



Off Menu – Ep 271 – Olga Koch

Ed Gamble

Welcome to the Off Menu Podcast, taking the crepe batter of conversation, spreading it thinly across the hot plate of the internet, adding the ham of humour and the cheese of having a great old time. Rolling it up and you got yourself a podcast baby.

James Acaster

I love it when they have that little paddle, like the wooden-,

Ed Gamble

The paddle's good man- I was going to introduce the paddle but I already had too many things to say it was the thing of something.

James Acaster

Yes, yes, yes.

Ed Gamble

Watching someone who knows how to do that-,

James Acaster

Yes.

Ed Gamble

It's a beautiful thing.

James Acaster

Watching someone who doesn't know how to do that, you instantly want to walk away from the counter and not pay for it.

Ed Gamble

Someone's first day where they're getting all holes in it and stuff and they're having to throw the crepe in the bin with holes in it.

James Acaster

Some of the batter's raw.

Ed Gamble

Man.

James Acaster

You go, 'That's not cooked all the way, why are you giving me that?'



Ed Gamble

Yes.

James Acaster

That is Ed Gamble, my name is James Acaster. Together we own a dream restaurant and every single week we invite in a guest, we ask them their favourite ever starter, main course, side dish and drink. Not in that order. And this week- Dessert. And this week, our guest is Olga Koch.

Ed Gamble

Olga Koch. Olga Koch is an absolutely amazing comedian, James.

James Acaster

Yes, so, so funny and we-, I mean, I can't believe it's taken us this long to get Olga on the podcast actually, it's embarrassing.

Ed Gamble

Yes, very excited to have Olga on. She is very well travelled. She is a foodie, as far as I'm aware.

James Acaster

Yes, she's just come back from being away.

Ed Gamble

Yes.

James Acaster

But if she wants to talk about that I'll let her. I'm not doing any spoilers.

Ed Gamble

No, no, no spoilers here. And Olga's new show, Olga Koch Comes From Money is at London Soho Theatre December 3rd to the 21st and you can book tickets at sohotheatre.com. Her last show was called A Prawn Cocktail. I wonder if that's going to come up. But of course, if she says the secret ingredient on which we are pre-agreed, she will be removed from the restaurant.

James Acaster

Yes, and Benito did suggest we say prawn cocktail because of the name of Olga's show. We've chosen not to.

Ed Gamble

I feel like that's setting her up.

James Acaster

Yes.



Ed Gamble

The show's about how much she loves prawn cocktails.

James Acaster

If it is then we're meanies to do that.

Ed Gamble

Yes, we're meanie baneanies.

James Acaster

So, instead, the secret ingredient is Buckfast.

Ed Gamble

Buckfast. Buckfast, I think it was an audience suggestion-,

James Acaster

On the tour.

Ed Gamble

On the tour. Potentially from one of the Glasgow shows because obviously, Buckfast has a strong cultural link with Scotland. Even I think it's made by Benedictine monks, but it's just very popular in Scotland. I've never had it.

James Acaster

No, I've never had it.

Ed Gamble

I had Buckfast ice cream once, which was very nice. But-,

James Acaster

It does sound nice.

Ed Gamble

I was scared, I'm scared of Buckfast because it has a reputation of sending people doolally so I don't want to have it just in case I go bananas.

James Acaster

Yes, you know, you're quite a doolally guy sometimes.

Ed Gamble

I'm not doolally man. And I don't want to be doolally. So, I don't want to drink something that sends me haywire.



James Acaster

What's the most doolally you've ever been?

Ed Gamble

What on booze? Yes, I've gone doolally, but certain drinks don't agree with certain people, you know.

James Acaster

Yes, yes, Buckfast might not agree with you. Well-,

Ed Gamble

It's made by monks.

James Acaster

Yes, so what were they thinking?

Ed Gamble

What are they thinking? Doolally. So, if Olga says Buckfast she's out.

James Acaster

This is the Off Menu menu of Olga Koch.

Ed Gamble

Olga Koch.

Welcome Olga, to the dream restaurant.

Olga Koch

Hi.

James Acaster

Welcome Olga Koch to the dream restaurant, been expecting you for some time.

Olga Koch

Thank you so much for having me, I'm so excited to be here.

Ed Gamble

Look, we're very excited to have you. We have been expecting you for some time because we had to move this, of course, sadly, because Doctor Who said he could come and zoom in.

Olga Koch

That's fair, that always happens to me.

Ed Gamble

Did you not realise that? Olga was supposed to do it but then Doctor Who did it.



James Acaster

Really?

Ed Gamble

Yes.

Olga Koch

Yes.

James Acaster

I'm sorry Olga.

Ed Gamble

Capaldi-,

Olga Koch

It always comes down to the two of us.

Ed Gamble

Laid down the law.

James Acaster

That's a real shame.

Ed Gamble

He does that, doesn't he?

Olga Koch

Yes.

Ed Gamble

He waits to see when you're booked for stuff and then he swoops in in the bloody Tardis.

Olga Koch

House of Games.

Ed Gamble

Yes.

Olga Koch

Pointless.

James Acaster

Yes. Have you done House of Games?



Olga Koch

I have, yes.

James Acaster

Right, let's do an answer smash.

Ed Gamble

No.

James Acaster

We were on answer smash on House of Games with Off Menu.

Ed Gamble

Yes, we were. We were an answer.

Olga Koch

Oh, you were an answer, oh that's exciting. That is exciting.

James Acaster

I think so.

Ed Gamble

We were an answer on Jeopardy as well, UK Jeopardy.

Olga Koch

UK Jeopardy.

Ed Gamble

Yes.

Olga Koch

What's next? New York Times crossword?

Ed Gamble

Oh my God, well I think we could just quit if we're in the New York Times crossword. I don't think we're the level of high brow that's needed for the New York Times crossword.

Olga Koch

No, sometimes they go a little fun pop culture moment.

Ed Gamble

Yes, yes, maybe that's us.



James Acaster

What would you like to be an answer on and what would you like the question to be?

Ed Gamble

Yes.

Olga Koch

I don't want to say the first thing that came into my mind.

Ed Gamble

I think we want you to say that.

Olga Koch

No, no, no, no, no. I want to be everyone's hall pass, obviously.

James Acaster

Oh yes, yes, yes.

Ed Gamble

Oh right. Okay.

Olga Koch

That's the only answer I want to be.

James Acaster

Yes, yes. Fair enough.

Ed Gamble

We were thinking more quiz shows. You've gone an answer to a hypothetical question and everyone's answer.

Olga Koch

Yes, yes, yes, yes, yes, yes, yes.

James Acaster

The question can be who am I allowed to have sex with?

Olga Koch

I want a married couple to be having a row over one of them bringing me up and just turning away from each other.

Ed Gamble

But if you're the answer to everyone's hall pass question, then the married couple are both bringing you up, so there's going to be no argument, right?



Olga Koch

But then they get jealous of each other, because then they'd be like, 'Which one of us is going to get with her?'

Ed Gamble

Yes.

Olga Koch

As long as I'm being discussed before bed.

James Acaster

How do you think people-, so, like, I mean, I'm assuming-,

Ed Gamble

So, less of an answer smash, more of a smash answer.

James Acaster

Yes. Ah, there he is.

Olga Koch

Now we're cooking with gas. There we go.

James Acaster

I'm assuming that most people don't meet their hall pass answers, right. So, most of the time when people say, 'You're allowed these three people,' and then they're never going to meet those people anyway.

Ed Gamble

Well, that's why it works as a hypothetical question, right?

Olga Koch

Yes, yes, yes.

Ed Gamble

If you had a chance of meeting them then that causes all manner of issues.

Olga Koch

Yes, it can't be like, your best friend.

Ed Gamble

Yes.

James Acaster

Yes.



Ed Gamble

Yes. Your sister.

James Acaster

Yes, but if they do meet, say you were someone's hall pass and they got to meet you, how are they going to go about that? Are they going to, straight away, get too excited and go, 'You're one of my hall passes.'

Ed Gamble

Yes.

James Acaster

'So, it's allowed, let's go and have sex now.' Or would it be like, they've got to play the long game but knowing that they might fail. They might fail to seduce and then they've got to go home and go, 'Oh man.'

Olga Koch

Is it lying to me, without being transparent, saying, 'I'm actually married but this is allowed on the hall pass programme.'

James Acaster

Yes.

Ed Gamble

That sounds like a lie, doesn't it?

Olga Koch

Yes.

Ed Gamble

Absolutely sounds like a lie. Also, then if you do meet your hall pass and they do not want to sleep with you, do you then get a chance to change your hall pass, or does it have to remain the same?

Olga Koch

I wonder if it has to remain the same. Like, that's why you want to be strategic. That's why you want that mid-level celebrity.

Ed Gamble

Yes, yes.

James Acaster

Yes, yes.



Ed Gamble

You've got to go for-,

James Acaster

Mid-level celeb.

Olga Koch

Mid to low.

James Acaster

Mid-level celeb, and I guess, you want to be transparent and say, 'I'm in a relationship but this is allowed.' But then you don't want to freak them out by going specifically, 'You are allowed.'

Ed Gamble

Yes.

James Acaster

And that's it. But also, you can't lie and say you're in an open relationship, which you're not.

Olga Koch

No, no, no, no, no, no, the openness is very specific. The door is open for one person and one person only.

James Acaster

I don't think I could do it, if someone said that to me. If someone said, 'You're my hall pass.' I'd be like, 'Sorry, man.'

Ed Gamble

Sorry.

James Acaster

That's creepy.

Ed Gamble

Unless the person whose hall pass you are, they're also your hall pass.

James Acaster

The dream.

Ed Gamble

What a coincidence that would be.

Olga Koch

That's the dream.



Ed Gamble

Yes.

Olga Koch

And that's how Jada Pinkett Smith and Will Smith got together.

James Acaster

They were walking down the same hall.

Ed Gamble

Yes.

James Acaster

From that, let's segue into are you a foodie?

Olga Koch

Absolutely, yes. I, can I just give some context as to how I got on here?

James Acaster

Yes.

Olga Koch

So, I-,

James Acaster

I mean, you're a very good comedian.

Ed Gamble

Yes.

James Acaster

That's how you got on here.

Ed Gamble

Yes, yes.

Olga Koch

No, no, no, no, no, no. Guys, that's not why I'm here.

James Acaster

I just don't want any guest to have to-, I want to let people know why I'm on here.

Ed Gamble

Yes, yes, I won a charity raffle.



James Acaster

Yes. This is why I'm here guys, I should justify it.

Olga Koch

In the year 2019, I was beginning to date my boyfriend at the time. Not a bad thing to say about him, great guy, and one of the things-

James Acaster

Congratulations, if he's listening.

Olga Koch

And one of the things that we discussed was each other's ideal Off Menu. Just as in conversation, that was, like, a fun conversation we had. We had it, I forgot about it. On my birthday I receive a gorgeous hand drawn illustration of the entire Off Menu and then he takes me to three separate restaurants on the date that is the entire Off Menu.

James Acaster

Wow.

Ed Gamble

That is lovely stuff.

James Acaster

That's so nice.

Olga Koch

He still broke up with me but-,

James Acaster

Yes, yes, yes, yes just making sure.

Ed Gamble

But, to be honest, if I did that for someone, I'd be like, 'I'm not going to be able to top that, I'm going to have to break up with them.'

James Acaster

That's the rule.

Ed Gamble

Yes.

James Acaster

As soon as you know you've done the best thing you can do in the relationship, you've got to end it.



Olga Koch

Yes. Every gift afterwards was, like, 'Oh, a book I thought you'd like.' Nah.

Ed Gamble

Yes, yes, yes, no way. No way.

James Acaster

Yes, I'm just imagining how that guy would've responded to your hall pass. It's a hand drawn picture of Javier Bardem naked. Thought you'd like that.

Ed Gamble

Is he right, did he guess right?

James Acaster

Was it Bardem?

Olga Koch

He was the guy I was dating, yes, yes, yes.

James Acaster

Yes, yes. The question is, was your Off Menu then still your Off Menu now, or has it changed?

Olga Koch

No. It has changed. I'll say that at the time, I still love all the items on it. I think now I've honed in and gotten more specific. So, like, there were things on it that were like, I want an Oreo milkshake. Now I know exactly where I would get the dessert that I want. It wouldn't just be the concept of it.

