not going near it.

Jessica Hynes

What planet are you from? What is going on there? Why? Why, Ed?

Ed Gamble

Because I just don't like sweet chilli sauce. I think it takes away from the flavour.

Jessica Hynes

Take us back. Talk us through it. When did this happen?

Ed Gamble

Well, when did sweet chilli sauce first become big? Probably the 90s?

Jessica Hynes

Yes.

Ed Gamble

Yes. So, it was probably back in the 90s.

Jessica Hynes

Yes.

Ed Gamble

A lot of kids were really into it.

Jessica Hynes

Yes.

Ed Gamble

And it just wasn't my scene. I thought, 'I'm a bit more grown up than this,' you know?



Jessica Hynes

Okay. Is it because it was sweet? Did something happen?

Ed Gamble

Well, it's just like, to me, having melted down Haribos. And sweeties aren't my thing.

Jessica Hynes

I'm not into sweeties. I don't have a really sweet tooth.

Ed Gamble

Well, you are because you like sweet chilli sauce.

Jessica Hynes

Wow.

James Acaster

Halloumi to apologise on his behalf. He should not have said that. You're a guest on this podcast.

Jessica Hynes

So, when did you stop liking sweet things?

Ed Gamble

Oh. So, I'm type 1 diabetic.

Jessica Hynes

Okay.

Ed Gamble

But I don't think it has anything to do with that. I like sweet things. I eat desserts. But I don't like pure sugar sweet things. I don't know if that's connected to my type 1 diagnosis. But also, I just think it's a shame-, I like spice and I feel like the sweetness in the sweet chilli sauce outweighs the spice too much.

Jessica Hynes

Do you think it's a bit patronising to the chilli?

Ed Gamble

I think it's patronising to the chilli. I think that people eat it, they're like, 'Ooh, I'm having chilli.' You're not.

Jessica Hynes

You think that's what people are thinking?



Ed Gamble

You lot are eating the sweet chilli sauce and going, 'I like spicy things.' You don't. You're eating jam.

Jessica Hynes

Maybe they're just not thinking, 'I like spicy things,' they're just enjoying the sweet chilli sauce. That could be happening.

James Acaster

Benito's nodding his head.

Ed Gamble

Yes.

Jessica Hynes

Because the thing is, I wouldn't normally have sweet chilli sauce on much else but when it comes to a fried halloumi side with sweet chill sauce, there's no way I'm not going to dip that halloumi in there. There's just no way.

Ed Gamble

Yes. See, I'm not even going to dip it. I had some halloumi fries recently at a festival.

Jessica Hynes

How were they?

Ed Gamble

They were really good. I got a dip.

Jessica Hynes

Okay.

Ed Gamble

Yes.

Jessica Hynes

Yes. What was it?

Ed Gamble

Garlic mayonnaise.

Jessica Hynes

Okay.

Ed Gamble

How do you feel about that?



Jessica Hynes

I feel that is a fantastic idea.

Ed Gamble

Yes, it was. That was good.

James Acaster

I didn't know what that, 'Okay,' signified there.

Ed Gamble

And it was double dairy, which felt weird.

James Acaster

'I double dairy you.' But it does sound a little bit strange.

Ed Gamble

'Halloumi to double dare you.' So, that was good. But there was sweet chilli available and I didn't dip.

Jessica Hynes

Do you know what is delicious? Is real mayonnaise, like, home-made mayonnaise. Actual mayonnaise that isn't-, and I feel like-,

James Acaster

Someone panic bought eggs in the pandemic.

Jessica Hynes

That was hollandaise. That was the hollandaise.

James Acaster

Yes, sorry.

Ed Gamble

The hollandaise months.

Jessica Hynes

Those were the hollandaise months. Exactly. But yes, no I could see that.

Ed Gamble

Yes.

Jessica Hynes

I mean, a lovely, good mayonnaise. What is not to love there?



Ed Gamble

I'm going to counteract what I said a little bit here.

Jessica Hynes

Isn't that a bit cloying though? Sorry.

Ed Gamble

It was a bit. It was a bit claggy.

Jessica Hynes

Wow. Okay. Thank you for admitting that. Thank you for being honest about that.

Ed Gamble

Halloumi very much.

James Acaster

What?

Ed Gamble

I was trying my own one.

James Acaster

Halloumi very much?

Ed Gamble

Yes. And hello to you too. Have you been to Bubala?

Jessica Hynes

No.

