



Off Menu – Ep 257 – Amy Annette

Ed Gamble

Welcome to the Off Menu podcast, taking the aubergine of conversation, slicing that up with the knife of friendship, adding the tomato sauce of good humour, the mozzarella of content, and the parmesan of being best buddies, aubergine parmigiana-, aubergine podcaster.

James Acaster

Aubergine podcaster, my name is James Acaster. That is Ed Gamble, and together we own a dream restaurant. We invite in a guest every single week, and we ask them their favourite ever starter, main course, dessert, side dish, and drink, not in that order, and this week our guest is Amy Annette.

Ed Gamble

Amy Annette. Amy Annette, a wonderful comedian and a dear friend of ours, James.

James Acaster

Yes, I mean, for years, Amy has impacted the world of comedy in so many different ways and she's finally taken her debut, stand up comedy show.

Ed Gamble

Yes.

James Acaster

To the Edinburgh Fringe.

Ed Gamble

Thick Skin is on at the Pleasant's Courtyard right now. So, go along and see Amy Annette. Listen to this episode first.

James Acaster

Yes, and also, like, Amy's podcasts.

Ed Gamble

Yes.

James Acaster

What Women Want.

Ed Gamble

What Women Want, yes, Amy is a wonderful podcaster as well, but get yourself to the show, listen to this, get Amy's vibe if you don't know her, pop along to the show.



James Acaster

Yes.

Ed Gamble

It's going to be a wonderful way to spend your time.

James Acaster

You're going to have a great time here and there.

Ed Gamble

Very nice. Of course, though, if Amy says the secret ingredient we have pre-established she will be removed from the restaurant, and you'd better hope she has thick skin if we're kicking her out, so she won't be upset, because that's what thick skinned means.

James Acaster

Yes, that's what thick skin means.

Ed Gamble

Yes.

James Acaster

And this week, the secret ingredient is nettle tea.

Ed Gamble

Nettle tea. You came up with this one, James.

James Acaster

Yes, because Amy's got the word 'net' in her surname.

Ed Gamble

Yes.

James Acaster

So, I just worked from there.

Ed Gamble

Nettle tea.

James Acaster

And thought nettle tea. I have had nettle tea.

Ed Gamble

You seem like the sort of guy who might've had nettle tea.



James Acaster

Yes, there was a period in my life where I wasn't drinking caffeine.

Ed Gamble

Yes, yes.

James Acaster

About five years? And during that, I tried every tea under the sun, and nettle tea, I just found very boring.

Ed Gamble

I feel like you would've had nettle tea in your jumpers phase, when you were wearing the jumpers.

James Acaster

Sure, yes.

Ed Gamble

When you had the big hair and you were wearing the jumpers.

James Acaster

Yes, that would make more sense to have done it then.

Ed Gamble

Backstage, at a gig, where everyone's having a drink, you'd be like, 'Quite-, do you have any nettle tea?'

James Acaster

'I'd quite like that, please.'

Ed Gamble

And everyone's just like, 'Who's this fucking dweeb?'

James Acaster

And then, you've got to follow it up with a shot of doc leaf squash.

Ed Gamble

Yes.

James Acaster

It's very important.

Ed Gamble

Shall we chat to Amy, then?



James Acaster

I'd love to chat to Amy.

Ed Gamble

This is the Off Menu menu of Amy Annette.

James Acaster

Amy Annette.

Ed Gamble

Welcome, Amy, to the dream restaurant.

Amy Annette

Hello.

James Acaster

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

Amy Annette

Oh my god, a genie. Wow.

James Acaster

Hello.

Ed Gamble

Finally, a reaction from a guest.

Amy Annette

Gosh.

Ed Gamble

That establishes the fact that you're a genie, and that you're impressed by it.

Amy Annette

And that you've exploded into the room in a puff of smoke.

James Acaster

Yes, yes.

Amy Annette

Green smoke. No one has coloured this smoke before.

Ed Gamble

Green smoke.

James Acaster

Yes, no one has coloured the smoke before.

Amy Annette

Yes, green.

Ed Gamble

It's not normally-, when you see a genie in popular entertainment, rather than in real life.

Amy Annette

Thank you.

Ed Gamble

Is it colourful smoke or is it just your standard, sort of, white smoke?

Amy Annette

That's such a good point.

Ed Gamble

Yes.

Amy Annette

I guess it is white, but then, I'm thinking blue, even though I said green.

James Acaster

Because of Aladdin?

Ed Gamble

Because of Aladdin.

Amy Annette

Because of Aladdin, is that blue?

Ed Gamble

He's blue, right? So.

James Acaster

Yes, the smoke can't also be blue. Maybe, Benito, you're going to have to google this?

Amy Annette

Straight away.

James Acaster

Google image, 'Genie, puff of smoke, Aladdin.



Ed Gamble

Yes.

Amy Annette

Yes. What's in the, 'Do, do, do, do, boo, boo, boo, boo, boo, boop,' that one?

Ed Gamble

Hang on.

Amy Annette

You know? 'I dream.'

Ed Gamble

I Dream of Genie?

Amy Annette

I Dream of Genie.

James Acaster

Oh wow, I would not have got that.

Amy Annette

Does she-, I thought that she pops out, is that smoke?

Ed Gamble

She's out a lot of the time though, right?

Amy Annette

Yes, he's rubbing that lamp a lot.

Ed Gamble

Well, that would be a nightmare if you were married to a genie though.

James Acaster

It's always funny.

Amy Annette

Yes.

Ed Gamble

And you were like, 'I thought we were going to spend time together,' and every time, you've got to rub the lamp.



Amy Annette

She's in her little lamp.

Ed Gamble

Yes, yes.

Amy Annette

But she's so comfortable in that lamp, have you seen it? It's, like, got a lovely banquette. Like a, sort of, lounge, a secret lounge.

Ed Gamble

I don't think I remember the interior of the lamp.

James Acaster

They were married in that?

Amy Annette

Oh yes, big time.

Ed Gamble

Yes.

Amy Annette

But she's a genie, but she's married, okay?

James Acaster

To? Is the master?

Amy Annette

Yes.

Ed Gamble

I guess so.

Amy Annette

And I guess, I'm also, in my head, thinking of the witch one, which is a different show. A lot of American shows.

James Acaster

The witch.

Amy Annette

About straight men marrying magical, blonde women.



Ed Gamble

Magical, blonde women.

James Acaster

Who are their servants.

Amy Annette

Yes.

James Acaster

Amy, now.

Amy Annette

Puff of smoke.

Ed Gamble

That's where we got to, puff of smoke.

James Acaster

We've been for many meals together.

Amy Annette

Yes, so many.

James Acaster

All of us.

Amy Annette

I would say most of my meals are with, either one of you, or both of you.

Ed Gamble

Yes, or both of us.

Amy Annette

Yes.

James Acaster

Really?

Amy Annette

Yes.

James Acaster

That's exciting.



Amy Annette

I don't eat when I'm not with you.

Ed Gamble

Hang on, all of your meals?

Amy Annette

Yes.

Ed Gamble

Right, so.

Amy Annette

I'm hungry, I haven't seen either of you in ages.

Ed Gamble

I know, we've both been on tour.

Amy Annette

Yes. I'm so hungry.

Ed Gamble

And if I'd known that you weren't eating.

Amy Annette

Yes, because if I'm not in a fancy restaurant with my pals, I'm not eating.

James Acaster

Not going to happen.

Amy Annette

You know that internet phrase, 'Passenger Princess,' and it's for people who don't drive, they get driven around.

Ed Gamble

I've not heard that, but I like it.

James Acaster

I've not heard it, I do like it though, yes.

Amy Annette

You're the passenger princess, James, and you're the passenger king. No? That doesn't work. Anyway, you drive, Ed, is what I'm trying say.



Ed Gamble

Yes, I can drive, yes, yes.

James Acaster

He does, yes.

Amy Annette

And I feel like I'm the passenger princess, meals-wise, with you and your continued food-based success. I've had some great meals off your own-, off the back of this, whatever this is.

Ed Gamble

I don't know, I get messages, you know, from you and that guy quite often being, like, 'We're in this nice restaurant and I get some little food pics.' So, you guys are striking out on your own.

Amy Annette

That's so depressing, that even when we're on our own, we're like, 'Let's show Ed what we're having a of.' You're referring to my long-term lover, Nish Kumar?

Ed Gamble

Yes, absolutely, yes.

Amy Annette

Yes.

Ed Gamble

We don't normally like to say his name on the podcast.

Amy Annette

Why? What, is that the secret ingredient?

James Acaster

That's right, do you know what, we should start making it that. We should make it that for every episode, then we don't have to come up with a new one every time, and no one can ever mention Nish.

Ed Gamble

Yes.

Amy Annette

But you love mentioning him, so you'd have to leave.

James Acaster

Yes, he loves being mentioned as well.



Ed Gamble

Yes.

Amy Annette

He does. I listen to this podcast, only the ones that I think I might be mentioned in.

James Acaster

Yes.

Ed Gamble

Well, you're mentioned in quite-, I mean, it's quite a few of them in the past, certainly, because you are well within the Off Menu lore.

Amy Annette

I'm in the lore, I'm in the canon, yes.

Ed Gamble

Yes, because of your advice when eating ramen, which is, 'Always order an extra egg.'

Amy Annette

Such good advice, but need it be advice? It just feels like the most obvious thing in the world to me.

Ed Gamble

But you said it first, you know?

Amy Annette

Yes, before any Japanese person.

Ed Gamble

I'm not sure they say, 'Always order an extra egg.'

Amy Annette

Yes.

James Acaster

No?

Amy Annette

No.

James Acaster

I think, to the wise, it seems obvious.



Amy Annette

So true.

James Acaster

But, to the rest of us, when you told me that for the first time, it changed my life.

Ed Gamble

Yes.

Amy Annette

Wow.

James Acaster

And I lived opposite a ramen place at the time.

Amy Annette

Of course, and that's now a chain, it's everywhere.

James Acaster

It was really useful.

Ed Gamble

I just think it feels so decadent when you think about it, but when you do it, it makes so much sense.

Amy Annette

Also, often, you're given half an egg as standard.

Ed Gamble

Yes.

Amy Annette

So, I'm just completing the circle.

Ed Gamble

Yes.

Amy Annette

Or oval.

Ed Gamble

Yes, so, you're not ordering an extra egg really, because they only give you a half in the first place.

Amy Annette

Yes, and because of that, I actually do, often, order two, maybe three.



Ed Gamble

Extra eggs.

Amy Annette

If it's possible.

James Acaster

Wow.

Amy Annette

I want two, full eggs.

Ed Gamble

Because, you know someone got a tattoo of that, right?

Amy Annette

What?

Ed Gamble

Someone-, I'm right remembering this, aren't I?

Amy Annette

A tattoo?

Ed Gamble

Someone got a tattoo.

James Acaster

A tattoo.

Ed Gamble

Saying, 'Always order an extra egg.'

Amy Annette

Is that someone you?

Ed Gamble

No, no, no. I mean, I'd happily get that, but they got, like, a picture of egg, maybe in ramen, and it says, 'Always order an extra egg.'

James Acaster

I'm trying to remember if they also.



Amy Annette

What?

Ed Gamble

Put Amy Annette on it.

James Acaster

Put Amy Annette on it, if they also had it that it was.

Ed Gamble

I don't think they did but.

Amy Annette

Wow.

James Acaster

But they, at least, in the post online, credited you.

Amy Annette

Gosh. So, in some people's worlds, in the Marvel Universe of your Off Menu, now that I'm here, I'm fulfilling some sort of prophecy.

Ed Gamble

Yes.

James Acaster

Yes, absolutely.

Amy Annette

Wow, that's powerful.

Ed Gamble

This is like one of the post-End Game Marvel films.

Amy Annette

The nuggets?

Ed Gamble

Yes.

Amy Annette

Do you know, I recently learned that's not what they're called.



Ed Gamble

The nuggets?

Amy Annette

The nuggets. They're called Easter eggs, at the end of a movie.

Ed Gamble

Oh no, hang on, right.