Ed Gamble

Also, you can't have the exact same menu, right, because, you know, for future partners, they're going to need something-, they can't be looking at the-,

Olga Koch

Yes, I change mine with every partner.

Ed Gamble

Yes, exactly. They can't be looking at that going, 'Well I can't do an illustration of that.' This is already there. I'm just going to photocopy something she's already got.

James Acaster

That's literally get you the food.

Ed Gamble

Yes.



James Acaster

Which, you know, and then they break up with you as soon as they've done that.

Ed Gamble

Yes.

Olga Koch

Yes.

James Acaster

Because they can't top it.

Olga Koch

I told you a really romantic thing happened to me and what you're saying is I'll end up alone.

James Acaster

Yes.

Ed Gamble

Yes.

James Acaster

You've just got to accept these things.

Ed Gamble

Sorry, Olga, you've peaked.

James Acaster

Yes, congratulations.

We always start with still or sparkling water, Olga, do you have a preference?

Olga Koch

I'm a huge sparkling water aficionado. I love a San Pelley.

Ed Gamble

Nice.

Olga Koch

I love a Grino. Partially because it's more or less the same price point as the other sparkling waters but the graphic design is so luxurious and the green of the plastic of the bottle is just so VIP and I really am passionate about affordable luxury.

James Acaster

Yes. What is the actual design on the label? I'm failing to picture it in my head.

Olga Koch

It's just a bunch of Italian words.

Ed Gamble

Yes, it's fancy.

James Acaster

That's good stuff.

Olga Koch

Yes, yes, yes.

Ed Gamble

It's affordable luxury, like you say. What I really liked about that is you called yourself out as an aficionado and I was about to be, like, that's the first time anyone's done that. And then you absolutely nailed, you reeled off why you're an aficionado. The colour of the bottle.

Olga Koch

Yes.

Ed Gamble

The graphic design.

James Acaster

Yes.

Ed Gamble

Nothing about the water itself, yet.

Olga Koch

Look, fonts are free, why aren't we using the best ones available? That's always my question.

Ed Gamble

Very true.

James Acaster

Often, if I see, like, a sign for, you know, if it's a restaurant or an independent place or whatever, and they've just used a font that I'm familiar with on my own free version of Word, I will not go in there.

Ed Gamble

Yes.

James Acaster

I don't respect it at all.



Olga Koch

Yes, scroll down the drop down menu, just a couple.

James Acaster

Yes, yes. If I look at it, I'm like, that's-

Olga Koch

That's Papyrus and I'm not-,

James Acaster

Papyrus, Verdana.

Olga Koch

Not Verdana, God damn.

James Acaster

Yes, yes.

Ed Gamble

Sometimes, I am tempted by shit design and shit fonts though. Because I think the food must be so good that they don't even need to try with the font.

Olga Koch

Yes, yes, yes, yes, yes.

Ed Gamble

There's a restaurant near me that says it has a private dinning room, and I'm pretty sure that place is great. Because they've not-,

Olga Koch

The dinning is incredible.

Ed Gamble

Yes, the dinning is incredible, they've not checked with anyone with the spelling. They've gone, 'Look, the food's amazing, just bung that up there.'

James Acaster

But you've never been there.

Ed Gamble

No, no, no, no.

James Acaster

Well you know you have to go there now and report back.



Ed Gamble

Yes, I do.

James Acaster

To the podcast and say how the dinning experience was.

Olga Koch

The fin dinning.

James Acaster

Yes, the fin dinning.

Ed Gamble

The fin dinning yes. I should go actually, yes. But that's because it's like restaurants with good views. You can't trust a restaurant with a good view.

Olga Koch

No, no, no, no, no. Why are you compensating?

Ed Gamble

Yes.

James Acaster

Oh interesting, I didn't know that.

Ed Gamble

Yes, you get-,

Olga Koch

Hell, if a restaurant has a window I won't be within a mile of it.

Ed Gamble

Olga only eats in prisons.

James Acaster

Would that be your dream restaurant, Olga? A windowless room? is that where we're going to find this meal?

Olga Koch

There's the space restaurant at Epcot in Disney. That one doesn't have any windows. It has, like, fake screens that make it look like you're in space.

James Acaster

Can literally see Ben nodding in my peripheral vision.



Ed Gamble

Yes, but you also nodded James. Yes but what, the experience-,

James Acaster

He didn't stop nodding, Ben didn't stop.

Ed Gamble

The experience I got was both of them nodding in my peripheral.

James Acaster

He didn't stop because-,

Ed Gamble

You both know what Olga's talking about, I've got no idea.

James Acaster

There's, well, I mean, Olga just explained it perfectly. Also, you get in, like, a fake lift, I think.

Olga Koch

And then you're taking an elevator into space and then you arrive and there are windows, but the windows are actually screens and you just see space. And so, it's like, 'Oh, we're dining in space.'

Ed Gamble

Yes.

Olga Koch

So, you bet your ass the food is terrible.

James Acaster

Yes, I would assume that that food is terrible.

Ed Gamble

That's bad food. Is it like space food or is it normal food?

Olga Koch

Oh, I'm sure they have, like, astronaut ice cream stuff or-,

Ed Gamble

Yes.

James Acaster

I mean, yes, I can't imagine it being. I mean, my experience of the Disney food was that snack your way around the park.



Ed Gamble

How are we back on this?

James Acaster

Don't go to any of the restaurants.

Ed Gamble

For context-,

James Acaster

What do you mean, how are we back on this? Olga brought it up.

Ed Gamble

For context, this is the first-,

James Acaster

It's the guest.

Ed Gamble

This is one of the first episodes we've recorded in a long time and I can't believe it's taken us only this long to get to Disney. James going, 'Snack your way around the park.'

James Acaster

Snack your way around the park, the restaurants are overrated, all of them, don't bother. In fact, you're better off going to the space one, at least it's a laugh, you get to look at the space.

Ed Gamble

Yes.

Olga Koch

If I speak, we can do hours on just Disney for dining.

Ed Gamble

You may as well.

Olga Koch

We simply can't.

James Acaster

Yes.

Olga Koch

I can't do this. I have a pre-prepared menu, you can't do this to me.



James Acaster

That is true. That's a pre-prepared menu. So, I don't want to get in the way with all the Disney talk, but you know, still.

Olga Koch

But I agree also, Disneyland Paris food, deplorable, offensive.

Ed Gamble

Yes.

Olga Koch

Awful.

James Acaster

Yes, I've heard this.

Olga Koch

No wonder the French hate Disneyland.

Ed Gamble

Yes, that is mad in France that you manage to have deplorable food, in Paris.

James Acaster

Yes, they're doing that passive aggressive, that's deliberately. They are just going, like, 'Fuck you, we never wanted this park here.'

Ed Gamble

Yes.

James Acaster

You know that we know how to make food.

Ed Gamble

Yes.

James Acaster

Eat that you wankers. Did you find out if it's space food?

Ed Gamble

Oh, that is funnier, space pad Thai. Benito's just told us it's space pad Thai.

James Acaster

That's a good pun.



Ed Gamble

Yes, it's in space, so everything's space isn't it?

James Acaster

Yes, but space pad. Is that-

Ed Gamble

What's a space pad?

James Acaster

I've convinced myself that that's like, a-,

Ed Gamble

A phrase-,

James Acaster

A pun.

Ed Gamble

I don't think space pad's a phrase.

James Acaster

That's not a phrase is it, space pad?

Olga Koch

Like a landing pad?

James Acaster

Yes, so maybe I'm thinking landing pad. But as I said space pad, I was like-,

Ed Gamble

No.

James Acaster

I don't know if that's a thing.

Ed Gamble

I don't think space pad's a thing.

James Acaster

But it made me think it was, you know. I love Disney. If they told me a space pad was a thing, I'd believe it.



Olga Koch

A sanitary napkin that works in zero gravity.

James Acaster

Oh yes.

Ed Gamble

A space pad, yes.

James Acaster

Poppadoms or bread, poppadoms or bread Olga Koch, poppadoms or bread?

Olga Koch

Poppadoms.

James Acaster

Lovely stuff.

Ed Gamble

Yes, very nice.

James Acaster

You can eat those in zero gravity easier than bread, maybe.

Ed Gamble

What was the illustration like? Because going by our set we had on the live tour, it's quite difficult to do an illustration of a poppadom.

Olga Koch

It was just three courses, I'm really, really sorry.

Ed Gamble

Okay, no, no, no, that's fine.

Olga Koch

I'm so, so sorry.

Ed Gamble

That's fine. That's good, I'd say-,

James Acaster

Then you're better off without him, this guy.



Ed Gamble

It's hard to do an illustration of sparkling water and a poppadum.

James Acaster

Yes, very hard.

Ed Gamble

It's just bubbles all the way.

James Acaster

I had a massive poppadum on set, like Ed was saying, everyone thought it was the moon.

Ed Gamble

Yes.

Olga Koch

That's so good.

James Acaster

Well, this isn't Epcot baby. That isn't the moon, that's a poppadum. But everyone, we say to them, guess what that is.*****

Olga Koch

That would be incredible, like, an edible space restaurant, you walk through.

James Acaster

Yes, that would be good.

Olga Koch

Like an old Wonka vibe.

James Acaster

Yes.

Ed Gamble

Well, I think you're talking yourself into this now, Olga, I think it's got to be an Epcot and you've got an edible moon when you walk in.

James Acaster

Are you in a relationship now? You don't have to say.

Olga Koch

Yes, yes, yes, yes.



James Acaster

If your partner hears this and they're like, 'Okay, so the last guy did the drawing.' They're going to know so much about you from this episode and they're going to hear it and be like, I could make the space restaurant for Olga that's all edible, maybe that would be good.

Olga Koch

I think you underestimate both the feelings that my partner has for me and his resource.

James Acaster

Yes.

Ed Gamble

That would be too much for me-,

Olga Koch

I'll bring you a moon and it will be made out of poppadums.

Ed Gamble

I think that would be too much for me.

Olga Koch

A bit poppadum.

Ed Gamble

If someone made me a space restaurant and there was a poppadum moon, I'd be like, 'Come on.'

Olga Koch

Desperate, a bit desperate.

Ed Gamble

Yes, it's a bit desperate isn't it?

Olga Koch

Bit keen.

Ed Gamble

Yes, yes, yes.

James Acaster

Well not if you said it yourself on a podcast that you would love it.

Ed Gamble

No man, too much.



Olga Koch

What would you like? What is your dream restaurant? If there was a-

Ed Gamble

We're not here to talk about me, Olga.

Olga Koch

Okay, but what's the Wonka walk through experience where everything is edible but the dream setting?

James Acaster

I mean, the trouble for me is that it is just the same as the Charlie and the Chocolate Factory film.

Olga Koch

Well, you can't improve on perfection, I guess.

James Acaster

But when Gene Wilder's in that place and he eats the cup and all that.

Olga Koch

Yes, yes, yes, yes.

Ed Gamble

That cup looks horrible, man.

James Acaster

There's so much, like, fake facts about that film and one of them is that that cup is plastic and they still made him eat it.

Olga Koch

Yes, I mean, given the fact that what they did to Judy Garland back in the day, I feel like all of it's believable. You can tell me, it's like, 'Yes, they actually put Mark Hamill in space.'

James Acaster

Yes, yes, yes. Are the poppadoms from a specific place then? And sorry, is it San Pellegrino as your sparkling water? Is that specifically what you want?

Olga Koch

I do love a San Pelley. My parents live in Germany and in Germany they like to mix things up. Like, they have something called a Spezi, which is half Coke, half Fanta. They have something called Radler, which they have here, which is a Shandy, where it's beer and lemonade. And they have something called a Schorle, which is when you do half sparkling water, half juice. And you could do, like, blackcurrant Schorle, apple Schorle, like an Appletiser. And I think there's a sophistication to it. That's, kind of, like, it's Schloer adjacent, but a Schorle, like, it would not be amiss in a Martini glass, you know what I mean?



James Acaster

Yes, yes.

Olga Koch

And I feel like it's both more sophisticated than a juice and a sparkling water.

Ed Gamble

Nice.

Olga Koch

And I do like it.

Ed Gamble

And you buy that in bottles?

Olga Koch

Or you mix your own at home.