Ed Gamble

It's amazing.

Jessica Hynes

What do they do? Mayonnaise?

Ed Gamble

It's a vegetarian restaurant in Soho.

Jessica Hynes

Okay. Okay.

Ed Gamble

One of their starters is this whole block of fried halloumi and, is it black seed honey or something?



Jessica Hynes

Oh, my god.

Ed Gamble

So, you know, it feels-

Jessica Hynes

Cheese and honey. Yes.

Ed Gamble

See, I feel like I'm going against my own point there with sweetness but it is absolutely delicious.

James Acaster

Oh, we're singing from the same hymn sheet here.

Jessica Hynes

And you've had that?

Ed Gamble

Yes. That is phenomenal. Yes, it's really, really good.

Jessica Hynes

Black honey on a chunk of halloumi.

Ed Gamble

Yes.

Jessica Hynes

I mean, that is, like, I'm saying yes to that.

Ed Gamble

It's not a slice or anything, so it's just one block but it's perfectly fried. You've got to go.

Jessica Hynes

It sounds amazing.

James Acaster

Yes.

Jessica Hynes

That sounds amazing.

James Acaster

Your dream drink?



Jessica Hynes

I don't drink alcohol, so my dream drink is different because, obviously, in every situation, sometimes it's an alcohol-free beer, which there are so many brilliant ones. They do amazing, and every year it feels like there are more and more brilliant, I couldn't believe it when they brought out alcohol-free Guinness. It was just, like, a gift to be able to go into a pub and have a lovely, big. Because, I haven't drunk for seven years, I've forgotten what a real pint of Guinness tastes like.

James Acaster

I know the feeling.

Jessica Hynes

So, to me, it was heavenly. So, I love drinking alcohol-free beers, all the different kinds of alcohol-free beers. But, yes, so maybe it's alcohol-free Guinness, maybe I'll just go there.

James Acaster

Yes, it is good.

Jessica Hynes

It's good.

Ed Gamble

It's good stuff.

Jessica Hynes

But, in a meal situation, see that would be more like if I was going to go to a pub or go to a pub lunch or just be there, I would have alcohol-free Guinness if they have it. But with a meal, I love a sparkling water with a bit of squeeze of lime.

Ed Gamble

Woah.

Jessica Hynes

Hold on a minute. I know, limes have not had a look-in, have they.

Ed Gamble

The lemons just relaxed.

James Acaster

Yes. Do you hear that? That's the sound of seven lemons breathing a sigh of relief.

Jessica Hynes

But, in fact, I did go in hard on the limes, actually, during lockdown again and I really moved into limes and I've not revisited limes but in a sparkling water, properly half a squeezed lime, bit of ice. I mean, the thought of it is making my mouth water right now. That is just the most delicious drink, it's so delicious.



James Acaster

We probably haven't had this happen on the podcast before, where, for someone's water course, they've chosen sparkling water with lemon and then for their dream drink they've chosen sparkling water with lime.

Ed Gamble

And loads of lime.

Jessica Hynes

Like, proper lime, loads of lime. So, you've got a little bit of.

James Acaster

Yeah.

Jessica Hynes

That is so delicious, that drink.

Ed Gamble

You are never going to get scurvy.

James Acaster

Congratulations.

Ed Gamble

Guaranteed.

Jessica Hynes

You know, people can still get scurvy.

James Acaster

Yes.

Ed Gamble

For sure, yes.

Jessica Hynes

Sorry, that's such a stupid thing to say. I apologise, I'm so sorry.

James Acaster

No, it's good to raise awareness. So, you're using your platform for good there.

Jessica Hynes

Thank you.



James Acaster

You should be doing that.

Jessica Hynes

Thank you.

James Acaster

And scurvy doesn't get talked about enough, so.

Jessica Hynes

No, it doesn't.

Ed Gamble

Outside of, sort of, nautical history.

James Acaster

Yes.

Ed Gamble

Yes.

James Acaster

I think you should have all of those drinks. I think you should have the sparkling water with the lime, but I think you should also have, at some point in your meal, the alcohol-free Guinness. Even if it's just at the end or something.

Jessica Hynes

But, maybe not all together but another drink I love is Lassi. So, I love a salty Lassi or a mango Lassi. So, my idea of a really lovely, but that's now getting into pudding territory here, is to have a Lassi but with fresh mango. So, no added sugar, just fresh mango whizzed up with kefir, whizzed up, that is a delicious drink.