James Acaster

I didn't know.

Ed Gamble

I just agreed with you because I was like, 'Okay, the nuggets must be a thing I don't know about.'

Amy Annette

No, I've been calling them nuggets. At the end of a movie, I go to Nish, my long-term lover, 'Is there going to be a nugget?' And, he tolerates me, so he says yes or no. He doesn't say, 'That's actually not what they're called.'

James Acaster

But, they're more called.

Amy Annette

Easter eggs?

James Acaster

No.

Ed Gamble

Post-credit sequences.

James Acaster

Post-credit sequences.

Amy Annette

Post-credit sequence.

James Acaster

Easter eggs are, like-,

Ed Gamble

Would be within the film.



Amy Annette

Oh, within, within, within.

James Acaster

Yes, all the way through, little references.

Amy Annette

Gosh.

James Acaster

So, if you-, I guess, yes, if you're referencing an episode of Off Menu.

Amy Annette

I'm an Easter egg. Who am I in the Marvel-?

Ed Gamble

By the way, we're going to cut everything we've said before this and the episode is going to start with you saying, 'I'm an Easter egg.'

Amy Annette

Just, 'Poof, a genie. I'm an Easter egg.'

James Acaster

But, yes, they're the post-, but they're definitely not nuggets.

Amy Annette

No, I've learnt that the hard way.

Ed Gamble

No, but now I want to start calling the nuggets.

Amy Annette

Call them nuggets, it's fun.

Ed Gamble

That's a nugget guys.

Amy Annette

That's a nugget, yes.

Ed Gamble

Really smarmily turning to the rest of the cinema going, 'That's a nugget.'



Amy Annette

'Oh, do you remember the nugget with Harry Styles in it?'

James Acaster

Told you there'd be a nugget.

Amy Annette

Yes, with handsome Brett Goldstein, all these nuggets, it's exciting.

James Acaster

I stopped a family leaving the cinema, because Brett's nugget was coming up.

Amy Annette

You said, 'My friend's going to be on this screen topless.'

James Acaster

Yes, I said, 'Guys, you might want to hold your horses, there's a post-credit sequence.'

Amy Annette

'There's a handsome, hairy man coming soon.'

James Acaster

And they sat down, they watched it, and when they left their dad turned to me and said, 'Thank you very much for that, that was very decent of you.'

Amy Annette

That's so nice.

Ed Gamble

And you went, 'Great nugget, right?'

James Acaster

'Yes, pretty good nugget.'

Amy Annette

Great nugget. I really like that you neither of you engaged with my weird horn for Brett there, I think that was correct.

James Acaster

Well, listen.

Amy Annette

Handsome, hairy man, good-looking man.



Ed Gamble

He is a handsome, hairy man, it's not-, I don't think it's even the horn, you know?

Amy Annette

Lovely eyebrows.

James Acaster

No.

Ed Gamble

It's just the fact, stating the facts.

Amy Annette

Yes, yes, it's not a personal horn, it's a societal horn.

James Acaster

Yes.

Amy Annette

It's a group horn.

James Acaster

Everyone knows you've got a long-term lover.

Amy Annette

My long-term lover, who also has wonderful eyebrows.

Ed Gamble

Another handsome, hairy man.

Amy Annette

Absolutely true.

James Acaster

Yes.

Amy Annette

I have a type.

James Acaster

To be fair. Can we, please, before get into the menu, talk about your Edinburgh show?

Amy Annette

Oh, yes.



James Acaster

Thick Skin. I've seen the show, it's brilliant, I've seen a work-in-progress version of it.

Amy Annette

That's nice.

James Acaster

It was fantastic.

Amy Annette

That's kind.

James Acaster

I laughed a lot, I laughed my head off.

Ed Gamble

Thick Skin, it's called.

Amy Annette

Yes.

James Acaster

There's a point where I really did an old man laugh during the show.

Ed Gamble

Oh yes.

James Acaster

Yes. It was like, 'Ha, ha, ha, ha, ha,' that really.

Amy Annette

Yes, it was really loud.

James Acaster

Really embarrassed myself.

Ed Gamble

Yes, yes, tell us a little bit about the show, please, Amy.

Amy Annette

Okay, it is about the 2000s.

Ed Gamble

Great.



Amy Annette

But also, it's not really about anything. It's quite silly, it's quite goofy, it's loosely about growing up in the 2000s. How, very much, the fashion of that time is back. We've seen the children, they're wearing our clothes, my clothes, rather. Not your lovely t-shirts and hats, my trendy clothes from my childhood, and it's very odd to see young girls who look like you did when you were that age, like, nineteen, twenty, but are living in a very different time and, 'Are we the same? Are we different? Ha, ha, ha.'

Ed Gamble

I like it.

Amy Annette

Comedy.

Ed Gamble

I'm really looking forward to seeing it. I'm going to come to a preview, because I'm not going anywhere near the Edinburgh fringe.

Amy Annette

I can't even imagine you in that town.

Ed Gamble

No, no, thank you. No. I can't wait.

James Acaster

We always start with still or sparkling water, Amy Annette.

Amy Annette

Yes.

James Acaster

Do you have a preference?

Amy Annette

What do you think?

Ed Gamble

Now, you can't do this for every question.

Amy Annette

Why? I want to test you.

James Acaster

Well, I quite like it, actually.



Ed Gamble

Yes. It's not bad.

Amy Annette

We've been to many meals, but have you been paying attention to what I've been choosing?

James Acaster

I think you've always had still water.

Amy Annette

Correct, ding, ding, ding. Yes, and tap, please. I'm not paying. I get furious when there's some suggestion that they're going to trick me.

Ed Gamble

Yes.

James Acaster

Yes, okay.

Amy Annette

Still or sparkling? What I want to say is, 'Free or pay?' And then, let me go from there. Sometimes they say-, I say, 'Just free, please. Cheap. No money.' And then they say, 'The sparkling is free,' because they do it themselves, and then I, begrudgingly, I will get it, just for the joy of having something that normally costs money for free.

Ed Gamble

Even though you prefer still water?

Amy Annette

Yes.

Ed Gamble

Yes.

Amy Annette

I think a real theme of this is going to be me realising I'm not well.

James Acaster

Yes, yes, that happens to some people.

Amy Annette

Yes, I was looking through my photos on my phone to remind myself of meals I've enjoyed. Oh no, I'm not well.



Ed Gamble

Why, what did you do?

Amy Annette

I eat so much mortadella, so much smoked ham of various kinds.

Ed Gamble

Okay, so, what I want to investigate is, every time you eat mortadella or smoked ham, are you taking a photo of it?

Amy Annette

It seems like it.

James Acaster

Yes, it's not necessarily what you eat all the time.

Amy Annette

That's what's terrifying, those are the photos I took, but we must assume there are times I just enjoyed a mortadella and no pics.

James Acaster

I don't know.

Ed Gamble

Sure, and even if you are, why are you taking a photo of mortadella because I wouldn't say?

Amy Annette

Who am I sending that to?

Ed Gamble

Yes.

Amy Annette

Not you guys.

Ed Gamble

Yes, I wouldn't say it's the most picturesque looking thing.

Amy Annette

It's ugly, disgusting.

Ed Gamble

Yes.



Amy Annette

Delicious.

Ed Gamble

Mortadella is great.

Amy Annette

It's so nice.

Ed Gamble

I had some the other day, actually, from Daylesford.

Amy Annette

Oh, wow.

Ed Gamble

It had pistachios in it.

Amy Annette

I actually don't need a pistachio, but I'm happy if it's there.

Ed Gamble

It was more a textural thing than a flavour thing.

Amy Annette

Yes.

Ed Gamble

And I ordered some, like, it was on Deliveroo, I think?

Amy Annette

Wow, Daylesford on Deliveroo?

Ed Gamble

Yes, it was on, like, a grocery app, and I got it, and my wife, Charlie, was away, and I was on tour, so I was getting back quite late, and I'd just be getting back from gigs and having a little antipasti.

Amy Annette

That is chic.

Ed Gamble

Going straight to bed. Mortadella, bed time, bye bye.

Amy Annette

Mortadella in bed?

Ed Gamble

I think I'd draw the line there, I have a very.

Amy Annette

Greasy.

Ed Gamble

High self awareness for bleak moments.

Amy Annette

Sure.

Ed Gamble

And mortadella in bed might be crossing the line for me.

Amy Annette

It sounds lovely.

Ed Gamble

Yes.

Amy Annette

But you'd have to get up, you'd have to have wipes nearby.

Ed Gamble

You'd have to have wipes nearby, there'd definitely be a bit where, if I'm lying on my back eating mortadella, where I drop some on my chest and that would feel weird.

Amy Annette

Yes, yes, yes. Also, sometimes, there are stringy bits around the edge. If that got in your tooth and you woke up the next morning, that's sad.

Ed Gamble

And I wake up the next morning and there's a bit of mortadella next to me. Yes, I wouldn't like.

Amy Annette

It'd be like you killed and ate Charlie, I'm so sorry, just because she's quite pink.

James Acaster

Yes, she's quite pink and full of pistachios.



Ed Gamble

She's a pink lady. Yes, she's a pink lady with the green flecks.

Amy Annette

Yes, she does like lime green clothes. But mortadella pre-bed, that's nice.

James Acaster

So, you have done mortadella pre-bed?

Amy Annette

Oh yes.

James Acaster

In the house?

Amy Annette

In the house.

James Acaster

In the bed?

Amy Annette

Not in the bed, but only because my long-term lover, Nish, is weirdly a clean freak, despite every aspect of his personality that you are all aware of. You know, just because he's just, like, a jovial, big energy, hairy, handsome man.

Ed Gamble

Yes. You've made him sound like Santa.

Amy Annette

That's so interesting. In my head, I'm thinking of the Muppet playing the drums.

James Acaster

Animal.

Amy Annette

Animal, yes.

Ed Gamble

Okay, yes.

Amy Annette

And I would, man, I would. So, he would be very furious with food in bed.



Ed Gamble

Yes, okay.

Amy Annette

If I had my own bed, which I'm pushing for, absolutely.

James Acaster

One day.

Amy Annette

Absolutely, I could have food in that bed. Crumb bed, love bed. The two beds.

Ed Gamble

Two separate rooms.

Amy Annette

Two separate rooms.

Ed Gamble

Crumb bed and love bed.

Amy Annette

Yes.

Ed Gamble

And Nish is never going in the crumb bed.

Amy Annette

Yes, but he wouldn't want to.

Ed Gamble

So, he's setting up residence in the love bed and you're flitting between crumb and love.

Amy Annette

Yes.

James Acaster

He can't be in the love bed on his own.

Amy Annette

Why?

James Acaster

That's sad, that's sad. He's got to have another bed, you'll have a third bed.

Amy Annette

Well, what's his? What does he need a bed alone for?

James Acaster

I mean, you would know more than us.

Amy Annette

Who? No, you two would know more than me.

Ed Gamble

Well, when we lived in a flat together, like, maybe worrying. You could go and have a separate bed for worrying.

Amy Annette

You can have a little worrying bed.

James Acaster

A little worry bed.

Amy Annette

Yes, a little worry bed.

James Acaster

Love bed is the one on its own.

Ed Gamble

Yes, don't you dare bring worrying or crumbs into the love bed.

Amy Annette

Yes, yes, yes. And also I don't want worrying in my crumb bed either.

James Acaster

Then you're worrying about the crumbs.

Amy Annette

That's actually a place of pure bliss.

Ed Gamble

That's the best bed.

Amy Annette

That's the best bed. My crumb bed. And in my mind it's a divan, you know, like a sort of sofa bed situation. A day bed. So, it's kind of a reclining energy.



Ed Gamble

Is this where you want to have your dream meal in the love bed or the crumb bed?

Amy Annette

Do you remember in Sex and the City or any New York representation of the '90s, they would always take them to a club called Bed, and there would be a big room with lots of beds in it? And if I've made this up, wow, that mortadella has gone to my head. And it would be like the cool nightclub thing to do sit, sit in a bed, white bed. And I always thought, I actually don't know if I like reclining when food is around when there are other people there. So, am I alone in the dream restaurant, or is there a blue genie looking at me.