Ed Gamble

Or you mix your own.

Olga Koch

And then you get the proportion however you like it.

Ed Gamble

Oh, that's good.

Olga Koch

Less sweet, more sweet. I really like the concept, I think it's great.

James Acaster

You can have that as your sparkling water course.

Olga Koch

Yes, I think that's what I'm going to go for.

James Acaster

What juice are you going for?

Olga Koch

I'm going to go blackcurrant. I do love a blackcurrant Schorle.

Ed Gamble

Your parents live in Germany?



Olga Koch

They do.

Ed Gamble

What a global family.

Olga Koch

We are. Look, when you're on the run from the Russian government, you go wherever you want apart from Russia.

Ed Gamble

Delete where they live, Benito. Delete it.

James Acaster

I've had that, half Coca Cola, half Fanta, and it was not-,

Olga Koch

It's wild no?

James Acaster

It's not as nice as I thought it would be. I got very excited about it. I was like-,

Olga Koch

They bottle it, that's the crazy-, like, they don't even-, it's not just something you make at a bar, like, it's a drink in and of itself.

James Acaster

Yes. Is it called-, does it start with an M or something? Was it-,

Olga Koch

Mezzo Mix.

James Acaster

Right yes. I really like, built myself up for, like, three days. 'I'm going to get that. Next time I'm going to get it.' And then I wouldn't get it, I'd wimp out and get what was familiar to me, which was Diet Cokes.

Olga Koch

Yes. Do you-, how do you guys feel about European soda, like, an Orangina?

Ed Gamble

Love Orangina, I mean, there's a real nostalgia for Orangina though. And the bottle's the shape of an orange, you can't fuck with that.



Olga Koch

It's good, it's good stuff. Again, sophisticated bottle.

Ed Gamble

Yes, really sophisticated.

Olga Koch

Affordably luxury. We're back at it.

Ed Gamble

Yes. That to be is, like, holidays when I'm a kid, like, being round a swimming pool or something, having an Orangina. A cold Orangina baby.

James Acaster

I wouldn't like the bits in it.

Ed Gamble

No?

Olga Koch

I think that gives the illusion of health, which I enjoy.

Ed Gamble

Yes, yes.

James Acaster

Oh sorry, that's good, yes, I guess I'm thinking-,

Ed Gamble

Of course you didn't like bits when you were-, of course you're one of those kids. Little pale kid who didn't eat bits.

James Acaster

No, I had to eat bits all the time. I got made to eat bits.

Ed Gamble

Yes, because it would be a healthy boy.

James Acaster

My mum got us yoghurts with bits in it and, like, fruit juice with bits. I was like, 'I don't like bits.' She's like, 'Well bad luck.'

Ed Gamble

We're you a crusts off kid as well?



James Acaster

I wish. There's no way I could've got away with that shit. I had to have the crusts.

Ed Gamble

Smooth peanut butter?

James Acaster

No, crunchy peanut butter every time, even though I would've preferred smooth.

Olga Koch

Of course you would've preferred smooth, okay, okay, okay.

James Acaster

Yes, it was just, like, my God damn life man. And I hated bits. When I was an adult, I was like, 'I'm never doing bits again.' And I haven't.

Ed Gamble

Have you not?

James Acaster

I will not do fruit juice with bits, and-,

Olga Koch

Like, a fresh orange juice?

James Acaster

Look, I will grin and bear it, but I don't want it to feel like-, it feels like someone's emptying a bag of pencil shavings in my God damn drink. I hate it.

Ed Gamble

This is bizarre man.

James Acaster

What? What are you talking about?

Ed Gamble

Bits, you've got to go bits, right?

Olga Koch

Yes, I love-,

James Acaster

There'll be people saluting their ipods listening to this.



Ed Gamble

Yes.

James Acaster

No, no, no, I don't like the-, yoghurt, I can hack the bits a little bit more, but I don't like it when there's like, the pulpy strawberry, horrible, like someone's-,

Olga Koch

So, the orange your mind is purely flavour, you're not a texture guy.

James Acaster

Oh, I love texture in the right, you know, good texture. Those aren't good textures. Those aren't good textures.

Olga Koch

Bubble tea?

James Acaster

I actually haven't done bubble tea, which I can't believe I've not done bubble tea yet, I've not drunk bubble tea, but I would like that. The tapioca pearls.

Olga Koch

Yes, yes, yes.

James Acaster

Yes, that's nice.

Ed Gamble

That's bits though, man.

Olga Koch

Yes.

James Acaster

Yes, but they're, like, fun bits and they're not, like, they're not bits that feel like.

Ed Gamble

Waste product.

James Acaster

Yes, the strawberry pulpy stuff is like, it's like-,

Ed Gamble

What strawberry pulpy stuff are you talking about?



James Acaster

In a yoghurt.

Olga Koch

Are you talking about smoothies? Oh, okay, yoghurt.

James Acaster

Like, when you get a yoghurt that's, like, got bits of strawberry in it. Just, like-,

Ed Gamble

Do you mean a compote?

James Acaster

No, no, that's different, I love that. But like, I mean, when it's all mixed together already and you just open it and there's, like, pips in there knocking around.

Ed Gamble

Yes.

James Acaster

And like, and bits of pulpy strawberry that's, like, it feels like someone's, like, someone's skin.

Ed Gamble

I think this is more revealing than you realise it is.

Olga Koch

Yes, that's a huge leap.

James Acaster

No, no, no, no, it's-,

Olga Koch

Speak more on that.

James Acaster

It's like, yes, like bits of people. Maybe that's in my head because I watched Society of the Snow last night and they eat each other in that.

Ed Gamble

Right.

James Acaster

Yes. I think, so maybe.



Olga Koch

Oh, is that the one with the team that gets stranded in the-,

James Acaster

Yes, Uruguayan.

Olga Koch

Mountains. Yes.

James Acaster

Great film.

Ed Gamble

But they don't put each other in yoghurt, do they?

James Acaster

Well, kind of, they put each other in ice and eat the ice to help it go down, so I guess if there was yoghurt available they would've-, actually they probably wouldn't have eaten each other.

Ed Gamble

If there was yoghurt available, 'Yes, we've got enough yoghurt to last us six months, alright, we're going to have to start eating each other and putting it in the yoghurt.'

James Acaster

Yes, yes, yes.

Ed Gamble

Hang on, hang on Terry.

James Acaster

Anyway, this isn't about whether I like bits or not, this is about Olga's dream menu.

Ed Gamble

Yes.

James Acaster

I love the blackcurrant sparkling water. The poppadoms, are they from anywhere in particular?

Olga Koch

Well I, okay, am I 31 years old? Yes. Am I a white woman? Also yes. Will I just be bringing up my recent trip to India? Yes also.

Ed Gamble

We should get all our guests to list their age, race and gender before the podcast starts.



James Acaster

Yes, we've never done that. I bet some people don't even know who we-, like, anything about us, Ed.

Ed Gamble

I think they could take a fair shot.

James Acaster

No, no, no, good luck. Tweet your answers to Benito and guess mine and Ed's race, gender and age. Just guess. And don't Google us.

Ed Gamble

And don't Google us. No way, don't look at the photo.

Olga Koch

Am I correct in understanding that I could do my own bread that doesn't have to be those two things?

James Acaster

What do you mean?

Ed Gamble

What do you mean?

Olga Koch

I have a very specific dosa in mind that I would like as my bread course.

James Acaster

Okay.

Ed Gamble

Oh yes, of course. I thought you were having poppadoms?

Olga Koch

Permission. Well, of the two I would choose poppadoms, but if I could do my own bread course, it would be a very specific dosa from a very specific restaurant.

Ed Gamble

Yes.

James Acaster

Oh yes.

Ed Gamble

You can do that for sure.



Olga Koch

Is that allowed?

Ed Gamble

Yes, yes, yes.

Olga Koch

Are you sure?

James Acaster

Yes, yes.

Olga Koch

Oh my God.

Ed Gamble

So, you're saying you're having poppadoms-

Olga Koch

Ben is writing furiously. He's emailing my agent as we speak.

Ed Gamble

So, are you saying poppadoms or bread, your choice is poppadoms.

Olga Koch

If I had to.

Ed Gamble

But then you're inserting an extra bread course.

James Acaster

But I think what you're saying is you wouldn't like either of those, you would like-,

Olga Koch

If I had the option to do a third.

James Acaster

You would like dosa.

Ed Gamble

You would like dosa?

Olga Koch

Yes.



James Acaster

Yes.

Ed Gamble

Yes. Oh yes. Absolutely.

Olga Koch

Okay.

Ed Gamble

Yes, 100%.

James Acaster

Absolutely should be dosa.

Olga Koch

Okay. But it's a very specific dosa.

James Acaster

Yes.

Olga Koch

So, I just went to the city of Bangalore for the first time in my life, and there, they have, like, a tradition of South Indian breakfast, which is a very set thing. I don't assume that you know or don't know what it is, and I apologise either way. Am I a white, 31 year old woman who's about to explain Indian food? Oh yes.

Ed Gamble

That does let them know we're not Indian, but that's fine, you can tick that off the list.

James Acaster

What, we didn't say a word.

Olga Koch

No, maybe you're from a different region.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

True actually.



Olga Koch

So, essentially, it's always the South Indian filter coffee, which is just, like, milky and sweet and delicious and then they have the, like, fermented rice dough that they make different things out of. So, they make dosas out of it, they make, like, little doughnuts called vada, they make idlis, which are like steamed pancakes. But at this place called CTR in Bangalore, which is the Central Tiffin Room, they make a butter dosa that is so big but also so shiny because of the ghee that they put on it, you can see your own reflection.

Ed Gamble

Mirror bread.

Olga Koch

The only thing that can make bread better is if I could see my own reflection in it.

Ed Gamble

Yes. I'd say, for me, the first reflection would be like, 'This is brilliant, I can see my own face, my delighted face.' If it's massive, about half way through, I'm going, 'I don't want to see myself. This is awful.'

James Acaster

You'd have to very tactically eat bits that you were like, that bit's going to look bad as we go on. So, I'll get rid of that bit first.

Ed Gamble

That sounds incredible.

Olga Koch

It's fucking heavenly.

Ed Gamble

Also, I really like any description of food that starts with how big it is.

James Acaster

Yes, yes.

Ed Gamble

It is big.

James Acaster

It is big.

Olga Koch

It's huge. What does it taste like? It's giant.



Ed Gamble

It tastes massive.

Olga Koch

And so, one side of it is really, really crispy and because they've put so much ghee on it, it is, like, reflective, but they don't flip it. Because in a lot of places they flip it and the key at CTR is they don't flip it. So, the other side is quite chewy, so you've got both textures.

James Acaster

Yes.

Olga Koch

It's unreal.

James Acaster

See, those textures I like.

Olga Koch

It's out of this world.

James Acaster

Chewy and crispy, I like those.

Ed Gamble

Yes.

Olga Koch

And then it's fermented, so it's bubbly, so it's a little bit sour. It's, oh, God, man, even talking about it now.

James Acaster

Do you have anything on it?

Olga Koch

There's, like, if you do, like, the masala one, they put potato inside of it, like, a little mash, but obviously delicious.

Ed Gamble

Yes.

James Acaster

Yes.



Olga Koch

Not just plain and grey. But honestly, I could just-, because the fact that you could-, oh God, sorry. You could crack pieces off of it because it's crispy but then some of it are chewy and you tear them apart and the fact that it's all just a symphony of textures in one single dosa. And you're looking at yourself the entire time, don't forget that. It's-,

Ed Gamble

Oh that's great.

Olga Koch

It's just nice-,

Ed Gamble

How big are we talking?

Olga Koch

Do you want to see a picture?

Ed Gamble

Yes.

Olga Koch

On this, I mean, on the visual medium.

Ed Gamble

Are you sharing it with someone? Are you both looking in the mirror-,

Olga Koch

No, you get your own. You're getting your own.

Ed Gamble

Yes, yes, yes.

Olga Koch

You're getting your own because that's your breakfast. You, kind of, decide on which format of the dough you want. Do you want the pancake, do you want the doughnut, do you want the dosa?

James Acaster

Does it have to be on a table or-,

Olga Koch

Where are you going with this? Where are you going?