Ed Gamble

So, maybe this is a bridging drink from your main course into your dessert?

Jessica Hynes

Yes, it is.

James Acaster

Respect.

Ed Gamble

Nice to have a bridging drink, yes.



Jessica Hynes

It really is, yes it is.

James Acaster

All those drinks sound great and you deserve all of them.

Jessica Hynes

Yes, okay. Thank you.

James Acaster

So, we've found a place for each one of them. We got sent some alcohol-free Guinness during the lockdown.

Jessica Hynes

What?

James Acaster

I put champagne in mine. No, Prosecco, I put Prosecco in it and made a black velveteen.

Jessica Hynes

Did you know that in Dublin, during the lockdown, there was a Guinness van? There was a van that was taking Guinness house-to-house so you could have it poured from the barrel. You could call up, they would drive up and they would pour the Guinness from the barrel out the back of the Guinness van in Dublin and then you could have a nice, poured pint of Guinness during lockdown. So civilised, isn't it?

James Acaster

That's lovely.

Jessica Hynes

It's a lovely story, isn't it.

James Acaster

It's Ed's favourite drink, pretty much.

Ed Gamble

Yes.

Jessica Hynes

Is it, Guinness?

Ed Gamble

Yes.



James Acaster

Yes, he would have liked that a lot.

Jessica Hynes

I absolutely love Guinness.

Ed Gamble

It's amazing stuff.

Jessica Hynes

It is amazing stuff.

Ed Gamble

And from the back of a van, during lockdown?

Jessica Hynes

Well, yes, because, I only drink it from a can because I drink non-alcohol Guinness now and you can get it from a can with the widget, but a lot of people would say that the poured Guinness in Dublin is the most delicious. Which I'm sure you would know. Have you been to Dublin and had a poured Guinness?

Ed Gamble

Yes, I've been to Dublin and it is delicious.

Jessica Hynes

Is it different?

Ed Gamble

I'm not sure I pick up on the nuances.

Jessica Hynes

Right.

Ed Gamble

So, there are plenty of places in London I really enjoy a Guinness. But, it's also the surroundings. You're in Dublin, you're near the factory, it's always good to see the factory while you're drinking something.

Jessica Hynes

Yes, I agree.

James Acaster

Yes.



Jessica Hynes

Yes, I feel like that about Ribena.

James Acaster

Your dream dessert. Now, you've already said that you don't have a sweet tooth so I'm a bit nervous because I do have a sweet tooth. Even though I don't like sweet chilli sauce, I love desserts, I love puddings.

Jessica Hynes

Is this something that would have to go with the meal, the absolute mess of the meal I've just described?

James Acaster

No. It's completely up to you.

Ed Gamble

It's just whatever you want. Honestly, like, no one's judging you.

James Acaster

And, remember, you've got that Lassi there as a little bridge.

Ed Gamble

Yes.

Jessica Hynes

As a little bridge into something else.

James Acaster

It's the sweetness, so it'd be a shame to go and do a savoury dessert, wouldn't it.

Jessica Hynes

Well, I mean, I feel so boring saying something like fruit, like papaya or like mangoes and things like that. But, papaya's just so delicious. I mean, I would love to have that as a pudding, but it is a bit boring, isn't it, just having a little bit of that. Oh, that lovely pink papaya, you know when it's just so delicious and it's rare, it's not a usual fruit, it's exciting. It's a different, kind of, fruit. So, that sliced. And also, fresh mangoes are also delicious and it feels like a treat fruit.

James Acaster

Yes.

Jessica Hynes

So, if I just go into pudding to say I would love treat fruits, fruits that you don't normally have. Like, a Sharon fruit or maybe a dragon fruit, or maybe an assortment of treat fruits that you have to go to a special shop to get.



Ed Gamble

The more exotic side of fruits?

Jessica Hynes

The exotic side of fruits, thank you, I think that's probably a way of saying that. That would be my absolutely, like, yes, because then everything is delicious.

Ed Gamble

What the listener can't see, if you're only listening in audio, is every time Jessica said treat fruits, she had a body movement for it.

James Acaster

Yes.

Jessica Hynes

Treat fruits.

James Acaster

Yes, both hands.

Ed Gamble

Yes.

Jessica Hynes

Treat fruits.

James Acaster

Kind of, a bit Tommy Cooper-y.

Jessica Hynes

You know what I'm talking about, treat fruits.

James Acaster

Yes.