James Acaster

Whatever you want.

Ed Gamble

It's up to you.

James Acaster

I don't have to be there, I can magic it into the restaurant for you.

Amy Annette

Magic in and out.

James Acaster

Yes, you need never deal with another person in the restaurant.

Amy Annette

And who am I going to talk to about how nice the food is?

Ed Gamble

Yes, that's true.

Amy Annette

Who am I going to make the noises to?

Ed Gamble

You've got to make the noises to someone. I mean, I've had some fantastic meals alone, but you are missing something if you're not making the noises at people and then you find yourself for example, taking photos of everything and sending it to people.

Amy Annette

Yes, and I'm with Nish when he's sending those photos to you, so that is bleak. So, no, I don't want to be in a bed, but I wouldn't mind a bed being nearby for after.



Ed Gamble

Straight after.

Amy Annette

Straight after.

James Acaster

Poppadoms or bread? Poppadoms or bread, Amy Annette? Poppadoms or bread.

Amy Annette

Wow.

James Acaster

I made Amy jump.

Amy Annette

Yes, it's terrifying.

James Acaster

I haven't made anyone jump in ages.

Ed Gamble

But even people when they come in, and they've not heard the podcast, like guests.

Amy Annette

Sure.

James Acaster

Yes, they don't bat an eye. I've lost my touch.

Ed Gamble

You've not lost your touch, I think people are just like, 'Yes, of course this guy is doing that.'

James Acaster

You don't have to baby me. I've lost my touch.

Amy Annette

Well, baby, you got it back, okay, because I was shocked.

James Acaster

I was going to shout popadoms or bed because of all the chat we've just done about beds.

Amy Annette

Yes. Do you want to do that?



James Acaster

Poppadoms or bed? Poppadoms or bed Amy Annette? Poppadoms or bed?

Amy Annette

Bed. Well, this I feel is a trap for me because of my long-term lover, I think you're trying to end my marriage, we're not married. But bread. I love bread. Loving bread is a huge part of my personality I would say. Too much. In the pictures of mortadella, there's often bread nearby.

James Acaster

Of course, there would be.

Amy Annette

So good.

James Acaster

Photobombing in the background.

Amy Annette

Yes. Cheeky little bread trying to get in the photo. Delicious. Have you ever had the bread from Honey & Co? They give you a little bread platter. Have you been to Honey & Co?

Ed Gamble

No, I've still not been.

Amy Annette

Fantastic. I follow their Instagram, and unfortunately for them I have figured out where they live, and I don't feel good about it.

James Acaster

What? The people who own it?

Amy Annette

Yes.

James Acaster

Oh no.

Amy Annette

Itamar and he had a wonderful Instagram, very exciting, very passionate, very lovely. But they keep, this is not my fault, taking pictures of their window, and I'm not going to say what it is, but there's a very clear local landmark out there. So, every time I go past their house I go-,

Ed Gamble

Nelson's Column.



Amy Annette

Nelson's Column. They live in the National Gallery in your story? Anyway, I love their food, it's so good.

Ed Gamble

Talk us through the bread platter.

James Acaster

What kind of stuff is it?

Amy Annette

You don't really understand that these breads could exist, that's how I feel every time I have them. One is sort of sweet, but not malty, and that's fantastic for the labneh, the delicious cheese?

Ed Gamble

I think it's strained yoghurt maybe.

Amy Annette

Well, I'll tell you this, it's bad for me. But I love it so much. And they have a pitta but it's quite plump, that's a plosive, plump.

Ed Gamble

Plump.

Amy Annette

That's for Ben.

James Acaster

Looks over at Ben there, he loves Plosives.

Ed Gamble

Every night when I do my sound check, tour manager Paul tries to make me do a plosive to check to see that there's no popping sounds on the mic. And I've never used plump before.

Amy Annette

What do you use?

Ed Gamble

Normally the story at the moment is 'Pedro Pascal and Paul when for a Picnic and Paul pulled his trousers down and Pedro called the police' is what it is.

Amy Annette

Okay, that's nice.



Ed Gamble

I try and bully Paul within the sound check.

Amy Annette

Yes, that I immediately understood. I was excited about the sex Pedro, Pascal imagery.

Ed Gamble

Yes. Sorry, I got distracted. So, the plump pitta.

Amy Annette

Plump pitta, which is nice, right, because pitta, delicious in any situation, but sometimes can be on the flatter bread, which is of course another word for pitta, side.

Ed Gamble

I think pitta, my whole opinion has changed in maybe the last five years.

Amy Annette

That's a great food revolution.

Ed Gamble

This country, this bloody country-,

Amy Annette

Speak on it.

Ed Gamble

It's just destroyed pitta. Growing up with supermarket pittas, those drinks coasters that come out the plastic packet.

Amy Annette

I'm going to vote for you, Ed. Because I'm excited.

Ed Gamble

Thank you. This is my manifesto. You put the pittas in toaster and then they come out and you try and tear them apart and they're hotter than the sun.

Amy Annette

So hot.

Ed Gamble

So hot. And then you see actual pittas where they're all puffed up and plump.

Amy Annette

My God.



Ed Gamble

Oh my goodness.

James Acaster

It changes your life.

Ed Gamble

It really does.

Amy Annette

Delicious. Pitta pockets.

Ed Gamble

Pitta pockets.

James Acaster

Or two.

Amy Annette

That's just a plump, a plump plosive. A pitta pocket, very much my childhood, exactly this, you put it in the toaster, it's burning hot, you take it out, you try and cut the top off, you cut way too much, you've ruined the whole thing, steam everywhere, and yet you persist and you eat it. So, yes, delicious bread. And then I wouldn't even be able to guess at the name of some of these breads, but they are so fantastic. And they come in great quantity in a, sort of, semi-un-asked-for situation. Like, I'm sure we're paying for it, but it just sort of pops up. 'Oh, where did this bread come from?'

Ed Gamble

So, unlike the water, you don't check that they're free?

Amy Annette

How interesting, I'm happy to pay for bread in any situation. My dream would be free bread, of course. Ugh, bread for the table that just pops up.

Ed Gamble

Bread for the table.

James Acaster

Would you like that for your dream meal, for the bread to pop up unexpectedly throughout the meal?

Amy Annette

Yes.

James Acaster

Different breads each time.



Amy Annette

Does the genie have a sort of overview of how much gluten and dairy I'm eating, for my own good?

James Acaster

Yes, but I could also take away the effects of that if you like. That's happened in the past in episodes, people have said, 'I'm intolerant to this, can that not be an issue this episode?' Yes. 'Can I not get full?' Yes. Any consequences of food that you'd like removed, I can do.

Amy Annette

Yes, please. Dairy. But let's be real. In real life, I'm eating it anyway.

James Acaster

Sure.

Ed Gamble

Yes.

Amy Annette

Consequences be damned.

Ed Gamble

May I bring up one of the consequences? So, one of my favourite stories ever, it was a wonderful moment.

Amy Annette

So sorry?

Ed Gamble

Yes.

Amy Annette

Yes.

Ed Gamble

We were walking back from the cinema once, I can't remember what we'd seen, you had to go into a Baskin Robbins.

Amy Annette

We'd been to a Nando's.

Ed Gamble

We'd been to a Nando's. Had we been to the cinema as well?



Amy Annette

I think we just went to the Fulham Broadway Nando's.

Ed Gamble

Yes.

Amy Annette

Which is near a cinema.

Ed Gamble

Which is near a cinema.

Amy Annette

Possibly we saw a show.

Ed Gamble

And then we were walking back, you had to go into the Baskin Robbins to use the facilities because no one went in there to buy ice cream ever. And you were in there for a while, and you came out and out loud said, 'So sorry Baskin Robbins.'

Amy Annette

Yes.

Ed Gamble

And that is a phrase that now is just in my vocabulary.

Amy Annette

Absolutely, yes. No, if you ever do a crime, let's say, in an establishment, you have to leave the establishment and say, and you don't have to say, 'I just did a crime,' all you have to say is, 'So, sorry the Arcola Theatre.'

Ed Gamble

Is that another place where it's happened?

Amy Annette

I just honestly couldn't think of any other specific, so sorry Plosive offices, you know, exactly.

James Acaster

So, you want the whole bread board coming at different times surprising you.

Amy Annette

Yes.



Ed Gamble

Specifically, this Honey & Co bread, does it come with little dippy things or little butters?

Amy Annette

So, what's crazy for me telling this story is I don't think there is butter there, but of course my one true love, butter.

Ed Gamble

Butter.

Amy Annette

Salted butter. I think because I came from salted bacon-, sorry, the chocolate bacon generation. Do you remember there was a period of time when you couldn't get away from chocolate covered bacon?

James Acaster

What?

Ed Gamble

I don't know.

Amy Annette

This is the truth. This is the central truth.

James Acaster

What are you talking about?

Amy Annette

This is part of my identity. Growing up, there was just a moment in time where suddenly gastronomically everyone was very excited by the idea that you could cover bacon in chocolate.

Ed Gamble

Now, I am older than you Amy, but I would still consider us part of a similar generation.

Amy Annette

Yes.

Ed Gamble

I don't remember the chocolate bacon generation.

Amy Annette

What? That feels like peak Ed.

Ed Gamble

I sort of know what you mean.



Amy Annette

Yes.

Ed Gamble

That when things started turning a bit like dirty food.

Amy Annette

Very Heston.

Ed Gamble

Or like Elvis burger or stuff like that.

Amy Annette

Yes. But it wasn't just like grossed out over-the-top gluttony, it was almost quite, not chic, but certainly like this is progress, this is future, this is science. This is what I feel like when I listened to the Tim Key episode, and you were making fun of him for having an egg timer in the pot, and I was like, 'Yes, we all have that egg time, it's not electronic, it's a great gift for Christmas.' And I was like yelling at my phone. So, I'm sure there's somewhere out there being like, 'Yes, I remember the great chocolate bacon gen.'

Ed Gamble

I think if you'd said, 'Do you remember when you could get chocolate bacon?' I think we would have glossed over it, but when you referred to it as an entire generation, where you couldn't get away from chocolate covered bacon.

Amy Annette

I honestly felt like for a period of time, you'd leave your door, what's that? Someone trying to offer you some gourmet chocolate covered bacon.

Ed Gamble

Amy lived in the Selfridge's food hall.

Amy Annette

Well, all I'm talking about is the salty sweet, I love it. I'm into it. Saltier the better.

Ed Gamble

So, do you want some salted butter with this Honey & Co bread?

Amy Annette

I would like salted butter which is the only addition I would make to a Honey & Co mezze bread platter.

James Acaster

Unlimited salted butter?



Amy Annette

Yes. If there's no consequences, yes. I just don't want a so sorry at the dream genie fantasy toilet.

Ed Gamble

Obviously you're going to be in a bed as well.

Amy Annette

So sorry to my fantasy bed.

James Acaster

Tracey Emin.

Amy Annette

My day bed. Yes, Tracey Emin.

James Acaster

I saw her the other day outside these offices.

Amy Annette

What did you say?

James Acaster

I said, 'Hello, I think you're brilliant.'

Amy Annette

What did she say?

James Acaster

She said, 'Thank you.'

Amy Annette

Wow. And then?

James Acaster

That was that really. I was quite star struck.

Amy Annette

Did she recognise you as the great food podcaster of our generation?

James Acaster

Of course not.



Ed Gamble

I'll just say why James was outside the office because we had a gap in between recordings and he went to the book shop round the corner to borrow a board game.

Amy Annette

And could you?

James Acaster

Yes. He gave me Jenga.

Ed Gamble

Jenga, not a board game.

Amy Annette

No. That's not a board game. But board game adjacent (ph 25.27).

James Acaster

Yes.

Amy Annette

Fills the same hole. Here's my question to you. Did you see Tracey Emin while you were holding a thing of Jenga?

James Acaster

Yes. I was bringing Jenga back to the office.

Amy Annette

Wow. I think she would have liked that actually.