James Acaster

Well, I would like it at an angle, if I'm looking up at it, I look pretty fit and cool. Whereas, like-,

Olga Koch

Like a rear view mirror dosa.

James Acaster

If it's below me and I'm looking down, that's my worst angle, I'm not going to look good, I don't feel good about myself. But I'd rather, like, if I was, like, laying on a sunbed or something or a dentist's chair and it's over me and I can eat it from the ceiling, and eat that-,

Ed Gamble

So, are you saying you think you look fittest when you're at the dentist?

James Acaster

Yes. Who doesn't? Are you kidding me? I was at the dentist recently-,

Ed Gamble

Oh, here we go.

James Acaster

And the window was open and it was a proper, like, you know, they were having to really get in there, there was like, you know, a cavity that they were having to put a filling in in the back. Really hardcore stuff. And while it was happening, a man was mugged outside and we heard the entire thing.

Olga Koch

What?

James Acaster

And the man was so descriptive, it was like it was in a radio play and they had to convey the mugging because he was like going, 'No, wait, stop, I've been mugged. He has mugged me. Stop that man. He has my belongings, I've been mugged.' And it was, like, really, like, detailed like that.

Olga Koch

He was tall and he's wearing a hat.

James Acaster

Yes, yes, it was properly like-,

Ed Gamble

I thought you were going to say you were the only one who could see it happening so you're going-,



James Acaster

No, no. 'James, please Mr Acaster, stay still.' No, no, we all heard it and had to not acknowledge it, because obviously, the dentist was like, 'This is a really tricky-', because it was like, the hole, it's right at the back of my tooth and he was like, 'This is going to be really difficult, you're going to have to stay really still. It's going to be really hard and sorry it's going to be uncomfortable.' So, while it was happening, and then at the end of it all I said, 'Did a man get mugged during that?' And he was like, 'Yes, he did. I heard the man get mugged.' And everyone had to admit, yes, that we all heard the man get mugged but had to just carry on.

Olga Koch

Did nothing?

James Acaster

Yes, we had to just carry on and just let it happen.

Ed Gamble

But then you go out, the man's in the waiting room with three missing teeth.

Olga Koch

How bad would the crime have to be for you guys to stop?

Ed Gamble

Great question.

James Acaster

To stop it, yes, I mean-,

Ed Gamble

'Help, I've been murdered.'

James Acaster

Yes, yes, yes.

Ed Gamble

Yes.

James Acaster

Yes, like, 'I need an ambulance right now.' I think that was when I'd have to go, 'Okay, guys, come on, let's get out my mouth. Let's help this man.'

Olga Koch

Get out of my mouth.



James Acaster

But as it was, we were like, 'That guy sounds like he can afford it, whatever they've stolen from him.'
Your dream starter.

Olga Koch

Okay, my dream starter, and it is not because I'm currently touring a show called Prawn Cocktail but it is 100% a prawn cocktail.

Ed Gamble

Wowsers.

James Acaster

Benito was lobbying to make the secret ingredient prawn cocktail for your episode.

Olga Koch

Oh yes?

Ed Gamble

Yes.

James Acaster

And yes, we vetoed it because-

Ed Gamble

Because I suspected it might come up.

James Acaster

Yes.

Olga Koch

And you were correct.

Ed Gamble

Yes. Well, I didn't know that you liked prawn cocktail but I knew your show was called Prawn Cocktail. But you've also now talked about loving affordable luxury, and I feel like a prawn cocktail plays into affordable luxury.

Olga Koch

Yes. It's very, very fancy. I remember, Mae Martin used to do a bit about how as a kid you think that the fanciest thing ever is a prawn cocktail, and I do think it's true. There's, like, a refinement to it. Like, an 1980s, sort of, cigar lounge.

Ed Gamble

Yes.



Olga Koch

There's something in it. You're cheating on your wife and the mistress orders a prawn cocktail.

James Acaster

Yes, yes.

Olga Koch

It's a hall pass, she's fine.

James Acaster

Yes, yes, it's not cheating if you're a hall pass, come on, live a little. So, for this course, would you like there to be cigar smoke in the air and you're cheating on your wife?

Olga Koch

Yes, yes, yes, yes. I want it like the proper 1980s. I don't like the European British cocktail sauce, like, the one that's mayo. I like the horseradish red one that they served in America.

Ed Gamble

Right okay.

Olga Koch

With the very big tiger prawns.

James Acaster

Yes.

Olga Koch

I want it in, like, the old fashioned almost like the ice cream, you know what I'm talking about?

James Acaster

Yes, 100%.

Ed Gamble

Because I think we've had people say prawn cocktail before, but I think it's British people and it's more of a patriotic thing where they're like, 'I love the UK prawn cocktail with the-,'

Olga Koch

With the tiny little, tiny little-,

Ed Gamble

Mayonnaise, yes, the tiny little ones.

James Acaster

I'm always disappointed.



Ed Gamble

Yes. Horrible little shrimps.

Olga Koch

No.

James Acaster

I hate it when they say that.

Ed Gamble

Yes.

Olga Koch

I want them huge. I want the tails to still be on. I want to grab them by the tails and I want to submerge and drench them in the, sort of, tomato horseradish sauce.

James Acaster

Yes.

Olga Koch

And then I want to feed it to my mistress.

Ed Gamble

Yes.

James Acaster

Yes. This is so much better than when-, so many times when people pick prawn cocktail, I'm like, 'Let's get into it.' And I'm hoping for everything you just said, apart from the mistress thing.

Ed Gamble

Yes.

James Acaster

But like, I'm like, I want the prawns to be massive, I want it to be that kind of sauce, I want it to be in the, like, sundae glass.

Olga Koch

Yes.

James Acaster

And it never is. They're always like, 'Just a little dish with, like, really shit lettuce and really tiny little prawns with that, like, mayo, kind of like, tomato ketchup mix thing.'



Ed Gamble

Marie rose sauce.

James Acaster

Don't even know what it is, whatever it is, I don't care. And they're all like that, just going, 'It just reminds me of growing up in the 1970s.' And you're like, you should not eat food.

Olga Koch

The British industrial food complex is just based on nostalgia alone.

Ed Gamble

Yes. 100%.

Olga Koch

There's no flavour, there's no creativity, there I said it.

Ed Gamble

Yes.

James Acaster

Yes, yes.

Olga Koch

It's impossible. And the thing is, I am now a British citizen, I have a British passport, I need to be, I, kind of, feel like this is my home. But I did not eat potato smiley faces in my school because I grew up in Russia. And so-,

James Acaster

What were the faces like?

Ed Gamble

Potato sad faces?

James Acaster

They were smiling but they weren't really happy. They were told to smile.

Ed Gamble

They were potato grin and bear its.

Olga Koch

They were reporting you to the KGB and-,

James Acaster

Was the KGB the alphabetti spaghetti.



Olga Koch

Yes, there was only the three letters.

James Acaster

Love it. Love it.

Ed Gamble

That's good stuff.

James Acaster

Good Russian food jokes.

Olga Koch

I'd also say, it's very impressive whenever you see-, I've never been to an event like that but maybe one day, fingers crossed, maybe at my wedding, Ewan, sorry. I want, I love the idea of, like, the huge, huge, I don't even know how to describe it. It would be, like, almost like a fountain filled with ice and you know when people just grab the prawns or the shrimp off the ice. Oh God.

James Acaster

Yes, that's great.

Olga Koch

It's like a buffet but it's just ice covered in giant tiger prawns.

James Acaster

And would you want, like, a moat around it of the sauce?

Olga Koch

Of the sauce. Yes, yes, yes.

Ed Gamble

Yes, dip that in.

Olga Koch

Yes. And it is the whole thing is a recreation of the carcass on castle.

James Acaster

Yes.

Olga Koch

Out of prawns.

James Acaster

If it is your wedding, probably a bit difficult to feed that to your mistress, I would say, in plain sight.



Ed Gamble

Would you want the sauce coming out like a chocolate fountain, like, flowing?

Olga Koch

Oh, can you imagine? And then you could just put it under.

Ed Gamble

Just hold it under.

Olga Koch

Oh my God, I didn't-,

Ed Gamble

That sauce, is it, like, it's, like, tomato, it's like cocktail sauce, right, they call it?

Olga Koch

Yes.

Ed Gamble

So, it's like-,

Olga Koch

It's very horseradish heavy.

Ed Gamble

It's very horseradish heavy. Because I had it a lot when I was in the states a couple of years ago and sometimes it's almost too punishing for me. It gets in your nose.

Olga Koch

Yes, yes. That's what horseradish does.

Ed Gamble

Truly.

Olga Koch

So, I grew up, my mum's party trick when she, like, was at a dinner party, I remember growing up and, like, things were maybe dying down, she was like, 'Let's do this.' To get the party back going, she would propose to have either a mustard or a horseradish eating competition, she would always win. So, she challenged the biggest guy at the dinner party and be like, 'I bet I can eat more horseradish than you.' And the guys would be in tears and she would never shed a tear. And I would be like, 'Oh mum, you're the coolest girl ever.'

Ed Gamble

That's so funny.



Olga Koch

That was her party trick.

Ed Gamble

Every time, 'Oh right, okay, the atmosphere's dropping a bit.'

Olga Koch

People are leaving. Alright.

Ed Gamble

What's going to make people stay?

James Acaster

Biggest guy at the party.

Ed Gamble

Yes.

James Acaster

This poor guy, doesn't want to do it. 'You, big fellow. You're going to eat horseradish with me.' 'Oh, God dammit.'

Ed Gamble

Even though size has absolutely nothing to do with tolerance for horseradish.

Olga Koch

But it was more impressive, the bigger the guy was.

Ed Gamble

Yes, yes, yes, yes.

Olga Koch

She would just eat it with a spoon and so, I come from a horseradish forward family.

James Acaster

Do you think you could do that? Do you think you could, like-,

Olga Koch

I don't think I could. I don't think I could beat my mum but I do think I have a higher tolerance than a lot of people.

James Acaster

What condiment do you think you could eat the most of, just-,



Ed Gamble

Yes, just with a spoon.

Olga Koch

Oh my God.

James Acaster

Just with a spoon.

Olga Koch

So glad you asked.

James Acaster

Yes.

Olga Koch

I want to say garlic mayo from, like, any kebab shop.

James Acaster

Oh that's good.

Ed Gamble

Yes.

Olga Koch

And like, I want it in the big thing with the squeezy at the top.

James Acaster

Yes, straight in the mouth or-,

Olga Koch

Yes, yes, straight into my mouth, someone's just stepping on it.

James Acaster

Yes, that's a good answer, because it is very-,

Olga Koch

You guys, what's yours?

James Acaster

Oh now, it's hard to not just say that because-,

Ed Gamble

Are we counting pesto as a condiment?



Olga Koch

Yes.

Ed Gamble

Yes?

Olga Koch

That's your nightmare, that's just bits.

James Acaster

No, I love pesto. Yes, do you know what, that should be.

Ed Gamble

That's 100% bits.

James Acaster

Maybe it's just anything I had as a child that had bits in it I don't like now.

Ed Gamble

I can eat pesto from the jar like I eat big yoghurt.

James Acaster

Yes.

Ed Gamble

Yes, 100%.

Olga Koch

Pine nut forward, be like-,

Ed Gamble

Pine nuts, yes, big load of cheese in there as well, just like, really oily as well. Oh no, I've got a new one. Lao gan ma chilli oil.

Olga Koch

Okay.

Ed Gamble

We go through that in our house. I can eat that, I genuinely eat that from the jar.

Olga Koch

Wouldn't be too spicy?



Ed Gamble

No, it's not too spicy. It's, like, salty as well, it's sweet and it's mainly bits. It's the crispy chilli bits in chilli oil. Well I've just bought a 700g jar of it.

Olga Koch

Lots of balance as well, because it's giving you, it's not just one flavour.

Ed Gamble

It's every flavour you need, that goes on everything. James?

James Acaster

I guess sour cream sauce, like, the dip. Sour cream dip, is this a condiment?

Ed Gamble

Would you not feel ill immediately after eating a few spoons of sour cream dip?

Olga Koch

You could just, I guess, imagine it's yoghurt.

James Acaster

Yes, yes, it's very tasty, I could do that. I mean, and we know that in the past I've eaten a whole jar of salted caramel sauce before.