Jessica Hynes

That's it. But, I love a treat fruit.

Ed Gamble

Yes.

James Acaster

Yes.



Jessica Hynes

Yes, I love a treat fruit, something that you wouldn't get normally in your box.

James Acaster

Yes, sure.

Jessica Hynes

In your fruit box. In your organic fruit box.

Ed Gamble

The banana's, obviously, not a treat fruit under that definition.

Jessica Hynes

Do you love a banana though?

Ed Gamble

But, it does feel like a treat every time, the banana.

James Acaster

Yes.

Jessica Hynes

One thing I would love to have, I guess, and this is as a segue, and this is a nostalgic pudding, is a banana split.

Ed Gamble

Oh, yes. Now you've said it.

James Acaster

Yes.

Jessica Hynes

I mean, for me, a banana split is the absolute. As a child, that was the ultimate treat. If you've got a banana split at the end of a meal out, that was the best day of your life. A banana split is just that and then the cream.

Ed Gamble

In its own special bowl.

Jessica Hynes

In its own special bowl, a bit of sauce, a bit of whipped cream, a bit of something on it. Why aren't there more banana splits happening?



James Acaster

Yes.

Ed Gamble

Well, I was going to say, I feel sorry for the people who really thought banana splits would last forever and made the bowls.

James Acaster

Yes.

Ed Gamble

They must have been the company that were like, 'Well, banana splits are going to be popular forever so let's go into business and create a whole new bowl.' Because, everything else you can just use for other stuff. That, what are you using a banana split bowl for apart from a banana split?

James Acaster

Yes, that's all you're using it for.

Jessica Hynes

I know.

James Acaster

What a sad day for those people.

Ed Gamble

Yes.

Jessica Hynes

Yes.

James Acaster

What a sad day going, 'What do you mean, no one's eating a banana split?' 'No, no one wants banana splits anymore.' 'Why not?' 'They say they're for donkeys.'

Ed Gamble

They're for donkeys.

Jessica Hynes

Why don't they want banana splits anymore?

Ed Gamble

Donkeys eat them. I don't know, it feels like it'll be the next trend to come back around, maybe.



Jessica Hynes

Let's make it happen. I mean, I'm so up for it.

Ed Gamble

Well, you've got soups and dips.

Jessica Hynes

Soups and dips and banana splits. Soups and dips, banana splits, welcome to my restaurant.

James Acaster

It's the full name.

Ed Gamble

You have to be at the door to welcome us like that.

Jessica Hynes

Welcome.

James Acaster

Is the full name, 'Soups and Dips, Banana Splits, Welcome to My Restaurant?'

Jessica Hynes

Yes.

James Acaster

Because that would be great. If that was the full name.

Jessica Hynes

Yes, that's the advert and the full name.

Ed Gamble

Yes.

James Acaster

Yes, I'm going to Soups and Dips, Banana Splits, Welcome to My Restaurant.

Ed Gamble

Yes.

Jessica Hynes

Yes. Welcome to my restaurant.

James Acaster

Absolutely.



Ed Gamble

If you're going to do it like that.

James Acaster

Yes, I mean, I would fully go into business with someone who was opening a banana split place. Like, a hatch that just did banana splits, I'd invest in that immediately.

Ed Gamble

They're quite difficult to eat on the move though, a banana split, I would say.

Jessica Hynes

Yes, you're right.

Ed Gamble

Yes. So, I think, it would have be seated.

Jessica Hynes

There's a YouTube video of somebody who makes banana pancakes, I think in street food somewhere in Thailand but somehow has popped up on my feed and I don't know how, because I'm not on any social media. But, maybe some, sort of, food algorithm.

James Acaster

Is this your YouTube?

Jessica Hynes

So, when I'm going on YouTube.

Ed Gamble

So, for a moment I thought you were saying it pops up on your feed but you don't have any social media.

Jessica Hynes

Well, I'm not joined in on anything.

Ed Gamble

So, it's just coming up in front of your eyes?

Jessica Hynes

It just, sort of, comes up on my phone randomly.

James Acaster

Yes. Is it your husband texting you? 'I didn't ask for this.'



Jessica Hynes

But, they have little banana, I would like try one of those.

Ed Gamble

Banana pancakes?

Jessica Hynes

It's, like, banana pancakes but I've seen she makes a stretchy pastry, so it's fresh every morning, the stretchy pastry. And then, she stretches it out, puts it in this massive, great big wok fryer and then slices in the banana.