James Acaster

Stopped to say hello.

Amy Annette

She's be a great guest on this.

Ed Gamble

That's what I said.

Amy Annette

You just said, 'I like your work, do you want to play Jenga?'

James Acaster

Everything went out of my head.



Amy Annette

Sure.

James Acaster

Just, you're brilliant, straight in the office, could have asked her. Could have said, 'Hey if you're around here.'

Ed Gamble

If someone you didn't know who had a slightly odd vibe, no offence James, came up to you holding Jenga and said, 'Do you want to be on my podcast?' What would you do?

Amy Annette

How close is my Edinburgh Festival show?

James Acaster

Your dream starter Amy Annette?

Amy Annette

Yes, okay. So, looking through my phone, as I said, looking at all the photos, I looked first through food, and I looked at photos of the two of you because I thought it would be nice if we could go down a trip down memory lane. And of course, I famously take unasked for candid photos.

Ed Gamble

Yes.

Amy Annette

Always. Ed hates it.

Ed Gamble

I do.

Amy Annette

He hates it so much.

Ed Gamble

Little creep shots from Amy Annette.

Amy Annette

After a party, I'm just going to send Ed a few pictures of him having a lovely time with his wife not knowing he's being documented.

Ed Gamble

Normally from an angle that I look very unattractive at and my mouth is halfway open because I'm saying something, and I've got one eye shut.



Amy Annette

Yes. That's true. But there's no angle you look bad at Ed, come on.

Ed Gamble

Yes, from the right.

Amy Annette

Really?

James Acaster

Like that, like that, he's got it.

Ed Gamble

Oh, no the right, the left.

Amy Annette

Your left.

Ed Gamble

Yes, my left. Yes.

James Acaster

That's where I am now. You look lovely.

Amy Annette

Ed, you have the most symmetrical face of anyone in the world.

Ed Gamble

No, I don't.

Amy Annette

You're a symmetrical boy.

Ed Gamble

No, one side is alright, the other sides looks like a Honey & Co bread basket.

Amy Annette

What, delicious. Delicious and I'm into it.

Ed Gamble

Yes, cover it in labneh.



Amy Annette

Yes, please. Hairy or not, I'm going there. I'm going there. Here's my question to you, honestly I do believe that you are the most symmetrical man in the world.

Ed Gamble

Well, that's very nice.

Amy Annette

When my mum, who you've both met, asks after you, she says, 'How is the handsome man and his wife who used to wear the dresses?'

James Acaster

What does your mum say about me?

Amy Annette

She says, 'How is that pest, James Acaster?' Oh, sorry.

James Acaster

So, for your starter, you want Ed's symmetrical face?

Amy Annette

Is that on the table? No. Why am I being so sexual? I don't like it.

James Acaster

Never ever is that the dynamic of our friendship, that you're sexual towards us.

Amy Annette

Not at all.

James Acaster

As soon as it's recorded.

Amy Annette

I think it's what the young people like.

James Acaster

Yes, yes, yes.

Ed Gamble

Also, when you say you're being sexual, I see it more like a, sort of, 1950s comic, you're more like that.

Amy Annette

Oh yes.



Ed Gamble

'Is it boys?'

Amy Annette

That is my true self. Fun mum, you've called me that before, quite disparagingly.

James Acaster

Fun mum energy. Yes.

Ed Gamble

Yes.

Amy Annette

He was being mean.

Ed Gamble

You're acting me-,

Amy Annette

You were bullying me, come one.

Ed Gamble

Maybe a comedian who might be on a bill in an episode of the Marvellous Mrs Maisel.

Amy Annette

Yes. That show did come out quite close to when I started doing stand up, and I would love to have that hair. So bouncy. My starter is mortadella three ways. Mortadella three ways, okay. And I think that's achievable. Cicchetti, that is the Venetian, small breads with various things on top, which your friend Chris who lives in Venice told us to go to this bar, Bar Allolocroco.

Ed Gamble

Did you write that down?

Amy Annette

Yes. I wrote it down and I thought, 'I won't need to write that phonetically.'

James Acaster

Well, you nailed it to begin with and then suddenly.

Ed Gamble

And then it carried on, it just kept carrying on.

Amy Annette

I really lost control. I'm so sorry to all Italians.



James Acaster

If anything, this is the best advert for your show though. You are absolutely coming across authentically.

Amy Annette

I'm weeping. Okay. Dreaming of this Cicchetti, let me tell you, wow wee. That's again that 1950s person who's losing their mind and then suddenly snaps back into it. 'Boys, when I tell you about this Cicchetti you're going to lose your mind.' So, Cicchetti is like tiny breads with various spreads or meats or fishes on top. So good.

Ed Gamble

There are a few restaurants in London called Cicchetti.

Amy Annette

Cicchetti. Yes. Have you ever said that name before?

Ed Gamble

Well, I have, but it was sort of an early running joke with me and Charlie that we would walk past it and for some reason pronounce it like this, 'Chicheshi.' So, now every time we walk past it, one of us has to say Chicheshi.

Amy Annette

Yes. That's the only problem with being in long-term relationships, wow wee, that's going to go for a long time. You start a joke two years in, that's fine, thirteen years later, still doing it.

Ed Gamble

Also, it's not a joke any more, it's just what we call it.

James Acaster

Yes, yes.

Amy Annette

Sure, but do you just name every place you go past?

Ed Gamble

Yes, we go to the cicchetti, so sorry Baskin Robins.

Amy Annette

Pizza Expressi.

Ed Gamble

So, what do you want on these cicchetti?

Amy Annette

Mortadella.



Ed Gamble

So, there's mortadella on there.

Amy Annette

So, it really opened me up to the idea, this cicchetti place we went to in Venice. So beautiful and it's little tables, and you go up and then, you try to speak a bit of Italian and then, they immediately speak English to you, it's so nice.

James Acaster

Yes, well, we heard you try and speak a bit of Italian earlier and I could only imagine how quickly they switched to English.

Amy Annette

They were like, 'Shut up. Shut this woman up.' And then, you, sort of, point at the various things you want. And they don't seem to judge you about how many you're ordering because I want them all, and then, they keep making them as well. So, you're like, 'Oh, I just had some squid but what's that man doing? That's mortadella.' So, he's, like, slicing the mortadella, they pop it on the bread, and then, they give you a glass of white wine. So nice.

Ed Gamble

So nice.

Amy Annette

And so, I'd like the mortadella that I had there. Now, I know Parma ham is not a mortadella but if the genie should slip in a few sheaths, I wouldn't mind it. I wouldn't mind it at all. And then, my second way of mortadella is a sandwich and I almost don't want to say this because of the Shack-Fuyu of it all. That when you guys mentioned Shack-Fuyu for the first time, people went wild, went bananas. And I no longer could get in for my solo green tea matcha cake, and I could see those dweebos having their gorgeous cakes and I was thinking, 'That should be me.' But there is a place in Vauxhall called Italo, have you ever been?

Ed Gamble

No.

Amy Annette

I keep meaning to take you both. It's called Italo, Italo.

Ed Gamble

Are we sure it's called that?

Amy Annette

Yes, no. No, I'll send you a Google Map after or other maps exist, and they do these same sandwiches that are so nice. Oh, my gosh. Fantastic. So, I guess they make their own focaccia, but they have focaccia. The sandwiches are so full, they start making them from midday, I recommend going there



then. And they have this chicken, it was, like, a roasted chicken with rosemary, I feel like it had aioli in it. It certainly had, like, a vinegar mayonnaise but not too heavy, and on the focaccia, it was just buttered or maybe oil, certainly. There was an unctuousness to it, you know, and then, the chicken it was too big for the sandwich.

James Acaster

Correct.

Amy Annette

Oh, my god.

Ed Gamble

I love that.

Amy Annette

It's fantastic and it was roasted so succulently that the skin was slopping off. But in the good slopping.

James Acaster

Good slopping, sure.

Amy Annette

Good slopping, slopping slowly off and so, you had to, sort of, catch it with your mouth like it was an ice cream but it was the skin of a chicken. And it was crispy.

James Acaster

Was it thick skin?

Amy Annette

Thick skin. Oh, no, yes, like my comedy show, thick skin, it was delicious and worth buying a ticket for. No, I would buy a ticket for this sandwich any day, wow. And they also do fish finger sandwiches, like, they change what the sandwich is a lot.

Ed Gamble

What? That was a curve ball for me.

Amy Annette

Suddenly fish fingers.

Ed Gamble

Like, suddenly fish fingers.

James Acaster

Like they do in Rome?



Ed Gamble

Just like mummy used to make.

Amy Annette

Well, for some reason, I thought, 'I need to make it clear that if anyone goes, they might not get the chicken sandwich.'

Ed Gamble

Right, okay.

Amy Annette

Because they change it up a lot.

James Acaster

They change it up, yes.

Amy Annette

And I was thinking, and also fish finger.

Ed Gamble

Yes, well, that at least gives us an idea of the range of how much they can change, yes.

Amy Annette

Yes, I'm sure it would be the most bougie fish finger you ever had.

Ed Gamble

Yes, yes, yes.

James Acaster

Yes.

Amy Annette

So, your mum has fish fingers. No shade to your mum.

James Acaster

I went somewhere in Bristol called, COR, I think. C-O-R, all in caps and the dessert there was this tiramisu that I think was a Sicilian tiramisu, where they make it with, instead of sponge fingers, it's with panettone.

Ed Gamble

Fish fingers.

James Acaster

Fish fingers.



Ed Gamble

I thought that's where that was going.

Amy Annette

Yes, me too and I'm into it.

James Acaster

No, it's panettone instead and then, they grate, like, I think it was nutmeg and stuff on top of it, and it was one of the best desserts I've ever had anywhere. It was basically Christmas pudding tiramisu, it tasted incredibly and at my gig that night, I was there for four days, at my gig, I told everyone, 'You have got to go and get this tiramisu there.'

Ed Gamble

Oh, mate.

Amy Annette

At your first gig?

James Acaster

Yes, I was, like, 'You've got to go, it's amazing.' And then, my tour manager went the next day and I caught him in the evening, I said, 'Well?' And he said that they said that was only on for yesterday and they haven't got any, and that people are asking for it.

Ed Gamble

So, they were just really annoyed at that point?

James Acaster

Yes, I felt bad so I respect what you've just done because I felt very bad sending everyone to a place where that thing didn't exist.

Amy Annette

Yes, you've got to tell them, I had this amazing experience but I can't promise you that.

James Acaster

Yes, but if the people who run that restaurant are listening, which I know they do listen to this podcast because they said they did.

Amy Annette

COR.

James Acaster

In Bristol, please, put it back on the menu. It's one of the best desserts I've had anywhere ever.



Amy Annette

Wow, the problem, probably they just had leftover panettone, I think again, I'm going to reveal myself to be quite the privo here. But often at Christmas, you'll have leftover panettone because I love a panettone in the morning for lunch, it is bread, it's sweet bread. Oh, it's so good.

Ed Gamble

I mean, that also gives a lot of behind-the-scenes, I love a panettone in the morning for lunch.

Amy Annette

Yes, I do not get up early. At Christmas, I'm not getting up early.

Ed Gamble

So, hang on, wait, it's the cicchetti with mortadella?

Amy Annette

Oh, yes, the mortadella cicchetti.

Ed Gamble

And then, what are the other two ways?

Amy Annette

And then, one way is this Italo sandwich which I'm imagining they do everything that they normally do, but it's mortadella instead of chicken.

Ed Gamble

Yes, instead of chicken, yes.

Amy Annette

Gosh, I can't even imagine what that could be like.

Ed Gamble

Yes, mortadella skin slopping off?

Amy Annette

Yes, slopping off, in a good way. Honestly, they make everything that feels like-, I ate the sandwich, a thrill, and I thought, 'There's nothing in this sandwich that isn't something I couldn't lay my hands on or make,' and yet, there's no way I could put it together like this.