Ed Gamble

Yes, that's true, but that was, you were angry when you did that.

James Acaster

I was very cross. I was-,

Olga Koch

What was the context?

James Acaster

Sticking it to an ex. Making sure she couldn't have any of it when I was cleaning my stuff out the house. It's like, bad luck, you aren't getting any of that salted caramel that I bought.

Olga Koch

Oh, and you leave the empty jar?

James Acaster

I bought it, like, the day before we split up, and she broke up with me, I'm like, I won't leave this jar behind if she's going to reap the rewards of that. Not on my watch.



Ed Gamble

Not on your watch, but also not on your watch was just taking it with you. You stood in the kitchen and ate the whole thing.

James Acaster

I didn't know if it would survive the tube journey.

Olga Koch

That was never on the cards.

James Acaster

I didn't want it to, like, lose its form, you know.

Olga Koch

With, like, cookie or nothing, just straight?

James Acaster

On its own just with a spoon. I thought, 'I'm allowed to do this now, calories don't count, I'm grieving a relationship.'

Olga Koch

Yes, yes, yes, yes. You really showed her.

James Acaster

Yes, I did show her. I don't think she noticed. I mean, hopefully she'll listen to this podcast, but I don't think she's a fan of mine.

Ed Gamble

That's a good question, man, what condiment could you eat the most of just with a spoon?

Olga Koch

I also don't know if frosting counts, but I do remember at my peak, sort of, fifteen year old-, because you know, I don't know what your relationship with food was when you were teenagers, but for me it was, like, a competitive sport. And so it's like, three sleeves or Oreos, let's go. And I would, like, my, I guess, party trick, maybe now that I'm saying this it runs in the family. Betty Crocker chocolate icing, let's go.

Ed Gamble

A bit like a pot of it.

Olga Koch

Just with a spoon.



Ed Gamble

Great.

James Acaster

Biggest guy in the school.

Ed Gamble

Yes.

James Acaster

You, me and Betty Crocker outside.

Ed Gamble

We used to go to a pub that served half pint glasses full of wasabi peas and my party trick was downing a half pint of wasabi peas.

Olga Koch

Oh my God, but wouldn't it get dry? The throat would get so dry.

Ed Gamble

Yes, awful. Really bad it's so spicy-,

Olga Koch

That's like the cinnamon challenge.

Ed Gamble

And it's right in my nose and I'm crying.

James Acaster

It's like the man who said that, yes-,

Olga Koch

Who's challenging you? No one, you're like come on. You bet I can't do it.

Ed Gamble

Oh yes, I would be like, 'Well, it's nearly last orders, I feel like the atmos is dropping off, I want to go on somewhere else. Half a pint of wasabi peas please barkeep.' And I was the biggest guy in there, so I had to challenge myself to do it.

James Acaster

In the mirror.

Ed Gamble

Yes.



James Acaster

You and me. So, your mum never lost though?

Olga Koch

Never, no, she's amazing. She's amazing. Also, really sad thing happened that like, also, one of her things is that she has a really good sense of smell. She's a very eccentric lady, she can, like, identify anyone's perfume. Everyone always is like-,

Ed Gamble

It's because her nose is so open all of the time.

Olga Koch

With the horseradish. And so, she can, like, smell identify absolutely anything. It's amazing, it's incredible. Also was a nightmare because it's like, she obviously could tell if you were, like, out drinking as a teenager. And so, after COVID, she lost her sense of smell, she still hasn't gotten it back. And now it's like, she literally had an identity crisis.

Ed Gamble

Yes.

Olga Koch

She was like, 'I'm not using deodorant any more, fuck you guys.' Yes, it was really, really sad and now she's, like, kind of, reinventing herself because who is she without her sense of smell?

Ed Gamble

But can she take more horseradish now?

Olga Koch

I wonder, I'll ask her.

Ed Gamble

She could take that show on the road. She could be like, one of those competitive eaters.

Olga Koch

She could be my opening act.

Ed Gamble

Yes, yes, yes.

Olga Koch

Because a Prawn Cocktail opener, can you imagine just eating the cocktail sauce.

Ed Gamble

Yes.



Olga Koch

Fuck, that would be so cool.

Ed Gamble

'Before I do the show guys, this is my mum, she's going to eat a bucket of cocktail sauce.'

James Acaster

She doesn't wear deodorant, fair warning. She fucking stinks, sorry everyone, everyone get ready for this. Front row, apologise.

Olga Koch

Oh also, can I, oh God, I'm already forgetting so many things.

James Acaster

Hey, it's our fault.

Ed Gamble

Yes.

Olga Koch

No, there are just a couple more things, can I just throw into the bread course? There's also, are you guys familiar-, we're going back. Are you guys familiar with the Russian drink Kvass?

James Acaster

No.

Ed Gamble

No.

Olga Koch

It is a bread drink and it tastes like bread, and it's like, imagine a non-alcoholic beer that's not bitter, it's a bread drink. So, it's a soda.

James Acaster

Yes.

Ed Gamble

Yes.

Olga Koch

But it tastes like bread.

Ed Gamble

Wow.



Olga Koch

That's shit's amazing.

James Acaster

I can't imagine it.

Olga Koch

Okay, so, have you ever seen a sourdough starter?

Ed Gamble

Yes.

Olga Koch

Imagine that as a drink. Imagine diluting it with sparkling water. I'm not selling it well.

Ed Gamble

Is it sweet? Is it sweet?

Olga Koch

It's ever so slightly sweet. It's not, it just tastes like bread, it's delicious.

James Acaster

So, you would like that with your bread course?

Olga Koch

Yes.

James Acaster

With your dosa. That's fair enough.

Olga Koch

I think that would be quite fun.

Ed Gamble

And it's fizzy?

Olga Koch

Yes, yes, yes.

Ed Gamble

It sounds made up from a kids book or something.

Olga Koch

It's like a bread soda, well-,



James Acaster

Yes, bread soda.

Ed Gamble

Fizzy bread.

Olga Koch

You know when you taste cream soda and you're like, 'How are they making it taste like dairy when there's no dairy in it?'

Ed Gamble

Right, yes, yes, yes.

James Acaster

Yes.

Olga Koch

It's a, sort of, your brain does have to adjust to be like, 'This is liquid bread. I don't quite get it.' But then once you're on board, you can't stop drinking it.

Ed Gamble

Yes, I'd be totally on board with that.

James Acaster

Yes, I can tell he was. As soon as you said it, I was like, 'I think he's expressed a desire for this to exist in the world.' In the past, I think I've heard you say-,

Olga Koch

You've got to check it out.

Ed Gamble

Fizzy bread drink.

Olga Koch

And I'm also really passionate about soft drinks that aren't too sweet or sweet at all.

James Acaster

Yes.

Olga Koch

So, that's why I do love a diluted juice, more sophisticated for the palette and I do think Kvass is in that sweet spot. Where it's not there with the cokes, if anything, it's chilling with the tonics.



James Acaster

Chilling with the tonics.

Ed Gamble

Would you ever put a mixer in Kvass?

Olga Koch

You could.

Ed Gamble

Yes.

Olga Koch

I don't know what would-,

Ed Gamble

What goes with bread?

Olga Koch

What liquor would taste good with bread?

Ed Gamble

Everything goes with bread. Some sort of butter.

James Acaster

Yes.

Ed Gamble

Some sort of butter liquor?

James Acaster

Butter drink.

Ed Gamble

Yes.

Olga Koch

Oh, like a Frangelico or, like, a Bailey's.

Ed Gamble

Yes, Frangelico.

Olga Koch

I bet a Bailey's would taste delicious.



Ed Gamble

Bailey's does tend to curdle when bubbles are introduced.

Olga Koch

This is true.

Ed Gamble

Yes.

Olga Koch

This is true.

James Acaster

Would a cream soda, no it wouldn't. No. Forget it.

Olga Koch

What would you put in cream soda? You'd put a whiskey in there, surely.

James Acaster

Yes.

Olga Koch

A whiskey cream soda would be delicious.

Ed Gamble

Oh God, yes.

James Acaster

I've started making a new whiskey cocktail recently, drink it all the time. I've had to stop. Had to stop. I was having it every time I watched the Traitors, I'd have this whiskey cocktail.

Olga Koch

What's in it?

James Acaster

Beetroot juice.

Olga Koch

For a guy who hates bits.

James Acaster

Yes.



Ed Gamble

He loves beets though.

James Acaster

No bits of beetroot in it, but yes, beetroot juice.

Olga Koch

Beetroot juice.

James Acaster

I didn't have all of the ingredients so I had to sub some of them. So, I got the grenadine syrup instead of beetroot syrup, with the beetroots in. Beetroot juice, grenadine syrup, bitters, whiskey and rosé vermouth. Really I just saw that I had rose vermouth and then I Googled what cocktails I could make with that.

Ed Gamble

But you've added the grenadine, right? The grenadine's new. So this is a new cocktail, you've invented a cocktail.

James Acaster

I've invented a cocktail. Also, sometimes I-,

Olga Koch

That's borscht.

James Acaster

I add in some ginger shots stuff in my fridge, so I just started bunging that in, as well. It was quite nice. So I've added that to it.

Olga Koch

So it's like healthy also?

Ed Gamble

Sounds healthy, yes.

James Acaster

It's really, really healthy, because I drank it whilst watching the Traitors I started calling them the faithfuls.

Ed Gamble

That's good.

Olga Koch

That's really, really, really good.



James Acaster

And got a few of my friends into them. Now that the Traitors has finished I've had to be like, 'That's got to be the full stop on that, man, you can't keep drinking those.'

Olga Koch

But it's your five a day.

Ed Gamble

Yes.

James Acaster

Yes, if it feels a bit mad-, it feels mad to be drinking them all the time. I was like, you know, the Big Lebowski with white Russians, I felt like, no offence-,

Olga Koch

None taken.

James Acaster

I felt like that with this, I was like, 'I'm drinking these too much. I've got to stop having them.' You know, three times a week. I'll probably have two during the Traitors, you know.

Olga Koch

When you think of someone having a drinking problem, you don't picture them drinking beetroot juice, at any point.

James Acaster

But that's the thing, isn't it, lying to yourself with that, going, 'It's fine, I'm making the whole cocktail, this is okay, this isn't a problem.' You know, like, you've had six of these this week because of how often the Traitors is on.

Ed Gamble

The Traitors is on three times a week, yes.

James Acaster

Yes.

Olga Koch

Do you think that's how Shirley Temple felt when she was drinking all that grenadine?

James Acaster

Yes.

Olga Koch

Going through bottle after bottle.



James Acaster

That's exactly how she felt, I know exactly how Shirley Temple felt. So yes, I'd recommend it to people, it's a delicious cocktail.

Ed Gamble

Yes.

Olga Koch

The faithful.

James Acaster

The faithful.

Ed Gamble

The faithful.

James Acaster

Your dream main course.

Olga Koch

Main course. Okay, so, I didn't eat meat for about seven years, for no other reason than I just, like, dared myself not to and so I didn't. And then, I think, last year I had this moment where I was like, 'Why am I not eating meat? I have no reason not to.' So I jumped back in. I'd say one of the most formative experiences of jumping back in was I was eating at The Ritz restaurant and they brought out something called a duck press, which was absolutely nuts. Are you familiar with duck press?

Ed Gamble

I am. Please describe it.

Olga Koch

So it's a very fancy, metal contraption. It puts tremendous pressure onto cooked duck bones, then extracts a liquid and then turns that liquid into a sauce.

James Acaster

What the-,

Olga Koch

So I'm trying to say, I went from not eating meat at all to saying, 'Meat isn't enough. Juice.'

James Acaster

Juice the-,

Olga Koch

Juice the bones.



Ed Gamble

Wheel out the torture equipment and juice those bones.

Olga Koch

But also, what was really exciting, after not eating meat for seven, eight years was I got to eat all the basic meats as if for the first time. So I'd be eating spag bol and be like, 'This is incredible.' Because my mouth forgot it. Like, eating fried chicken for the first time in eight years, it blew my fricking mind.

James Acaster

Oh wow.

Ed Gamble

When you were doing this, when you were going on this meat exploration, the re-discovery of all the basic meats, did you make sure to pick a good version of each one? Or were you just like, 'Get it in my mouth.'