Ed Gamble

That's good.

Jessica Hynes

Folds that up, puts that in a little tray and then puts a bit of, I don't know what it is. It looks quite sugary, it looks like it could be some, sort of, condensed milk style something on the top of that little sliced banana. I mean, I would like to try one of those one day. I would like to try one of those little banana pancakes one day.

Ed Gamble

I think, that's a good goal in life.

Jessica Hynes

Yes, maybe.

Ed Gamble

Yes, one day, I'd like to try that banana pancake.

James Acaster

A banana pancake, that's achievable.

Jessica Hynes

I'd have to go to Thailand, but I've no objection to that.

Ed Gamble

You're in the dream restaurant.

Jessica Hynes

I've never been. I love Thai food.

James Acaster

My friend's getting married in Thailand.



Jessica Hynes

I love Thai food.

James Acaster

I've got a plus one.

Jessica Hynes

Great.

James Acaster

You want to come?

Jessica Hynes

Okay, sure.

James Acaster

You can come along, get you those pancakes while we're there.

Jessica Hynes

Great. I love Thai food.

James Acaster

Yes.

Jessica Hynes

Thai food, I did learn once the basics of the Thai, because I just thought, 'Actually, once you get the Thai ingredients, you put it on anything and it's instant Thai joy.'

James Acaster

Can you tell us the secret to instant Thai joy?

Jessica Hynes

It's chopped coriander, lime, fish sauce, garlic, a little bit of chilli, oil, and what else.

Ed Gamble

Thai basil?

Jessica Hynes

Lemongrass, chopped lemongrass.

James Acaster

Because it's a podcast, it means that no one can really appreciate that who was listening. But, no one has adopted that pose. We've got a video of it, so we'll try and put that out somewhere.



Jessica Hynes

What, this?

Ed Gamble

No, it was more like this.

James Acaster

You went like this. So, you had your hand on your hip like, 'I'm a little tea cup,' but also your hand on your chin with your elbow just as far out as your other elbow was and extremely straight backed posture, yes. As you were trying to think of what's in the Thai magic.

Jessica Hynes

But, it helps. It really helps. It does help.

James Acaster

Yes, it was great.

Ed Gamble

You looked like a, sort of, wax model of an inventory in a living history museum.

Jessica Hynes

I'll take that as a compliment, thank you.

James Acaster

Yes, like, if they did another Night At The Museum, you'd come to life as an inventor, just thinking about something.

Jessica Hynes

Thank you, I'd like that.

Ed Gamble

Thinking about Thai ingredients.

Jessica Hynes

I would like that.

James Acaster

Yes. I'm going to read your menu back to you now, see how you feel about it. You would like sparkling water with lemon.

Jessica Hynes

Yes please. Oh, thank you.



James Acaster

You want poppadoms for all the dips, putting them on there like a pizza. Starter, you would like lentil soup from the place in Budapest but also made by yourself, I guess?

Jessica Hynes

Could be, but, obviously, that would be ideal if they could provide that.

James Acaster

Great.

Ed Gamble

Oh, yes, we can sort that out.

Jessica Hynes

So, I guess that's Syrian lentil soup.

James Acaster

Yes. Syrian lentil soup, for starter. Main course, artichoke tempura along with a finely chopped green salad and walnuts, baba ghanoush, and houmous.

Jessica Hynes

Yes. Oh God, delicious.

James Acaster

Side dish, fried halloumi with sweet chilli sauce.

Jessica Hynes

Oh, come on.

James Acaster

Drink, sparkling water with lime. And then, you're going to have a Lassi to bridge yourself over to the treat fruits.

Jessica Hynes

Yes, please.

Ed Gamble

Did you want a banana split as well, on there?

Jessica Hynes

Do you know what, just as it's a special occasion, yes. Yes, I will.

James Acaster

Yes, banana split.



Ed Gamble

Banana split with some treat fruits around.

Jessica Hynes

Yes, just to put me to sleep.

James Acaster

And then, an alcohol-free Guinness at the end.

Jessica Hynes

Oh, wow. Maybe a little while after it, after a lot of that digestion. Maybe in the pub afterwards. So, I've had a bit of a walk around, gone to a pub, alcohol-free Guinness.

James Acaster

Who would you want to go to the pub with, in the dream?

Jessica Hynes

Just everybody.

James Acaster

What?