Ed Gamble

Never going to do it, yes. Also, because I think that about sandwiches that are that good sometimes where it's, like, they've perfectly roasted a chicken, they've probably brined the chicken, they've done all this stuff, they've made a butter for it or whatever. Then, they've baked bread, and they've done this, they've made a different thing. You're like, 'Yes, I could do all of that, but if I did it, I wouldn't enjoy that sandwich as much because I'd be looking at it, going that's two days work for a sandwich.'



Amy Annette

Exactly, and then, it's done.

Ed Gamble

And I can go shop and get it.

Amy Annette

Yes, and the economies of scale just doesn't add up.

James Acaster

And what's your third mortadella?

Amy Annette

Rolled up like a rose. On a platter. You understand what I mean, I don't need to explain it.

Ed Gamble

I know exactly what you mean, of course.

Amy Annette

You know in Modern Family, there's this moment where Jay is being given a charcuterie board by Manny, our good friend Manny, and Manny says, 'This is charcuterie.' And Jay goes, 'This is charcuterie, I've been avoiding this on menus for years, they're killing themselves with that name.'

Ed Gamble

Yes, I do know that exact line.

Amy Annette

Yes, because I say it all the time. On the board, they just have this, like, gorgeous, it feels like a very American thing, they're very good at boards. They have, like, spreads, they spread out the meat, they roll up the meat, they make it look like a rose. You know, you feel bad picking it up, I want that.

Ed Gamble

Fancy mortadella roses.

Amy Annette

I want multiple smoked meats, mortadella if I have to maintain my three-way mortadella starter choice which I respect the rules and I will.

James Acaster

I mean, that's the rules that you've just made.

Amy Annette

And I respect them.



Ed Gamble

You are respecting them.

Amy Annette

I respect my own rules so I would just like as many hams but not that honey-roasted wafer.

Ed Gamble

Yes, fuck that.

James Acaster

Yes, yes.

Ed Gamble

I agree.

James Acaster

Get stuffed.

Ed Gamble

We're talking mainly the Italian hams, aren't we?

Amy Annette

Of course, we're talking about the ones that really are bad for your heart.

James Acaster

Yes.

Ed Gamble

May we stray into Spain and pick up a bit of iberico?

Amy Annette

Oh, I should love that.

Ed Gamble

Jamon iberico.

Amy Annette

I should love that. Jamon, yes.

James Acaster

With the shave it off the leg?

Ed Gamble

Yes, that's probably my favourite of all the bad heart hams.



Amy Annette

Oh, such a good bad heart ham.

Ed Gamble

Yes, it's really great.

Amy Annette

So, mortadella is my favourite but I think some of it is nostalgia because growing up, my dad who's American, was very into Bologna.

Ed Gamble

This is what I was going to ask, is Bologna basically, like, a cheap mortadella?

Amy Annette

Exactly this, yes. Bologna is, well, this is a truth I'm about to say. This is a fact I'm going to say but I actually do not believe it to be true. It is the ends of all the meats smooshed and that is Bologna. It's, like, the good stuff went to sausages, the better stuff went to the ribs. Do you make ribs out of pigs?

Ed Gamble

They don't make ribs.

James Acaster

I think ribs are, like, the ribs, aren't they?

Ed Gamble

The ribs are there anyway.

Amy Annette

Listen, I'm just eating it, I'm not making it, okay. In any case, the stuff that is not fresh or good gets professionally termed, smooshed, into Bologna.

Ed Gamble

Yes, into, like, weird paste, weird pink goop then they're put into sausage shape.

Amy Annette

Yes, or disc, perfect for your sammies.

Ed Gamble

Or bear shapes, Billy Bear ham they make.

Amy Annette

Yes, that I do think is quite macabre for some reason.



Ed Gamble

Yes.

Amy Annette

Why do we give the children the bear-faced ham?

Ed Gamble

Yes, it's really weird and the fact that, when it's sliced, it's the same face all the way through and then, I always imagine that the last you cut it off, and he's got a really sad face.

Amy Annette

Because you finished him off.

Ed Gamble

Yes, because you finished him off.

James Acaster

And all his friends are dead.

Amy Annette

Oh, he's packed in with his friends, each slice is a friend.

James Acaster

Yes.

Amy Annette

Oh, that's sad.

James Acaster

Yes, but I did love that as a kid.

Ed Gamble

Bet you did.

Amy Annette

Yes, of course. Did you do that whilst you were dressed as a pirate? The other day, James told me this story about him being dressed up as a pirate as a kid, and I couldn't believe I'd never heard it before. But you told me you did it on another podcast, so I feel like it's fair.

James Acaster

Yes, I told it on Birthday Girl's podcast ages and ages ago, but I'd forgotten it until then, I'd blanked it out my memory. And then, they started talking about fancy dress and I remembered that when I was a kid, I had a pirate's fancy dress outfit and every now and again, I'd just put it on and then, walk around the house referring to myself as Scallywag.



Amy Annette

Sallywag.

James Acaster

I'd jump out from behind the sofa and go, 'Ah, it's Sallywag. I've stowed away on your ship.'

Amy Annette

Being a stowaway was a big part of it.

James Acaster

Yes, and I'd always have stowed away, and they had to be cross, and go, 'Oh, no, Sallywag.'

Ed Gamble

They had to be cross at you?

James Acaster

'Yes, how did you get on board again? Ah, hid in the rice.' And then, I'd be walking out-,

Ed Gamble

What?

James Acaster

I'd be hidden in some, sort of, cargo. Hid myself in some, sort of, cargo box.

Amy Annette

This is a merchant ship, he's on a merchant ship.

Ed Gamble

Yes, ferrying rice.

Amy Annette

Ferrying rice.

James Acaster

I was topless with a skull and crossbones waistcoat.

Amy Annette

Yes.

James Acaster

I had red and black striped tattered, like, trousers.

Amy Annette

Which I think amazing that you had such good costume.



James Acaster

Yes, and then, just, like, a brown woollen flat cap that was knitted for something else, it wasn't part of the combo.

Amy Annette

The costume ran out, yes. I see that, I see that.

James Acaster

And a drum stick, I'd hold a drum stick, yes. I'd walk about and go, 'Sallywag's here.'

Amy Annette

With your Billy Bear ham.

James Acaster

No, never eaten Billy Bear ham as Sallywag. I can't-

Ed Gamble

I love this, I love to hear about Sallywag.

Amy Annette

I know.

James Acaster

Yes, well, it's always, yes, I was stowing away on the ship and there wasn't really much to the game, I'd just walk around taunting them about how I did it. I did it again, I got on your ship again.

Ed Gamble

Your sense of humour has not changed since then. That's exactly what you'd enjoy saying now.

Amy Annette

Yes, or you just got larger.

James Acaster

I did it.

Amy Annette

I stowed away.

James Acaster

I stowed away, I was in the rice.

Amy Annette

Ah, delicious rice.



James Acaster

Yes, yes, ha-ha.

Amy Annette

And then, how does it end?

James Acaster

My memory of it is it would peter out into me just wearing the outfit but being myself, so sitting there watching TV with them all.

Amy Annette

With a flat cap on.

James Acaster

Or doing something, yes, eating my dinner and now, I'm just sitting there in a pirate costume.

Amy Annette

That's nice. What trauma do you think you were exploring?

Ed Gamble

Not enough.

Amy Annette

Not enough.

James Acaster

Obviously, I mean, if I sat down with a psychiatrist, they might say that I felt unwelcome in my own household and I felt the need to taunt them.

Amy Annette

Taunt them.

Ed Gamble

That you'd stowed away.

James Acaster

That I was there and then, that made me feel better, that made me feel like I had won.

Ed Gamble

Yes, and they were giving you too much rice.

Amy Annette

Yes, it does seem like rice is actually quite a big part in this.



James Acaster

I stowed away in all that fucking rice.

Ed Gamble

It was easy. Put all the god damn rice back.

James Acaster

There are just piles of rice back there, mum.

Amy Annette

Take this rice out of my room.

James Acaster

You know what, once I'd like to stowaway in some pasta, is that too much to ask?

Your dream main course, Amy?

Amy Annette

Well, you talking about pasta reminds me of my central truth as a child was to find a way to eat buttery pasta at every meal, without insulting everyone around me. And how did I do that? Yes, I read a book in the library, a shelter book which doesn't make any sense, a homeless charity, but it was about food and how food is made, and there was a big thing about dolphins and there was a huge thing about battery-farmed hens. Now, I'm saying it out loud, I'm thinking, 'I read more than one book.' And I've mixed that up in my head but for some reason, I was, like, 'Oh, I'll be a vegetarian.' And I wish I could say that I did that to save the animals but truly I did it because I realised, if you were vegetarian, you could just have buttery pasta. And in fact, you'd be doing whoever was hosting you a favour because they'd be like, 'We've cooked all of this meat but it would be nothing for me just to have some buttery pasta.' You know, you're at your friend's house, their mother has cooked a delicious lamb meal. I don't want that, I want buttery pasta. So, I'm like, 'Susie, I would adore to eat your lamb meal but I'm a twelve-year-old vegetarian, just some buttery pasta will suffice.' I loved it so much and also, at my primary school, they were obsessed with serving shepherd's pie. Shepherd's pie made at scale, no, it's no good. So, that's when I thought, 'A vegetarian's life for me.'

James Acaster

So, to the dinner ladies that you wanted buttery pasta.

Amy Annette

I said, 'Susie, my love.'

Ed Gamble

'Susie, yes, nice to see you again.'



Amy Annette

Susie, your moussaka looks gorgeous but unfortunately, I read a book by the homeless charity shelter which tells me I cannot eat your meat. And I would just have whatever vegetarian thing they have, which would often be, like, a buttery angel hair pasta. Oh, my god. Or in thin slices of white bread with a, sort of, swipe of butter on it. And I'd have that with some orange squash and I'd be so happy.

Ed Gamble

So, is this your dream main, buttery pasta?

Amy Annette

No, this is just my trauma because James shared some of his.

Ed Gamble

Ah, okay, okay, okay.

James Acaster

Oh, thank you.

Ed Gamble

I thought this was your main.

James Acaster

Look, some people have hacked this podcast and added a pasta course before the main course.

Amy Annette

Oh, that's so chic.

James Acaster

So, if you want buttery pasta.

Amy Annette

Oh, I would love that.

James Acaster

As your pasta course, we'll let you have that because that story was very compelling.

Amy Annette

That would nice because actually my main is incredibly meat heavy, and that is my own personal journey.

James Acaster

Quick question about the pasta phase.



Amy Annette

Please, yes.

James Acaster

Were you actually a vegetarian?

Amy Annette

Hard to say.

James Acaster

Because, like, at home.

Ed Gamble

It's not hard to say.

James Acaster

At home, were your parents, like, you're eating Bologna, you're not eating buttery pasta.

Ed Gamble

Yes, we know you're not a vegetarian.

Amy Annette

Yes, of course, I revealed that in my childhood I ate Bologna. Yes, so I was a vegetarian and I did at one point tell my parents I was a porketarian. Sorry, for doing that whilst you had your mouth full of water, Ed.

James Acaster

It sounds like what, like, Stifler would refer to himself as.

Amy Annette

Yes, it doesn't sound good.

James Acaster

Like, a new religion, porketarian.

Amy Annette

I will say that my dad finds it so funny that I did that, but he never tells the story in a way that doesn't sound weirdly like he is about to bone Stifler's mum, you know. He's very, wait, it's not Stifler's mum.

James Acaster

No. Yes, it is, it's Stifler's mum.

Ed Gamble

Yes, Stifler's mum.



Amy Annette

Well, so who's the guy who boned Stifler's mum?

James Acaster

The guy who shits himself all the time, who can't go for a shit at school.

Ed Gamble

Shit break.

James Acaster

Shit break. The guy who can't go for a shit at school.

Amy Annette

It's crazy to me that you can remember this but you can't remember chocolate-covered bacon because it was the same time.

James Acaster

Yes, okay. I was thirteen and I watched American Pie, you think I'm ever going to forget that? No.

Ed Gamble

Yes.

Amy Annette

No, I know you. You have not.

James Acaster

And if there was chocolate-covered bacon in Kettering, it would have had the same affect on me. I would remember it.