Olga Koch

My very first one that I broke the lent with was, what's it called? It was the corned beef on rye at Katz's Deli.

Ed Gamble

Well, there you go, okay, so you've nailed that.

Olga Koch

We filmed it, it was like a whole-, Olga was being re-introduced to meat. But, I'd say, the most delicious, now that I've been eating meat for like a year now, the most delicious has to be the lamb at Al Kahf, in Whitechapel, which is a Somali restaurant. And it's lamb that falls apart, it's one of the most delicious things. There's not much there on the plate, other than the meat, because the meat speaks for itself, because like, it's lamb that's been cooked for ages and it's melt in your mouth, it's absolutely delicious. But, apart from the fact that it is one of the most delicious dishes I've ever had, I realised that, like, it had that Ratatouille, reminded me of childhood moment because my grandmother was raised in Kazakhstan. And in Kazakhstan they make something called beshbarmak.

Ed Gamble

Another bloody country thrown in. Such a global family.

James Acaster

Ed's entire family tree is one street in Wimbledon.

Ed Gamble

Ireland actually.

James Acaster

Yes.



Ed Gamble

Carry on.

James Acaster

Whatever, mate.

Olga Koch

So she used to cook a dish called beshbarmak which is like local to Kyrgyzstan and Kazakhstan and it is that, like, fall-apart lamb with some egg noodles in it and some raw onion. It's the most delicious thing you'll ever-, like, it's just meat in its purest form. We're not talking seasoning, we're not talking marinade, it's like, it's the fucking fattiest lamb you've ever eaten in your life. And it's going to blow your mind.

Ed Gamble

Heaven.

Olga Koch

But also, sorry, I'll stop talking, you can interrupt me at any point.

James Acaster

What?

Olga Koch

Because I could talk about-,

Ed Gamble

Absolutely, while you're a guest on our food podcast.

James Acaster

While you're a guest on our podcast?

Ed Gamble

When you're talking about food on our food podcast, when you're a guest?

James Acaster

Well, this one goes on a bit.

Ed Gamble

Quite a lot to say about food, actually, weirdly.

Olga Koch

So my grandmother, who grew up in Kazakhstan, Nina, all of her grandmothing revolves around fear-based things. So, she's like, 'Don't eat too much sweets, because your butt-hole will stick together.'



She would tell me that when I was growing up, and I was terrified to eat too much sugary sweets because the syrup-ness of the sweet-,

Ed Gamble

Would stick your butt-hole together?

Olga Koch

Yes. And you don't want that.

Ed Gamble

Your grandma would say, 'It would stick your butt-hole together?'

Olga Koch

(Kazakhstani for butt-hole) Yes. And then you'd be like terrified because, 'I can't eat any more chocolate, because the sugar will-,'

Ed Gamble

Is that like a phrase, like a phrase that she was using?

Olga Koch

I've never heard anyone say it other than her.

Ed Gamble

Or was she genuinely saying to you, 'Your butt-hole will literally stick together if you eat too many sweets.'

Olga Koch

Yes. And as a kid you'd be horrified. And it was an effective tactic.

James Acaster

Wouldn't have worked on me.

Ed Gamble

No way.

James Acaster

Win win.

Ed Gamble

How is that win win?

James Acaster

I don't think I enjoyed going for dumps that much as a kid.



Ed Gamble

Yes, but, you must have-,

James Acaster

Too many bits.

Ed Gamble

It would be uncomfortable to have your butt-hole stuck together.

James Acaster

No.

Ed Gamble

Well then, you just get really full, right?

Olga Koch

Yes, where's it all going?

Ed Gamble

Yes.

James Acaster

Well, keep it in my body for longer, that's nice, I like sweets.

Ed Gamble

Yes, but you don't like having the sweets in your body, right? You like the taste of them.

Olga Koch

I need to call my grandma. She'll be able to argue out of this.

James Acaster

Stick my butt-hole together.

Ed Gamble

What were some of your other grandma's fear tactics?

Olga Koch

So one of them had to do with the lamb. Okay, so because it's really, really fatty and really, really hot.

Ed Gamble

Makes your butt-hole massive.



Olga Koch

Probably. A girl can dream. So, it's like, it's salty, it's fatty, it's really, really hot. And because it's so salty, you really want to drink cold water, because it's really hot. But then, I'm assuming it's kind of true, or she just did it for fun, she's like, 'You can't drink anything cold, because all the fat will just solidify inside you and you'll die.'

Ed Gamble

Oh no.

James Acaster

Oh my God, no.

Olga Koch

It's very, very body horror, all of it.

Ed Gamble

All of your grandma's stuff was about being constipated in some way, right?

James Acaster

Yes, yes.

Olga Koch

So then you'd be so thirsty, because it would be so salty, but you wouldn't be able to stop eating it, because it would be so delicious, but then you'd be so scared to drink anything cold because you didn't want it to solidify inside of you.

Ed Gamble

And then you die.

Olga Koch

And then you die. so it's like, she would give you just like the hottest tea with it, which didn't help the thirst at all. I, sort of, really panicked. I have a nostalgia for this panicked feeling.

James Acaster

There's got to be some, sort of, jeopardy involved, I guess, whatever you're eating.

Olga Koch

Yes, so you're battling the food, in a way. And so, when I had that lamb at Al Kahf, the Somali restaurant, it brought me back, it brought me back.

Ed Gamble

Did you have a cold drink with it?



Olga Koch

No. I was too scared. To this day, I'm too scared.

James Acaster

Still won't do it, still won't do it.

Olga Koch

I don't know the science behind it, but I'm scared. What if it turns into aspic inside of me?

James Acaster

Yes.

Ed Gamble

Every time you eat sweets, do you think about the butt-hole sticking together thing?

Olga Koch

Yes, 100%. That stays with you.

Ed Gamble

It would do, it's going to stay with me, she wasn't even my grandma.

Olga Koch

Looking at the sugar content of a thing. How much is my butt-hole gone?

Ed Gamble

Where's my butt-hole at, at the moment?

James Acaster

I have an announcement. I'm going to stop eating fried chicken for seven years, I'm going to do it.

Olga Koch

It'll be worth it.

James Acaster

I'm going to actually do it. Olga's thing made me really jealous, so I'm going to do it. I'm going to stop eating fried chicken for seven years.

Ed Gamble

Alright, but that's not Olga's thing. Olga's thing is she stopped eating meat for seven years.

James Acaster

Yes, no, no, but I'm going to do it just for fried chicken.



Olga Koch

Just so you can taste it for the first time.

James Acaster

Yes.

Olga Koch

Yes, it's incredible.

James Acaster

It sounds great.

Ed Gamble

Yes.

Olga Koch

Music starts playing, it's amazing.

James Acaster

I'm going to do it. Seven years today, what's the date today as we're recording? 29th January, seven years today.

Ed Gamble

So the 29th January 2031-,

James Acaster

I'll have fried chicken for the first time in seven years.

Olga Koch

Do you know which one you're going to get?

James Acaster

Oh no, now I've just figured out I can't have Keralan fried chicken from Kricket for seven years.

Ed Gamble

Yes, because you can't have fried chicken.

James Acaster

Forget it. The bet's off. The bet's off. So was it the lamb from White Chapel that you'd like?

Olga Koch

Yes. Yes I would.



James Acaster

What's the place called?

Olga Koch

Al Kahf.

James Acaster

I'm going to go.

Ed Gamble

Sounds amazing, yes.

Olga Koch

It's so good. I also have the name of it. It's called xaniid, the lamb. It's X, A, N, N, I, D.

Ed Gamble

I think if someone told me, for seven years you can only eat one meat, it would be slow-cooked lamb.

Olga Koch

Where the fibers fall apart.

Ed Gamble

Oh my God, it's incredible. And it's so easy to do at home as well, it's like the easiest thing.

Olga Koch

Is it really?

Ed Gamble

Yes. Just bung it in the oven for like five hours on low. Get a lamb shoulder, put some spices on it and stuff.

Olga Koch

And then the fat will do the work itself.

Ed Gamble

Oh my God, it does all the work. And it just fills the house. You put it on at like ten in the morning and it just smells like lamb in your house all the time.

Olga Koch

It's good stuff.

James Acaster

He's in a very good mood when he's got the lamb in the oven.



Ed Gamble

That's true, man.

James Acaster

I think you should always have a lamb in the oven.

Ed Gamble

Yes. I'm thinking of getting myself, like, if they do a Glade plug-in of slow cooked lamb.

James Acaster

No, that won't work for you. You have to know it's-

Ed Gamble

Have to know it's on its way, yes. God, I'm really hungry, guys.

Olga Koch

And this is a pleasure that my mother cannot experience.

Ed Gamble

Yes, of course not.

James Acaster

She can't smell any lamb ever again.

Olga Koch

Lamb in the house.

Ed Gamble

Yes, but you've got to look on the bright side, she can take jars after jars of horseradish.

James Acaster

Yes, yes.

Ed Gamble

She's taking the big guys all over the shop.

James Acaster

It's very rare that someone who's like, you know, number one in the world, gets even higher. But your Mum was like number one of eating horseradish and now it's like even better, see that? To see someone excel when they didn't mean to.

Olga Koch

Being herself, yes.



Ed Gamble

You know what I'm imagining your Mum in, like, global competitions of eating horseradish, have you seen clips of the slapping competitions?

Olga Koch

No.

Ed Gamble

So it's like this new, like, stupid sport that I've seen loads of clips of on the internet. Where it's normally two big men, stood opposite each other and they just take turns, they, like, chalk up and slap each other really hard.

Olga Koch

And how are they measured?

Ed Gamble

Like if the guy is knocked out, basically.

Olga Koch

Oh, shit, oh my God, like fully loses consciousness?

Ed Gamble

Their legs go and they're wobbling about all over the place. It's really good and sometimes they slow it down and you like see the impact-,

Olga Koch

Like in a Looney Tunes, there's like a bird starts flying around their head and then it's over.

Ed Gamble

Yes. And their face goes all wonky, it's great stuff. But I'm imagining your Mum stood opposite like, a massive dude with a shaved head-,

Olga Koch

Yes, that's how I remember it.

Ed Gamble

They're going spoonful for spoonful until the guy goes, 'Woah,' and falls over.

Olga Koch

See the steam out of his ears, obviously. It's like a sister competition to the Nathan's hot-dog.

Ed Gamble

Yes.



Olga Koch

You, kind of, pan the camera, there's a smaller, lower table where people are eating condiments.

James Acaster

You're saying there's nothing with this lamb as well, by the way?

Olga Koch

From what I remember, I think it's very, very-, how impressive it is is the fact that it's just, like, the lamb is speaking for itself. You don't want anything else.

Ed Gamble

No.

James Acaster

Do they do lamb presses, or is it only a duck press?

Olga Koch

Look, theoretically, we could put anything we want into that press. Let's just get our hands on one.

Ed Gamble

It's like the, sorry to go to more internet videos, but the-,

Olga Koch

I know exactly what we're talking about.

Ed Gamble

The hydraulic press videos.

Olga Koch

Yes.

James Acaster

I don't know what you're talking about.

Ed Gamble

Well, you know like a hydraulic press, like one that has like thousands of kilograms of pressure, they use to crush things.

Olga Koch

Compact trash I would say.

Ed Gamble

Yes, like a trash compacter, but there's one account that I follow on Instagram which is just loads of different things put in that to see how they crush.



James Acaster

And then they just doing that?

Ed Gamble

Yes.

James Acaster

So someone who has one of those machines.

Ed Gamble

Yes.

James Acaster

What, at work?

Ed Gamble

Yes, I guess so, and just films like, you know, toys in it and play-dough and stuff.

Olga Koch

We'll show up with a lamb shoulder.

Ed Gamble

Yes. I guess you can press lamb bones.

Olga Koch

I assume so.

Ed Gamble

I guess the duck's easier with a hand-cranked one because-,

Olga Koch

They're skinny.

Ed Gamble

The bones are smaller.

James Acaster

Does this person own, like, are they boss of this work, do you think? That has the hydraulic press, do you think they're the boss?

Ed Gamble

I'd imagine so, because the accounts got a lot of followers, so I think their boss would have caught on by now that they're using the hydraulic press to put like-,



Olga Koch

And it doesn't feel like a domestic appliance, it does feel industrial.