Jessica Hynes

Everyone's invited. Whoever, obviously, I was out with. What do you mean, like, literally or in a fantasy world?

James Acaster

Yes, your dream.

Ed Gamble

Well, yes, obviously in the fantasy world. We're not making you go to the pub now with people.

James Acaster

Like, you're going to the pub now to have your Guinness after your dream meal.

Jessica Hynes

All of my best friends and my family. That would be great.

James Acaster

Yes, that's good.

Ed Gamble

Who's your best friend?



James Acaster

Who's your best friend? One.

Ed Gamble

Don't say your husband, he doesn't count.

James Acaster

Husband doesn't count.

Jessica Hynes

Okay, listen, I've got a lot of people I love in my life but my oldest friend is my friend Siobhan who I met in primary school and she has told the story that she said she was new, we were four, and then the teacher said, 'Oh, Jessica, you have to look after Siobhan.' And, she said, I basically just took that literally and so in my mind that was like, 'Oh, for the rest of your life.' So, I took on that responsibility very heartily, so now we're still best friends.

Ed Gamble

Perfect.

James Acaster

That's great.

Ed Gamble

The perfect companion.

Jessica Hynes

Yes.

James Acaster

That's great. I want to see a film of that, or a sitcom.

Jessica Hynes

I've got some good pictures of us, we were super cute.

James Acaster

Would she have an alcohol-free Guinness with you?

Jessica Hynes

Yes, she would. She might have a little bit of a red wine, maybe.

Ed Gamble

Maybe.



Jessica Hynes

She might not have an alcohol-free Guinness, it's a particular tippie. I think, alcohol-free Guinness is for somebody who probably really liked drinking in the past.

James Acaster

Probably, yes.

Jessica Hynes

It's a bit of a giveaway.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

And, that menu sounds absolutely delicious.

James Acaster

It does sound great.

Jessica Hynes

Thank you.

James Acaster

And, look, thank you so much for, oh, I burped.

Ed Gamble

Right, fantastic.

Jessica Hynes

Wow. That's good. Is that a good way of ending?

Ed Gamble

It's normally me who wraps the episode up, James has tried it for the first time and he's burped.

Jessica Hynes

Woah, I can't burp on cue.

James Acaster

No, that wasn't on cue.



Ed Gamble

That wasn't on cue. I hope it wasn't on cue, because it's very rude.

Jessica Hynes

Can anyone here burp on cue?

James Acaster

Basically, I decided not to hold it in at the end because I thought, 'I've already done a little bit.' The rule of comedy.

Jessica Hynes

Let it out.

James Acaster

Let it out. But, I'm not proud of it.

Jessica Hynes

If there's a burp in the works, let it out.

James Acaster

Benito looked like he was going to cry.

Ed Gamble

Yes.

James Acaster

He looked at me absolutely so upset that I'd done it.

Ed Gamble

Yes, because he's got headphones on.

James Acaster

Yes.

Ed Gamble

Nice one. Thanks so much for coming to the dream restaurant, Jessica.

Jessica Hynes

It's been an absolute pleasure, thank you for having me.

Ed Gamble

There we go, wonderful stuff.



James Acaster

There's so much stuff I wanted to ask and I forgot it and I've just remembered all of it.

Ed Gamble

Oh no, tell me. Ask me.

James Acaster

I wanted to know if there's a film in the works of her team on Shaun of the Dead. People have been asking about that for years and years, they want there to be a film of her gang.

Ed Gamble

I'm guessing not, because it's been quite a long time.

James Acaster

Yes, but.

Ed Gamble

But, it is the anniversary of Shaun of the Dead.

James Acaster

It would be absolutely brilliant.

Ed Gamble

Yes.

James Acaster

It would be brilliant if it was that team. Maybe there's another zombie outbreak.

Ed Gamble

But, wasn't the joke that they look exactly the same and they're having the same experience but crossing paths?

James Acaster

Yes.

Ed Gamble

So, wouldn't it be the same film with different actors?

James Acaster

Just do a new one now. Like, do a second zombie outbreak but you follow her gang.

Ed Gamble

Who else was in the gang?



James Acaster

Matt Lucas, Reece Shearsmith.

Ed Gamble

Yes.

James Acaster

Martin Freeman and Tamsin Greig.

Ed Gamble

Yes. Well done.

James Acaster

Maybe there were other people in their group, but I don't know.

Ed Gamble

No, that seems right.