Amy Annette

I'm sure. Yes, that would be everything. In my dad's Stifler's Mum's retelling of my childhood he's always like, 'And then she come up and she says, "I'll only take sausage."' He's American in this. 'He doesn't know, he's kind. He doesn't hear it.' He doesn't hear it? So, there was, yes, a period of time where I thought, 'Okay, it turns out I do quite like the heart-painful meats, the heart-hurting meats and I do like sausage.' So, I am a vegetarian except for I eat the most processed meat available. And then I went to Katie Balkam's bat mitzvah and passed around on a tray was some chicken skewers.

Ed Gamble

You weren't going around a bar mitzvah saying you were porkaterian, were you?

Amy Annette

No, I could read the room, okay? I will say, this is a very liberal Jewish area, I'm sure there were a few porkaterians in that room, but not at the bat mitzvah, of course. You know, not on the day of the bat mitzvah, we're not having pork.



Ed Gamble

I was saying, 'At the bat mitzvah?'

Amy Annette

But, so we're in some sort of West Hampstead venue and I remember and she was walking around, probably not Katie herself but let's imagine that Katie herself is walking around with-, and it was maybe like chicken on skewers with a bit of peanut butter. We understand that, that's a classic and I tried that and I thought, 'This is chicken. This has been chicken the whole time.' They're renewing themselves with their name. Oh, it was so good.

Ed Gamble

So, then you became a chicken porkaterian.

Amy Annette

Then I became a chicken porkaterian.

Ed Gamble

A chick-a-tarian.

Amy Annette

And then I was with my friend, Rosie, and she had a hamburger and I thought, 'Now, that does look good actually.' And I think that was probably when I stopped pretending that I was vegetarian.

Ed Gamble

Okay because I thought we were going to get your introduction to every single meat there.

Amy Annette

I probably could.

Ed Gamble

A chicken-pork-a-beef-a-tarian.

Amy Annette

Chicken-pork-a-beef-a-tarian. Well, what other meat is there?

Ed Gamble

Lamb.

Amy Annette

Lamb.

Ed Gamble

And you've already turned that down, of course, in the shepherd's pie at your friend's house, a lovely lamb dinner.



James Acaster

Yes, the shepherd's pie.

Amy Annette

Oh, I don't like that. Lamb shouldn't be minced.

Ed Gamble

Interesting. Why shouldn't lamb be minced?

Amy Annette

It's too precious a meat to be minced. My hot take. It should be presented in a sort of shank on a platter, in Wales. So, I've got my vegetarian buttery pasta and then my actual main is beef tartare, and that was my great journey to go from never eating meat to being like, 'I really like tartare.'

Ed Gamble

I like raw meat.

James Acaster

Raw.

Amy Annette

I like it raw. Mmm.

Ed Gamble

The meatiest of all the meats.

James Acaster

And is it from a particular place, this beef tartare?

Amy Annette

Well, again, looking through my photos on my phone of food I had eaten, the real theme was mortadella, beef tartare.

Ed Gamble

Yes.

Amy Annette

Which I do think I'm not okay looking back. There are very few pictures of salads, but who takes a picture of a salad?

James Acaster

Yes, no.



Ed Gamble

Well, who takes a picture of mortadella is also the question.

Amy Annette

Me, baby. Me, baby, and many times. I actually screenshotted them all so I could show you after. One is just a hunk of mortadella in a butchers. I don't even appear to be in the butchers in the photo, I'm outside the window zooming in. Oh, I love it. But no, beef tartare. I guess probably I'm in Paris and I'm really impressing the waiter by choosing it. They call it there I think steak haché.

Ed Gamble

Yes, haché.

Amy Annette

Haché, haché. But it's so nice, though I actually like the one that is more like sashimi. You know the tartare that comes and it's almost like a mush?

Ed Gamble

Yes.

James Acaster

Mmm.

Amy Annette

I'm sure they call it something else but there's also one where it comes and it's, like, very finely chopped, almost like a sashimi, that, I think I prefer that one.

Ed Gamble

So, I like steak tartare alot as well. I normally get it if it's on, like, a classic menu.

Amy Annette

And you get the main size.

Ed Gamble

Yes, I'll get the main size or I just think that starter size is never big enough. I mean, I have on a couple of occasions got the main size for my starter, which is a hack, if you're paying for it you can just order what you like, so I just get the bigger one.

Amy Annette

Sure.

James Acaster

Yes.



Amy Annette

You know what's better? When someone else is paying for it.

Ed Gamble

Yes, that is good.

Amy Annette

You really can.

Ed Gamble

But then if someone else is paying for it and I start going, 'You're paying for it, are you? I'll be having this main for my starter, thank you.'

Amy Annette

Yes, yes, yes.

James Acaster

Yes.

Amy Annette

You're right. You've got to order it, you've got to roll the dice.

Ed Gamble

You've got to roll the dice, exactly.

Amy Annette

Yes.

Ed Gamble

So, sometimes at places they do it table-side, they bring it over and they mix it all up for you, and they ask you what you want in it.

Amy Annette

Oh, I love the pageantry.

Ed Gamble

So, take me through when they put all the stuff in it, what do you want?

Amy Annette

This is when the waiter gets sad because I don't want Tabasco.

Ed Gamble

Okay. No, that's fine.



Amy Annette

Yes, but I think that is the better way to do it. The sad thing is it's meant to be, like a lot of French food, is a sort of protein that is a vehicle for flavour that is different. So, like, your snails are your vehicle for garlic butter. Your steak haché is your vehicle for Tabasco, pepper, what else would you have it on? Salt and pepper, capers.

Ed Gamble

Capers. Yes, maybe little gherkins.

James Acaster

Am I mad in saying egg yolk?

Ed Gamble

No, you're not at all. Egg yolk.

Amy Annette

1,000% egg yolk. I'm all-in for the egg yolk. Two eggs.

Ed Gamble

Yes, yes, yes. Yes. Like, diced shallot. Diced shallot.

Amy Annette

Diced shallot.

Ed Gamble

Moutarde.

Amy Annette

Oh, moutarde. That's French for mustard.

Ed Gamble

All of those things. I just go with all of it.

Amy Annette

Do you?

Ed Gamble

Yes.

Amy Annette

I should do that but I weirdly like the bland, raw meat. Oh, dear.

Ed Gamble

Yes. Do you think you might be turning into a werewolf?



Amy Annette

Yes. I'm certainly not well.

Ed Gamble

If I went to a restaurant with someone and they were like, 'Steak tartare. I want the big steak tartare.' And then the waiter comes over and goes, 'What can I add?' They go, 'Just the meat.' I'd be like, 'Right, there's been a full moon.'

James Acaster

Yes.

Amy Annette

Yes or she has some sort of huge iron deficiency.

Ed Gamble

Yes, she has a massive iron deficiency. Yes.

Amy Annette

I do sometimes worry when I look back at my food and I'm like, 'What vitamins am I trying to get? Am I, like, clawing in?'

Ed Gamble

And often they come with little, sort of, thin toasts, etc. Is that what you want with it?

Amy Annette

Yes, thin toasts.

Ed Gamble

Is that what you want with it?

Amy Annette

And thin chips. Yes, I want it all.

James Acaster

Yes and chips. So, the fries and the toast?

Amy Annette

Bread. Bread, chips, haché, meat.

Ed Gamble

Yes.

James Acaster

Yes.



Amy Annette

Sometimes they have a very thin, sort of, salad. The thinnest but with some of the strongest vinaigrette you've ever had.

Ed Gamble

Really punchy, mustard vinaigrette, yes.

Amy Annette

Ding-ding-ding. You're awake, which is good because you just ate a lot of bread. Oh, I love that. I really like French food, it just doesn't like me back, so sorry French food. Yes.

James Acaster

So sorry French food.

Ed Gamble

I think that's fantastic, steak tartare for the main.

Amy Annette

I think chic. There's a thing that Bao do in the Kings Cross one where it's, like, it looks like a tartare because I think it's like a beef rice but they build the rice ball, and then on top of it they have, like, slices of the raw beef.

Ed Gamble

With the egg on top.

Amy Annette

And then an egg on top, and it's slightly not sticky but it's like it's held together somehow. Oh, that's good.

Ed Gamble

I've seen a picture of it many times and think, 'I'd like that,' and then I've never got it. Yes, so I've got to go and get that.

Amy Annette

Oh, got to go get that.

James Acaster

Oh, careful. There might be a pirate in that rice.

Amy Annette

Scallywag. You've don't it again.



James Acaster

A scallywag comes out, 'I've stowed away to Bao.' The egg stays on his head as he emerges out of the rice. 'Ah, it's me, Scallywag. I stowed away with the rice.'

Amy Annette

Oh, scallywag. Can I have an honourable munchion?

James Acaster

Yes.

Ed Gamble

Yes.

Amy Annette

For my main.

James Acaster

Yes.

Amy Annette

Have you been to The Regent, the full English, like the caf in Pimlico?

Ed Gamble

No.

Amy Annette

Oh, my gosh. It's so fantastic. It has pictures of various boxers up. That's how you know it's good, that's what my parents say, and they've all been there and it's an old café. I don't know how you'd describe it because basically you get in the queue, there are lots of Formica tables. Formica? Nice, old tables everywhere and tile, it's great, and you get in the queue and then you get very stressed because it's about to be your turn and then the man nicely yells at you. He says, 'What do you want?' And then you have to say, 'Two sausage, one bean, egg.'

Ed Gamble

You panicked and said one bean.

Amy Annette

'Two sausage, one bean,' and I always found it so stressful but I love it.

Ed Gamble

You realise you've fucked up and asked for one bean.

James Acaster

Two sausage, one bean.



Amy Annette

And he would throw me out. He would throw me out. He'd say, 'You one bean, bitch. You get out of here.' No, no, they're charming. They're charming, they're charming. I don't want to give them a bad rep, they're kind. Okay, they're gruff but they're kind.

Ed Gamble

Yes.

James Acaster

Yes, they won't call you a one bean bitch if you go. Don't worry.

Ed Gamble

But they're busy and they, you know, they're knocking food out at a high rate.

Amy Annette

They're busy. There are cab drivers in there, there are tourists in there, there's a lot of energy. You can't sit down until-, you shouldn't sit down until you've ordered your food. They get very annoyed if they see you sitting down before you-, no holding tables. Keep it moving. The food is so good, the orange squash to die for. Tea in a big urn. Oh and the sausages great. Oh, now I'm going to die young. I eat so much meat. No regrets. It's delicious. That's my honourable mention for main.

Ed Gamble

So, is that your honourable mention is a breakfast from The Regent?

Amy Annette

The Regent.

Ed Gamble

Lovely.

Amy Annette

It's so good.

Ed Gamble

Benito has just Googled it, it's called The Regency.

Amy Annette

Thank you, the great Benito. And I will tell you, the only reason I wasn't sure is because I used to work with a girl who would take me there and she'd call it The Rege, and I didn't think I had the aplomb to pull that off, so I just guessed how it ended.

Ed Gamble

Yes, yes.



James Acaster

For short you just call it The Rege.

Amy Annette

Yes.

Ed Gamble

The Rege.

Amy Annette

I loved it. I'd say, 'Yes, to the The Rege. Please and then, you know, I'll sleep at my desk after.'

Ed Gamble

Dream side dish?

Amy Annette

Grape salad supreme. Do you need me to explain that?

Ed Gamble

Yes.

James Acaster

No, because I know what it is.

Amy Annette

Grape salad supreme.

Ed Gamble

So, we don't need to explain it?

Amy Annette

So, the podcast is over.

James Acaster

Next thing. True, true.

Amy Annette

No, true, true. Grape salad supreme, absolutely, keep it and delivered. It is a side dish at my family's Thanksgiving, which I for a very long time thought was a classic North American side dish and then I took it to my friend, Monica's, Canadian Thanksgiving and she looked horrified and it turned out, no, it's just something that is quite unique to my North American family. It is grapes, pineapple, not fresh, don't give me that shit, from a tin.



Ed Gamble

Tinned.