Ed Gamble

Oh, it's industrial, yes. It's not in someone's house. I think they only use it for that now, I think the account's got so big that they don't need it. Because, otherwise, if you need it for trash compacting, you're going to spend the whole time, like, cleaning oranges out of stuff.

James Acaster

So that's become the main source of income.

Ed Gamble

I think so, Yes.

James Acaster

Is putting different stuff in the hydraulic press.

Ed Gamble

Yes.

Olga Koch

It's how I want to go.

James Acaster

Imagine if that was your job.

Olga Koch

Duck press me.

James Acaster

Oh yes?

Ed Gamble

In your will, it's not a cremation or burial, 'I want to go in a big duck press, juice my bones.'

James Acaster

Juice my bones. And then they'll just give you the juice, because they wouldn't take you home in an urn, it would be, like, in a-

Olga Koch

A juice box.

James Acaster

Yes. Oh, like, you put a straw in.



Olga Koch

Yes.

James Acaster

So, proper like, so you're factory-sealed in the juice box.

Ed Gamble

Yes.

Olga Koch

That would be chic. Then just mix me up with some sparkling water, good to go.

James Acaster

That's nice.

Ed Gamble

If they juiced your bones, James, would you have bits or no bits?

James Acaster

Well, obviously, no bits. Perish the thought of bits in my bones. I hope they just get a lovely, clear juice. Yes, that would be the final insult if, at the end, I got bits in my bones.

Olga Koch

The James Acaster smoothie, disgusting.

James Acaster

Yes. It better be smooth. It's not called a bitsie. Put it that way. Dream side dish.

Olga Koch

Dream side dish. I filmed a TV show in Bulgaria this summer.

James Acaster

Another country.

Ed Gamble

Oh my God.

James Acaster

Deal with that.

Olga Koch

I'm so sorry. I'm so sorry I'm so worldly and well-travelled.



James Acaster

Can't believe it.

Olga Koch

So the national salad there, one of, is called the shopska salad, which is, my understanding is, there is like a huge rivalry with Greece as to who owns the cucumber, bell pepper, tomato, feta, olive, salad mixture.

Ed Gamble

I've got some very bad news for Bulgaria. Greece has won.

James Acaster

Yes? Oh yes.

Ed Gamble

That's a Greek salad.

Olga Koch

I'm going to throw something out there about why I think the shopska, Bulgarian version is superior. I'm ready to get cancelled by the Greeks. What they do in Bulgaria, which I thought was genius, is that they grate the feta so it mixes in, in a way that you never get with a Greek salad. With a Greek salad you're either just eating a whole bit of it, it's never in conversation with anything else around it.

Ed Gamble

Sometimes they just put the whole block just on top.

Olga Koch

Yes, they don't even chop that thing up.

James Acaster

That's a no-

Olga Koch

That's a smug, that's smug.

Ed Gamble

I don't like it when they do that, but what I'd say, to stick up for the Greeks, once and for all, I like it when it's cubes, because then you get a treat every now and again.

Olga Koch

So it's like a kebab of-



Ed Gamble

Yes, you get little chunks on top. They can be mixed in, fine, but on top's fine. So like you're sharing a big Greek salad with someone, I like to be like, 'I'm going to take a few bits of feta here and if anyone says anything I'm kicking off.' And you're eating like the cucumber, eating whatever else is in it and then you're like, 'Oh, got a bit of feta. Hello, treat time.'

Olga Koch

Like a curly fry in a thing of straight fries.

Ed Gamble

Like a curly fry in a straight fry. I'm so hungry.

James Acaster

Is that what it feels like?

Ed Gamble

Yes, bit it just feels like, you know, that's the fun bit of the salad, right?

Olga Koch

I see. I guess it's a different philosophy.

Ed Gamble

Everything else you have for your five a day.

Olga Koch

And it sounds like something you would make up as a narrative to justify the inferiority of the Greek salad. Whereas, in Bulgaria, they just saw a problem and they solved it. They brought a cheese grater and they thought, 'Why not mix it in? Why not have every bite have a little feta treat?'

James Acaster

I think it sounds better.

Ed Gamble

I like the idea of it. I'll stick to my cubes from now on, but, here's my question, how the fuck are you grating feta?

Olga Koch

It's quite a firm cheese-,

Ed Gamble

No way.



Olga Koch

You go on the large hole setting.

Ed Gamble

I think, for me, if I'm touching a block of feta to a grater, I might be able to get one grate down but then it's just collapsing in my hands.

Olga Koch

So what you're thinking of is a perpendicular shave, I'm thinking of a parallel shave. So you stay skinny side and you just go long. And that's just a couple of grates really.

Ed Gamble

I'm getting some hand in that, definitely.

James Acaster

Yes?

Olga Koch

Delicious, I eat meat now, so I don't have problem with that.

Ed Gamble

I don't think I've ever grated anything without getting some hand in.

James Acaster

You're not grating the little cubes, you know.

Ed Gamble

No, I know, you're grating the whole block.

James Acaster

You're not grating them-

Olga Koch

He's thinking of going this with the block, I'm thinking going like this.

James Acaster

I don't know the difference between what you just did.

Olga Koch

So. I'm trying to-,

Ed Gamble

That's a block of feta on the table.

James Acaster

That's your hand.

Ed Gamble

I'm thinking you pick it up and you grate like that.

James Acaster

T shape, a sideways T shape.

Ed Gamble

Pick it up and go-,

Olga Koch

And hold it.

James Acaster

Like, just they're both-

Olga Koch

Yes. And that way it doesn't break off.

James Acaster

I don't know, I think both of them would break, really. I think both of those would result in a breakage. I would lay the grater flat down on the table and then just grate over the top of it with the feta. So the feta's in charge. And then, I think, it would stand a better chance.

Olga Koch

But still the question of the angle is still there. Are you holding it long side or short side to it?

James Acaster

I guess I'd like to be laid down in a dentist's chair and have the grater in front of me and just do it like that, and let it fall down and straight into my mouth. Because then if anything crumbles, you just get it all.

Ed Gamble

You could freeze the feta for half an hour, so it maintains its robustness and then grate it and then it's defrosting as soon as it hits the salad, if it's small enough bits.

Olga Koch

Okay. Like a snow cone.

Ed Gamble

Like a snow cone, exactly.



Olga Koch

Yes. Shaved ice.

James Acaster

Where do you stand on whipped feta? I love it.

Olga Koch

Give me a context. What context are you having whipped feta in?

James Acaster

I had some whipped feta almost like as a dip with loads of, like ,butternut squash that they'd cut up and I could just scoop it up.

Olga Koch

I like that, I like that you can have that flavour in a dippable form, yes, I'm on board, I'm sold.

James Acaster

Yes, it was very, very good. But, I guess this grated one is not the same deal.

Olga Koch

I mean, theoretically, you could do a dollop of whipped feta in the salad dressing, shake it up. And then it's even further than the shopska salad, because it's in the dressing.

Ed Gamble

It's double feta.

James Acaster

Yes.

Ed Gamble

I mean, I love the salad, I would eat this salad, it sounds fantastic.

James Acaster

It sounds better. Like, I do like all the different ingredients in a Greek salad but I don't like the cubes and stuff, it does annoy me that I've got to, like, basically make my own perfect bite every time. Whereas your one just sounds like.

Olga Koch

It feels like a clever solution

James Acaster

Yes. How many olives are in there? Are they grating the olives? Grating everything?



Olga Koch

No, no, no, nothing else is grated. But then, you're welcome to, I guess.

James Acaster

Yes, I, kind of, would like to do that.

Ed Gamble

You want to grate the olives?

Olga Koch

To make a 'slaw. Like a Greek salad 'slaw.

James Acaster

I'd like to grate all of it.

Ed Gamble

Yes.

James Acaster

Grate all of it. Yes. Maybe that's the way-,

Olga Koch

You've invented bits.

James Acaster

No.

Ed Gamble

You've got a whole bottle of bits.

James Acaster

What the hell have I done? That's quite a nice, you know, personal arc for me.

Ed Gamble

Because what you should like is a completely smooth Greek salad.

James Acaster

Yes, yes, just a milkshake that's like a salad. Wouldn't be against it.

Olga Koch

A delicious, savoury milkshake.

Ed Gamble

Yes.



James Acaster

Yes. I guess I like the sound of this bits salad now. Put it all in a blender then it'll all just grate up in there, then just collect it all in a big bowl and then spoon it in.

Olga Koch

If you heat it up, it would be like a delicious tomato soup, wouldn't it?

James Acaster

Would it?

Ed Gamble

I don't know, because there's cucumber in there and stuff.

Olga Koch

A gazpacho.

Ed Gamble

I think even like grating a cucumber, there's so much water, I bet you'd end up with my least favourite thing when you're eating something and you pull back one mouthful and there's like a little wet bit at the bottom.

James Acaster

Hold on a second.

Ed Gamble

Like a little puddle.

James Acaster

So this is big news is Ed's least favourite thing when eating, this has taken many episodes to find out.

Ed Gamble

It's not good, man, like if I make a bolognese or something or I don't cook it for long enough, so there's, like, too much moisture in there, you put it in the bowl and then you eat a bit of it then there's wet stuff at the bottom, I hate that.

James Acaster

I'm not fully, do you know what he means?

Olga Koch

I think I do.

Ed Gamble

Scrambled eggs it happens all the time.



Olga Koch

Yes, yes, okay, yes, I get it now.

James Acaster

Sounds disgusting.

Ed Gamble

Secret puddle.

Olga Koch

That is gross.

James Acaster

No one wants the scrambled egg puddle. So that's your least favourite thing?

Ed Gamble

Yes, I don't like it. Also, if I've cooked it, it makes me not proud of what I've done because there's a secret puddle and that was my fault.

James Acaster

That's a shame. Do you have a least favourite thing when eating?

Olga Koch

Oh man, that wasn't on the fucking brief, are you kidding me? Are you fucking serious right now?

James Acaster

It's a pretty big question.

Olga Koch

This is really humiliating.

Ed Gamble

It wasn't in the brief to tell us what your grandma said sweets do to your butt-hole, but you still brought it up.

Olga Koch

Yes, no, I hate it when my butt cheeks stick together. I hate it, I hate it.

James Acaster

We don't usually leave that off the brief.

Olga Koch

I'm not a huge fan of mixing chocolate with very sour fruit.



Ed Gamble

Nice.

Olga Koch

Like when I see an apple chocolate thing, that makes me confused.

Ed Gamble

Yes, those two shouldn't be together, I don't think.

Olga Koch

No, no, no, no, no.

Ed Gamble

Because when you see-,

Olga Koch

Like kiwi and chocolate.

Ed Gamble

A toffee apple and then they'll also sell, like, a chocolate-covered apple.

Olga Koch

Again, at Disney, there, I fucking said it.

Ed Gamble

Yes.

Olga Koch

Those are not two, the families should not.

Ed Gamble

No.

Olga Koch

No, no, no.

James Acaster

Toffee apple's one of the biggest disappointments for me.

Olga Koch

I don't mind a toffee apple, but when chocolate comes into play, I'm out. Or when they put like Oreo crumbs on it, what are we doing, fellas?



James Acaster

But when I first heard about a toffee apple I thought, 'Well that sounds like the best thing ever.'

Olga Koch

Yes.

James Acaster

And then I had one and was like, 'It's mainly just like an apple.'

Olga Koch

And it's a mess to eat-,

James Acaster

I'm not getting much of the toffee.

Olga Koch

Because it's all sticky all over your face, isn't it?

Ed Gamble

And butt-hole.

James Acaster

I think they should do the individual slices. If they sliced up an apple and then toffeed each individual slice, I'd eat that.

Olga Koch

That is a party. On a stick?

James Acaster

Big bag of them, I'd have a big bag of those walk around Disney eating them.

Ed Gamble

I just think you don't need to mess with the apple, you know.

Olga Koch

I like an apple and peanut butter. Apple and peanut butter, best snack of all time.

Ed Gamble

That's actually true, best thing and M&S, the apple and peanut butter.

Olga Koch

Very, very nice, very nice. Again, sliced apples.



James Acaster

It's Granny Smiths apples.

Ed Gamble

And it's chunky peanut butter.

James Acaster

And chunky peanut butter.

Olga Koch

What are you talking about, the superior apple.