James Acaster

I wanted to ask her, as well, about when her and Simon Pegg hosted a benefits show for when the tsunami happened in early 2000s or mid-2000s at the Apollo and you could buy it, I've bought it on DVD and watched it at home. Johnny Vegas got absolutely smashed and his set is bedlam. And, in the edit, Jessica has to come out and get him and go, 'Johnny, it's over now.' So, I wanted to know how long he did on the night, what the panic was like backstage, I wanted to know all about that. Because, you know, this is before I became a comedian, I watched it and I blew my mind that this thing had happened and they'd released it. And, I found that fascinating and I've met him a few times but I don't want to ask him about that.

Ed Gamble

No, he won't remember.

James Acaster

No, but I definitely wanted to ask Jessica and I've completely forgotten to do it.

Ed Gamble

Yes.

James Acaster

So, I'll have to get her back.

Ed Gamble

I'm, kind of, glad you didn't ask her that.



James Acaster

Really?

Ed Gamble

Yes.

James Acaster

Why?

Ed Gamble

I liked all the food chat we had and stuff.

James Acaster

Yes, actually, I've no regrets about the things we did talk about. I was laughing throughout, couldn't stop laughing.

Ed Gamble

Because she's great, she's so funny.

James Acaster

She's absolutely brilliant and she didn't say Heinz baked beans, of course.

Ed Gamble

No, she did, 'Welcome to my restaurant.'

James Acaster

She did, she did say, 'Welcome to my restaurant.' She said, 'kale's for donkeys'. A lot of great things.

Ed Gamble

Yes.

James Acaster

So, everyone should, obviously, if you want to hear Jessica say more great things, watch The Franchise.

Ed Gamble

Watch The Franchise.

James Acaster

On Sky Comedy and Now.

Ed Gamble

And Now. Do go and watch that, I'm going to go watch it.



James Acaster

I'm going to go and watch it, auditioned for it.

Ed Gamble

Of course.

James Acaster

Rightfully didn't get it.

Ed Gamble

Yes. Himesh got it.

James Acaster

Yes, the proper actor who's been in Christopher Nolan films.

Ed Gamble

Yes.

James Acaster

Yes. And, do you know what, it was an honour to be up for the same role, and seriously considered as much as he was.

Ed Gamble

Seriously considered as much as he was?

James Acaster

It means a lot to me.

Ed Gamble

I'd imagine you auditioned in-between them sending the email offering it to him, and then there was a day just before his agent replied and that's when they did your audition so they could just fill a bit of time.

James Acaster

Yes. Benito's just gone out to take a phone call. So, for the listener, we've been left completely.

Ed Gamble

The monkeys are in charge of the bus.

James Acaster

The monkeys are in charge of the bus, and we're going straight to foolish town. He's going to have so much to edit out. Now, quick little announcement before he gets back. If you want to win a signed chopping board by the great Benito, all you have to do is tweet the Off Menu Official Twitter saying, 'Hello.' That's all you've got to do.



Ed Gamble

Hello.

James Acaster

If you tweet, 'Hello,' and there's no time limit on this.

Ed Gamble

Yes, and Benito will get in contact with you, get your address.

James Acaster

Yes, and he will sign the chopping board and send it to you.

Ed Gamble

Open-ended.

James Acaster

Yes, it's open-ended, so this never expires, this offer.

Ed Gamble

Oh, and here's something else you need to know. The great Benito has skid marks.

James Acaster

All over his pants?

Ed Gamble

Yes.

James Acaster

Woah. Ed, we said we weren't ever going to reveal that.

Ed Gamble

Yes, but I didn't ever think the monkeys would be in charge of the bus.

James Acaster

The monkeys are in charge of the bus, that guy's got skid marks all over his undies and now everybody knows about it. So, listen, if you want to win two chopping boards, you tweet, 'Hello. How are those skiddies looking?'

Ed Gamble

Benito.

James Acaster

Benito.



Ed Gamble

Yes.

James Acaster

And then, hashtag, 'The monkeys are in charge of the bus.'

Ed Gamble

That's two chopping boards.

James Acaster

That's if you want two chopping boards. If you want just one, you just tweet, 'Hello,' and that's fine. If you want two, it's, 'Hello. How are those skiddies looking, Benito? Hashtag the monkeys are in charge of the bus.'

Ed Gamble

Thank you very much for listening to the Off Menu podcast. I think it's that button that you press, James.

James Acaster

Yes, I'll press this button.

Ed Gamble

Yes.