Amy Annette

Tinned pineapple because you're going to use the juice as well. The juice from the tinned pineapple. Grapes, halved, quartered if you're crazy and you don't have enough grapes. Whipped cream, mayonnaise, more than you think, sour cream and, if you're crazy, we don't do this, marshmallows. But we don't do marshmallows because we're not crazy, we just do mayonnaise and whipped cream.

Ed Gamble

The phrase 'mayonnaise, more than you think,' is interesting because I would have thought no mayonnaise.

Amy Annette

Less than you think. Yes, so more than you think.

James Acaster

Zero. Zero.

Ed Gamble

Yes, so some.

Amy Annette

Some.

Ed Gamble

Any mayonnaise.

James Acaster

In that nice dessert you were describing.

Ed Gamble

Yes.

Amy Annette

Yes, yes and this is the truth. It begins as though a kind of fresh, wonderful fruit salad. It ends as a savoury side dish, perfect for your turkey.

Ed Gamble

Well, this is the interesting, this is the one thing where I think North America and the UK have quite a lot of crossover in terms of what they enjoy in their palates, but when it comes to this sort of thing, no, no, no.



Amy Annette

No.

Ed Gamble

This marshmallow business, this fruit and mayonnaise. The word salad is treated quite disgustingly.

James Acaster

Yes, that's crazy.

Amy Annette

Oh, that is rich coming from this country. Sorry, I know I don't sound North American but I'm furious on behalf of my kin.

Ed Gamble

Salad in North America appears to mean it's got mayonnaise in it, sandwich spread.

Amy Annette

Absolutely. What's salad in this country? Egg salad, tuna salad? That's not salad.

Ed Gamble

No, no, no, no.

James Acaster

Potato salad.

Amy Annette

Potato salad.

Ed Gamble

Potato salad but that's American.

Amy Annette

What's a British salad?

Ed Gamble

Well, like leaves and vegetables and dressing.

Amy Annette

No, that's not British. That's French, that's Italian.

Ed Gamble

Yes but that's what I think most people would assume was salad if they were in the UK.



Amy Annette

Jellied eels, that's what you eat in your salads.

Ed Gamble

Yes.

Amy Annette

Yes, no you're absolutely right and also my Thanksgiving meal is very much based on my grandmother's cheffing, and she is very much from that 1950s innovation, gelatine is an ingredient time. So, she's never served me anything in aspic, but I'm sure she absolutely did. Jell-O. I think it's an American salad which is Jell-O and green beans. Even that's a little too far for me, okay? But the grape salad supreme, now that is delicious.

Ed Gamble

You know what? I've never tried it. In my head, I could not be convinced to enjoy it.

Amy Annette

I'll make you some.

Ed Gamble

Yes.

James Acaster

I'd like to try it.

Ed Gamble

Do you think I would enjoy it? I don't think I can get over-,

Amy Annette

You don't really taste the mayonnaise.

Ed Gamble

What a selling point.

James Acaster

Why is it in there?

Ed Gamble

'Don't worry, you don't taste the mayonnaise.'

Amy Annette

I have to tell you mayonnaise is in it because I think it's a crime probably not to, but I wish I could just say, 'Try this delicious grape salad supreme.'



James Acaster

But is it sweet or is it sweet and salty, like all your favourite things?

Amy Annette

I'm the generation. The generation of the chocolate bacon.

James Acaster

Yes, yes.

Amy Annette

Well, it's grapes in various white liquids, isn't it? So, yes, it's quite sweet.

Ed Gamble

You're really selling it to me, Amy.

Amy Annette

It's so nice and it's so good with, like, a very, sort of, heavy meal.

Ed Gamble

Steak tartare. Yes.

Amy Annette

Oh, that would be good actually. I now realise it comes from, like, a sort of, my grandmother had a load of church cooking books. Have you ever seen these? Like, old North American churches had cookbooks and they get everyone to donate a recipe, so it'll be some of the wilder stuff you've ever seen, and we cook a lot from them.

Ed Gamble

That's fun.

Amy Annette

There's a cookbook store in New York, it's so nice. It's in the Lower East Side and I bought a series of self-authored cookbooks where women in the 1970s and before had printed their own picture cookbooks. All of them have an aunt on the front looking angry with a malt loaf. It's fantastic. A meatloaf, rather. Not a malt loaf, that would be crazy. They don't have malt loaf. It's so good. Well, because I made-, you didn't try it when I brought it to your house.

James Acaster

Well, I mean, I will try it next time you make it because I would like to know what it's like but, weirdly, I'm put off it more that you can't taste the mayonnaise because I was like, 'Oh, that sounds like an interesting thing. I wonder what that will taste like.' But now it just sounds like it's going to be a nice dessert that every now and again I'll remember has mayonnaise in, and it might make me feel weird.



Amy Annette

Well, you can taste the mayonnaise.

James Acaster

Okay.

Ed Gamble

Also, you would have it on the side of a savoury dish, right?

Amy Annette

Yes.

Ed Gamble

So, it's-,

Amy Annette

It's turkey, potato, grape salad supreme really. There's nothing else. Maybe a broccoli if you're crazy.

Ed Gamble

The flavour hole it's filling really is like a sort of sweet, like, chutney cranberry sauce type thing, maybe?

Amy Annette

Yes. I think the flavour hole it's filling is a-,

Ed Gamble

And also the flavour hole of mayonnaise.

Amy Annette

As a culture, this is my North American side, we don't want salad to be healthy.

Ed Gamble

Right, okay.

Amy Annette

Sneaky salad. I love a salad in New York, in America. Oh, you get a salad, it's covered in the most delicious dressing of all time.

Ed Gamble

Well, the Caesar salad, of course, which is oh, yes.

Amy Annette

Oh, the Caesar salad. A wedge salad, oh. And an iceberg wedge with the blue cheese and the bacon bits, oh.



Ed Gamble

Yes, yes. Even like a chopped salad with blue cheese and egg, and all of that.

Amy Annette

I have not eaten enough today. Chopped salad. Cobb salad. That's just meat and chopped up.

Ed Gamble

Oh, that's good stuff, yes. I like all those things because they've got, like, leaves in and some veg.

Amy Annette

Oh, so you like to pretend a bit.

Ed Gamble

Yes. I don't want a salad I can dollop.

James Acaster

Yes, yes.

Amy Annette

That's insane to me.

James Acaster

Because you've had an episode where you keep putting your head in your hands and going, 'I eat so much meat. Oh, oh. Okay, a salad. Grapes, mayonnaise, whipped cream.'

Amy Annette

I know.

James Acaster

Dream drink.

Amy Annette

Thank you. I've already mentioned the delicious squash at The Rege, and I do love a squash. I think that comes from school. There's nothing better than a cold orange squash in those plasticky cups with the ribs.

James Acaster

The ribbed cups.

Amy Annette

But my, sort of-, this feels like quite a fancy meal, I'm having tartare, a white wine. I often forget what I've enjoyed. I recently went to BRAT, the one in Shoreditch, which I know many people on this podcast have referenced and it is delicious.



Ed Gamble

It's a fantastic restaurant.

Amy Annette

The gorgeous various meat rices, wow. We went with some fancy people. Just Americans. Just two Americans we know and the wine person came over and said, 'What would you like?', we said, 'White' and they kept asking us for, like, description words, so that they could choose us a bottle. It was like an escape room in that we could not find the word to unlock them to go away and find us a wine. They were very-, they were trying-, I think they were trying to give us a great experience, like, I don't fault them for doing this but the person said, 'Dry.' Fine, no, the sommelier would not leave. The other person said, 'Funky.' First of all, disgusting, I don't want that.

James Acaster

No, that's not going to-, come on. What a big swing.

Amy Annette

Huge swing but honestly, we were just like, 'How can we make you leave with love and professionalism?'. Someone said, 'Crisp.', and then eventually, I said, 'Sicilian.', and they walked away. It was huge.

Ed Gamble

Yes, and never came back.

Amy Annette

Never came back. It turned around, they didn't work there. They were just trying to get an autograph from Jason Mantzoukas, who we were having dinner with.

Ed Gamble

You want a Sicilian white wine for your dream meal?

Amy Annette

Yes. I think I want a Sicilian white wine but then I went to Noble Rot the other day-. I do go to nice restaurants. You weren't even there. Wow.

Ed Gamble

Yes. I've been though.

Amy Annette

Yes. I think we went because you told us to and it was so nice and they have a crazy wine list, and it's so long.

Ed Gamble

Well, their-, wine's their thing, right, you know?



Amy Annette

Absolutely. That one felt less pressure to impress a person. Yes, so, a Sicilian white which I think there's one called, like, Catarratto which is quite nice. That's actually quite accessible. Yes, I like it. I don't like a very dry white wine because I get heartburn.

Ed Gamble

Some other words that you could say to maybe make people go away. Minerally.

Amy Annette

That doesn't even sound like a real word.

Ed Gamble

Slate, you could say that. Volcanic. Anything from volcanic regions.

Amy Annette

That's Sicily.

Ed Gamble

Yes. It all makes you sound impressive and I don't really know what a lot of that means.

Amy Annette

Volcanic.

Ed Gamble

You can have stuff that's, sort of, made near Etna.

Amy Annette

Yes, I would love that.

James Acaster

What, really?

Ed Gamble

Yes. These are all words I pick up and then I throw them in just when I feel like it's right when I'm talking to a wine person.

Amy Annette

What if they ask you a follow up? They don't.

Ed Gamble

They don't.

Amy Annette

They don't know either.



Ed Gamble

People who know about wine aren't interested really to hear what you know about. You've just got to negotiate the conversation by saying the right sorts of words that don't set off any of their alarm bells, so they can then tell you what they know.

Amy Annette

Yes, yes, yes, yes, yes. I think you and I are the wine choosers often at our dinners. I think you and I are the papas of the group.

Ed Gamble

Papas of the group.

Amy Annette

We are the papas of the group and I-, but I like to defer to you. I find it quite stressful sometimes being the wine papa. Though I am often the wine papa.

Ed Gamble

Well, I find it stressful as well but-,

Amy Annette

I also don't want something bad.

Ed Gamble

Don't want something bad and then also, I realise that quite often when we're together as a group, no-one really minds, so, it's not like anyone's going, like-,

Amy Annette

It's just me. I'm the other wine papa.

Ed Gamble

'If you mess this up, the night is over.' Especially when we went out together on New Years Eve and instead of doing the wine pairing with the lovely meal that we had, with the specific wine pairing tailored to the meal, James instead had a cocktail with every course.

James Acaster

It felt great until I stood up.

Ed Gamble

Well, until it kicked in, yes.

James Acaster

Yes, I don't know if it was, like, New Years itself and everyone else went out to watch the fireworks and I'm just sat down with the chef in an empty restaurant like, 'This place is brilliant.'



Amy Annette

I got a creepy photo of you doing that.

James Acaster

The one where I really was like, 'Oh, I'm in trouble now', was when, I was just like, what's the one I haven't had yet. We were still on the main, like, savoury courses and they were like, 'You haven't had that one yet.' I was like, 'Great, have that one,' and it came out and it was basically fruits of the forest gateau themed, like, mainly cream. It just tasted like they had blended-, it was delicious but I was like, I'm now having a pudding with my duck or whatever. I'm in trouble now.

Ed Gamble

I mean, you know, you made it past midnight, we got back to where we were staying and then every time anyone got their phone out, James shouted at them.

James Acaster

Yes, 'Put your phone away.'

Your dream dessert?

Amy Annette

I think my dream dessert is-, sorry, do we not do them in French?

Ed Gamble

I love it.

James Acaster

Was it French?

Amy Annette

Well, I don't know, I don't think dream is dream in French. Well, it probably is.

Ed Gamble

No, it's not, it's reve, I think.

Amy Annette

Ah, oh my God, education. Wow.

Ed Gamble

I think. I mean, that could also not be true-,

Amy Annette

I think it's right.



Ed Gamble

And I've just told you a complete nonsense word and you both just went, 'Oh.'

James Acaster

Yes, I'll go around saying it.

Amy Annette

I'll say that it sounds like the sort of thing I would say is right, so, there you go. I love the crepe from the creperie in Hampstead, have you ever been?

Ed Gamble

No.

Amy Annette

It's not a shop, it's a stand, a truck, a little cart. It's a cart, and it's right outside the Prince William pub, I think. It's been there for years and years and years. I went to school in North London and on a Friday, I would traverse North London to go to Hampstead to get in the line for the creperie, sometimes the people in the pub, and God bless them, try to set up a separate stand because there's such a long queue for the original. Do not be fooled. Get in the original queue. It goes faster than you think. It's run by French people. They speak French to each other. They seem to be kind of annoyed that they have to speak English to you, even though you are in London, fantastic. They do the most amazing crepes. They do savoury ones. I've never had them because I'm only getting one thing. I'm getting mixed chocolate which is milk chocolate and white chocolate. They have the little, not squares, almost, like, Milkybar-, what am I trying to say? Discs. Tiny discs. Buttons?

Ed Gamble

Yes.

Amy Annette

Thank you. Chocolate buttons, milk and white. They have them, sort of, fresh, if such a thing could be true about chocolate and then they put them onto the crepe and then they melt, oh my God. Then they use their, sort of, long spatula thing to, sort of, smoosh them around, like a, sort of, Galaxy.

Ed Gamble

Another smooshed food.

Amy Annette

Smoosh discs. Even tartare is, kind of, a disc. Oh no. Oh well. I'll die happy. With a crepe in my hand. The crepe is so good, it's so light and, kind of, crispy on the edges. It's just a lot of butter. Then I get banana in that and then they chop the banana in a way that only a creperie can which is, sort of, on a diagonal.

Ed Gamble

Nice. Long slices.



Amy Annette

Long slices, using the same spatula that they just used to smoosh the chocolate and then it's-, with the spatula, which is, like, a sort of, fold, fold, fold, into a cardboard, into your hand, quite a lot of money, so good.

Ed Gamble

I mean, watching people make a crepe, when people have mastered that art. It's incredible.

Amy Annette

They should be paid more.

Ed Gamble

The little paddle.

James Acaster

When they haven't, it is-, if you're at a festival, like a musical festival or something and then you get someone who is doing their first ever music festival and they're working at the crepe stand.

Ed Gamble

Holes in it.

James Acaster

Just so they get free-, as soon as they start doing it and you can tell they don't know what they're doing, I want to say, 'Forget it. I am not eating this. Forget it.'

Amy Annette

And it's going to be, like, £12.

Ed Gamble

Yes, and, like, three times, you'll have to watch them-, like, an old bloke come over and go, 'No, you've messed that up, scrape that down and go again.'

James Acaster

'Yes, I know, it's okay, I didn't want to go and see the band I'm on my way to see. I'll just watch you fucking mess a crepe up five times.'

Amy Annette

Oh no. You're the king of crepes. Well, pancakes.

James Acaster

Well, yes, absolutely. Pancake Day. I have a Pancake Day routine.

Amy Annette

Huge-, big, big routine.



Ed Gamble

Big routine for you.

James Acaster

For me, yes, it was big for me.

Amy Annette

Huge routine for you. You were ready to shrive.

James Acaster

It was big stuff, back in the day.

Amy Annette

That's probably your routine that I remember the most. I know you've done stuff since.

James Acaster

It's the one when, you know, all of us went to Latitude for, like, the first time, we were all booked to do Latitude and we were walking around and I absent-mindedly bought a crepe. It was Nish just pointing at me all day, as I was eating it, pointing me out to strangers who, let's face it, didn't know me or that routine going, 'Hey, look at what-, he's shriving. He's doing some out of season shriving.' I think that was the moment when Nish realised that the best way to bully me was to quote my material at me to strangers.

Amy Annette

What's crazy, I don't think-, even Nish and I weren't dating then.

James Acaster

No.

Amy Annette

We were just a motley crew of fools.

James Acaster

Hadn't happened yet.

Amy Annette

Wow, and I saw that and I thought, 'Yes please. That's my long-term lover. That guy really bullies that other guy.'

Ed Gamble

'That guy's pressing all my buttons by bullying his friend.'

Amy Annette

I'm into it. Wow, out of season something, okay.



Ed Gamble

'That's the hairy, handsome guy for me.'

Amy Annette

I will have one more honourable munchion for the burgers that we used to order Parsons Green. What were they called? It was early days Deliveroo. Like, truly Deliveroo just existed. I'm not sure it was even an app.

Ed Gamble

It wasn't Deliveroo. It was from their website.

Amy Annette

On their own?

Ed Gamble

Yes, Chosen Bun.

Amy Annette

Chosen Bun.

Ed Gamble

Chosen Bun. They were great.

Amy Annette

Oh my God, they came in these quite modern cardboard packets that, like, you, sort of, lifted. They were these huge burgers and I don't-, I think it was, like, the first thing I'd ever been able to order on my phone without having to talk to someone, which I guess is, like, a key element of shame that stops you ordering some of this stuff and it got-, initially, it was a huge treat and then it became-,

Ed Gamble

Just became every day.

Amy Annette

Yes, I had it so much.

Ed Gamble

The burgers, the chips were really good, the mac and cheese balls were really good as well.

Amy Annette

God, the chips were so good.

Ed Gamble

Fantastic. Good old Chosen Bun. That's an honourable munchion for your dessert, right?



Amy Annette

Yes, I'd have a, sort of, delicious-, that's nostalgia. I'll have anything for-, yes.

James Acaster

The crepe sounds lovely, especially the quality of the crepe itself because that really does-, that's next level stuff. Ideally, you want the crepe to be so good, you don't need anything on it and then just pimp it out even more, make it even better with those buttons.

Amy Annette

What do you have in a crepe?

James Acaster

Chocolate and banana is absolutely a winner all the time.

Amy Annette

I don't like Nutella, I'm sorry.

James Acaster

I'd probably also chuck marshmallow in there.

Amy Annette

What? You're describing a salad at my house.

Ed Gamble

Crepet salad, baby.

Amy Annette

You'd eat that?

James Acaster

Yes, I think that would be my standard, kind of-,

Amy Annette

Wait, banana, chocolate, marshmallow?

James Acaster

I think so. I mean, I think the best one I ever had, I can't even remember where this was but did peanut butter, vanilla ice cream and some sort of, like, jam, strawberry jam and I just went full Elvis on it and I really loved that.

Ed Gamble

Chocolate bacon sticking out the top?



James Acaster

Yes, may as well have been.

Ed Gamble

What do you reckon I like in a crepe, Amy?

Amy Annette

Black pudding.

Ed Gamble

Yes. Exactly what I was thinking of.

Amy Annette

The potatoes from the Decatur parboiled, thinly sliced.

Ed Gamble

I was talking about stuff that's commercially available from a normal crepe place.

Amy Annette

Not your fantasy crepe?

Ed Gamble

You are right, it's savoury crepe. I'm going ham and cheese every time.

Amy Annette

Yes, ham and cheese, of course.

Ed Gamble

Absolutely love a ham and cheese crepe.

Amy Annette

Jambon. Oui, oui.

James Acaster

Waste of a crepe.

Ed Gamble

It's not a waste of a crepe, man, it's delicious. It's the same as, you know-,

Amy Annette

It's doing a different thing.

Ed Gamble

Yes.



Amy Annette

It's like comparing-,

Ed Gamble

Ham and cheese croissant as well, thank you.

Amy Annette

Oui.

James Acaster

I've got them as well but, you know, only if you're being healthy.

Amy Annette

When I see James with his ham and cheese crepe, I know that he's on the good-, he's trying to be a good boy.

Ed Gamble

He's on the way to the gym.

James Acaster

I'm going to read your menu back to you now. Unless you have any more honourable munchions?

Amy Annette

I'd like to have an espresso martini with my crepe, I guess. It would also take away the slightly childish nature of, sort of, like, scoffing a crepe with your hands and in your other hand, you could be sloshing a martini.

Ed Gamble

Scoffing.

Amy Annette

Scoffing and sloshing.

Ed Gamble

Sloshing, and we've had slopping earlier.

Amy Annette

Slopping. Smooshing.

Ed Gamble

Smooshing. Yes, we've had a very onomatopoeic menu.

Amy Annette

I'm a poet who is going to die young. Gorgeous.



James Acaster

Tap water. You would like Honey & Co platter with salted butter popping up throughout the whole meal.

Ed Gamble

And the labneh.

Amy Annette

Labneh.

James Acaster

Starter, mortadella three ways. Baralaco?

Ed Gamble

Si.

Amy Annette

Yes.

Ed Gamble

You were making fun of Amy. It's difficult though, isn't it?

Amy Annette

You were making a lot of fun of the girl. Bullying me again.

James Acaster

It was fun making fun of Amy for it. Italo sandwich and rolled up like a rose. Pasta course, buttery pasta. Main course, beef tartare. Side, grape salad supreme. Drink, a Sicilian white wine.

Amy Annette

Yes, because I'm chic.

James Acaster

Dessert, mixed chocolate and banana crepe from La Creperie in Hampstead. La Creperie de Hampstead is what Benito has written. Is that what the actual place is called or is he just-, that's what it's called, Creperie de-, La Creperie-,

Amy Annette

Well, I would call it the Hampstead Creperie but I like the use of French phrase.

James Acaster

That's what Benito's written.

Amy Annette

La Creperie de Hampstead.



Ed Gamble

La Creperie de Hampstead and of course-,

James Acaster

The Espresso Martini.

Ed Gamble

Espresso Martini. Amy, thank you so much for coming to the dream restaurant.

Amy Annette

Thanks for taking me there, boys.

Ed Gamble

Thank you so much to Amy for coming in. What a wonderful episode, James.

James Acaster

A wonderful episode. I mean, I was-, I think you can hear it, I was smiling throughout.

Ed Gamble

You were smiling throughout, which is rare. It's also one of those episodes that we have different flavours of episodes and that one was one where we're very familiar with the guest, the guest is very familiar with us, so, it was immediately very relaxed and went off into some silly areas.

James Acaster

Yes, I hope that, you know, the listener knew what the hell we were on about. Hopefully they did.

Ed Gamble

Yes, fingers crossed. It's too late now. If they didn't, they won't be hearing this bit.

James Acaster

Yes, they won't be here, so, anyone who is here, you get us.

Ed Gamble

You get us. Thanks for staying. Amy's show, 'Thick Skin' is on at the Pleasance Courtyard right now. As you're listening to it, the Edinburgh Fringe is happening. It's 25th August.

James Acaster

Also, Amy didn't say nettle tea, so, we got to keep her in the restaurant.

Ed Gamble

Yes, I would have been very surprised if Amy said nettle tea.



James Acaster

One thing that I considered suggesting before I realised that net was in Amy's surname was a thick skin, like, on anything.

Ed Gamble

Rice pudding.

James Acaster

Custard skin, rice pudding or chicken skin and when she started saying about that chicken sandwich with the skin on it.

Ed Gamble

Slopping off.

James Acaster

Slopping off. I was a bit worried. Even though she didn't actually choose that sandwich, she replaced it with her favourite meat.

Ed Gamble

You were a bit worried because the secret ingredient might have been something else that you didn't pick?

James Acaster

Well, just-, yes.

Ed Gamble

You were imagining a completely fabricated situation?

James Acaster

Yes.

Ed Gamble

And worried about it?

James Acaster

Well, it, kind of-, I guess, yes. I do-, that's my MO but also, a part of me is very disappointed when, you know, someone gets close to saying a secret ingredient that we didn't pick, I'm like, 'Oh, we could have kicked them out'.

Ed Gamble

That could have been another-,

James Acaster

You know, we know Amy very well, so-,



Ed Gamble

I would have been fine with kicking her out.

James Acaster

Easy.

Ed Gamble

Yes.

James Acaster

No qualms.

Ed Gamble

Well, we didn't. She lasted the course. Thank you very much for listening to the Off Menu podcast. Goodbye.

James Acaster

Thank you for listening, Ed.

Ed Gamble

Oh. I didn't.