James Acaster

I hate Granny Smith.

Ed Gamble

It's the superior apple when it comes to peanut butter.

Olga Koch

Yes, every other apple is too mealy, too sweet too.

James Acaster

I don't really want an apple with peanut butter, to be honest and I definitely don't want a God damn Granny Smith, disgusting.

Ed Gamble

I had a Pink Lady tarte tartin the other night and it was absolutely outstanding.

James Acaster

Ed, your wife is going to listen to this podcast.

Ed Gamble

It was on my hall pass list.

Olga Koch

Is Pink Lady not too sweet on tarte tartin?

Ed Gamble

No, you want sweet on tarte tartin.

Olga Koch

Do you?

Ed Gamble

Yes, I want sweet all the way home.

Olga Koch

Okay, fair.

Ed Gamble

As the old phrase goes.

James Acaster

If you don't, just tell him. You can disagree with that, don't let him convince you.

Ed Gamble

I understand your point, you want, maybe, a little bit of acidity.

Olga Koch

Yes.

Ed Gamble

To cut through the sweetness.

Olga Koch

Because then you're putting so much sugar in it already, you want the fruit to bring the tart. I'm of the school of desserts that the highest compliment is not too sweet.

Ed Gamble

Right.

James Acaster

Yes, yes.

Ed Gamble

This was very sweet but, at the time, I enjoyed it.

Olga Koch

You don't have to get defensive about it, that's okay.

Ed Gamble

I liked it. We all enjoyed it.

Olga Koch

What you do with your glued together butt-hole is your business.



Ed Gamble

My butt-hole looked like a toffee apple after I'd finished that.

James Acaster

Your dream drink.

Olga Koch

Okay, so my dream drink, just to clarify, is this a dream drink for the entire meal?

James Acaster

Up to you.

Ed Gamble

It's up to you, because if you wanted to throw in a couple of different drinks.

Olga Koch

I'm just going to go with one, just because I think it's the superior one. I don't know if it pairs well with this meal, but I don't think it pairs well with anything. And so it pairs with everything. And that's the biggest possible cup of iced Dunkin' Donut cold brew that you could find.

James Acaster

This might be the first time cold brew's been-,

Ed Gamble

A dream drink.

James Acaster

A dream drink on the podcast.

Ed Gamble

And Dunkin', Dunkin' gets a shout-out.

James Acaster

Shout-out to Dunkin'.

Olga Koch

So if you're doing it in America, I would say that the size, it's like the Texas bedpan, that's how big.

Ed Gamble

You can get like bucket sized drinks, right?



Olga Koch

Yes. And so you fill it to the brim, cold brew, and this is a game, because I go on an American road trip every year with my friends and we invented this game. Because if it's a six-hour drive day, which there will inevitably be one of.

Ed Gamble

You are your mother's daughter.

Olga Koch

You got a game, you got to get a food game.

Ed Gamble

You find the biggest guy on the side of the road, 'Chug that.'

Olga Koch

I'm going to say this now, remember how civilised and wonderful this conversation has been up until this point, because this is going to make or break. So, what happens is, you get the biggest possible cup, you fill it with coffee. You get it at one gas station, you drink it until the other gas station and then you try to fill it with piss, the empty glass.

James Acaster

Not the gas station.

Olga Koch

And then you compare with other people, who gets closest to one to one. I'd say it's the greatest road trip game ever invented.

Ed Gamble

So the aim is to get-,

Olga Koch

To piss out as much as you just drank.

Ed Gamble

As much as you just drank. This is fantastic.

Olga Koch

And then you've got to compare. So, like, you win if it's the same amount.

James Acaster

You have to come out and compare side to side.

Olga Koch

You can take a picture, we used to just pictures.



James Acaster

Do you put them on a flat surface?

Olga Koch

Yes, you take pictures at the same angle.

Ed Gamble

How are you, before you have the coffee, is there a certain amount of time that you're not allowed to have had a drink, so it's a fair comparison?

Olga Koch

No, no, no. Because, look, we can't guarantee that it's all cold brew. The technology doesn't exist.

Ed Gamble

You can, if you all have your last drink at 11:00pm the previous night.

Olga Koch

Yes, not a drop.

Ed Gamble

And then, I just think you should be doing these things properly, if you're going to do it. And then, not a drop until the cold brew, and then you know that you're all sluiced out. So then you're all just-

Olga Koch

Monitoring each other during the morning shower.

Ed Gamble

Yes, keep your mouth shut.

Olga Koch

Caught with a Camelbak on the back seat. Doping.

James Acaster

And do you win this competition very often?

Olga Koch

Can you? Can you?

James Acaster

Can you win?

Olga Koch

Does anyone win?



James Acaster

Are you good at this game, like your Mum was good at the horseradish?

Olga Koch

Yes, I'm pretty good, I'm pretty good. To be fair, sometimes I'm the only participant.

James Acaster

'Guys, let's compare.'

Ed Gamble

'Olga, we were joking.'

James Acaster

'Olga, we never join in with this game.'

Ed Gamble

Is the main worry-, how many times have you done this?

Olga Koch

We've done two or three road trips and we'll do it like, a couple of times a road trip, I'd say. It has to be a perfect storm.

Ed Gamble

Is it normally too little or too much? Are you under-filling or overflowing?

Olga Koch

Normally it's too little, normally it's under.

Ed Gamble

Which, if you're not going to hit it bang on, it's best to be under, I'd say.

James Acaster

Yes.

Olga Koch

I'd say, when you think you're overflowing you could just swap to the toilet that's there.

James Acaster

So are you positioning it right in front of the toilet, then?

Olga Koch

It's like a pregnancy test situation, where you're like hovering over and then you, sort of, swoop in. That's my technique, again, depends on what type of machinery you're working with, really.



Ed Gamble

That would be the saddest pregnancy test ever. If you get an empty cold brew cup and then just dipping it in.

Olga Koch

Swirling it around like a cocktail stick.

Ed Gamble

I'm pregnant with coffee.

James Acaster

It's a doughnut.

Ed Gamble

A little doughnut appears.

James Acaster

Well, so, you want the Dunkin' Donuts' cold brew.

Olga Koch

You haven't looked me directly in the eye since-,

James Acaster

It's funny.

Ed Gamble

Is it like, just, cold, black coffee? Is it just a cold drink? You're not having any dairy in there?

Olga Koch

Yes, cold black coffee. Because, it's also a powerful diuretic so it's really helping me.

Ed Gamble

Yes.

Olga Koch

You're not waiting around to pee, you all need to pee at the next gas station.

Ed Gamble

No. I could fill up with shit, probably.

Olga Koch

That's level two.



James Acaster

Not if you had sweets.

Ed Gamble

'Right, everyone have some sweets before we do this challenge. You've got to gum up one entrance.' I thought you were going to say you had it and then you all had to hold in doing a shit, is what I thought the competition was going to be. And the person who goes the longest without having a shit.

Olga Koch

That's the saw trap.

Ed Gamble

'Olga. I want to play a game.'

James Acaster

'The biggest cold brew you can get from Dunkin' Donuts.'

Ed Gamble

'For too long you have shit without caring about others.'

James Acaster

And your grandmother turns out to be the killer at the end of the plot. The saw killer. I should've known. I mean, but you want that cold brew as your drink.

Olga Koch

Yes, I want it.

Ed Gamble

Are you going to play the game at the dream meal?

Olga Koch

Yes. It's a lot of fun. Especially if I'm eating with somebody. Otherwise, it's sad, right?

James Acaster

Yes, it would be very sad otherwise. And I love that we've got cold brew on the menu, finally, as well. It is delicious.

Ed Gamble

I do love a cold brew. Because iced coffee, for me, doesn't give me the same caffeine buzz as a hot coffee.

Olga Koch

I think it just tastes like a super watered down espresso.



Ed Gamble

Yes. So I need my coffee to be hot, when I'm buzzing. Are you alright, James?

James Acaster

There's a fly, went in front of the mic.

Olga Koch

To drop some bars.

James Acaster

Yes, I was like, no one can hear your dream menu, fly.
Your dream dessert.

Olga Koch

Okay.

James Acaster

Also, where was that Oreo milkshake that we were promised, earlier?

Olga Koch

Well I've changed.

Ed Gamble

We've changed.

Olga Koch

Well, I've changed. I'm a new woman now.

James Acaster

That's a shame. I was quite excited.

Olga Koch

You'd like an Oreo milkshake?

James Acaster

I also love coffee.

Olga Koch

I mean an Oreo milkshake is a superior milkshake, especially when they're thick when you put a spoon in it and it doesn't move, and then there's the extra in the middle. Don't, don't, don't.



James Acaster

I unfairly overlook Oreo flavoured things all the time, just because they're everywhere so I'll always, just, skip over it and I don't get it. But every time I do have something like that, I am like, 'Why am I not doing this all the time? This is so good.'

Olga Koch

Because the biscuit is so salty.

James Acaster

So great.

Olga Koch

And it's the saltiness that makes you want more, because it's salty and sweet.

Ed Gamble

When is a drink so thick it's not a drink any more? Is my question.

Olga Koch

Definitely not when it comes to Dunkin' Donuts' cold brew. When is a drink so thick? I mean, that's bits, when do bits reach critical mass?

James Acaster

When do bits take over? And then it's no longer a drink.

Ed Gamble

Because a milkshake is not a drink when it's that thick, right?

Olga Koch

But there's nothing more vile to me than a watery milkshake.

Ed Gamble

No.

Olga Koch

The one that is basically a flavoured milk.

Ed Gamble

Yes, that's bad stuff.

Olga Koch

Unbearable.

Ed Gamble

A milkshake is a dessert to me, that you can have with the main meal.



Olga Koch

It's in the ice cream family.

Ed Gamble

It's in the ice cream family. And I've seen a lot of things recently about best hot chocolates in London and stuff.

Olga Koch

Are you a fan?

Ed Gamble

No, because they're so thick, they're, like, proper Italian hot chocolates where it's just-,

Olga Koch

Too rich.

Ed Gamble

Melted chocolate and people are eating it with a spoon. If you're eating it with a spoon, that isn't a hot chocolate.

James Acaster

Yes, it's bonkers.

Ed Gamble

Yes, that's a cup of pudding.

Olga Koch

It's too rich, it's too rich. You're not enjoying it. I would say a third in, you're no longer enjoying it.

Ed Gamble

No, no way.

James Acaster

I'll have a shot of that, but I am not having that. I had a whole mug of one of those once and by the end, I felt like, that's probably killed me. Like, probably. And I feel really bad about that. And I felt really regretful.

Olga Koch

Let me tell you, that thing, it both solidifies inside of you and it glues your butt cheeks together.

Ed Gamble

And glues your butt-hole, Yes.



James Acaster

Yes, that's everything.

Ed Gamble

Yes, that's the ultimate.

James Acaster

Yes, that's the ultimate move. I did not feel good at the end of it, I felt very regretful. And then had to make all the people who were with me, like, walk to the next place instead of getting the tube.

Olga Koch

Is it the Knoop's, or, which one did you go to?

James Acaster

It was a Jamie Oliver place that was only open for a very short amount of time in Notting Hill. So I walked up the hill, that justified it to me. Got the hot chocolate and then was, like, 'Oh dear.' I was like, 'Sorry, we've got to walk into central London now because I feel that bad about this.' And everyone else was like, 'Oh, come on, man, don't make us walk into central London.' I was like, 'Guys, I'm not getting the tube. I'm going to die.' Anyway, this is a dream dessert, I don't want to get in the way.

Ed Gamble

Yes, please.

Olga Koch

So, speaking of the ice cream family, to me, ice cream is a superior dessert, it is the best. I'd say the best ice cream in the world is probably in Australia, I'll put that out there.

Ed Gamble

I've only been there once.

Olga Koch

Just now? In Sydney?

Ed Gamble

No, I was there in May, April, May.

Olga Koch

Yes, I saw you there, I saw your show there.

Ed Gamble

That wasn't just now though.

Olga Koch

I guess it's not just now, it's almost a year ago.



James Acaster

The festival season just gone.

Ed Gamble

Yes, festival season just gone, yes. That was the only time I've been there.

Olga Koch

Because I feel like every gelato place in Sydney, their claim to fame is that, in a blind taste test, they won over an Italian gelato place from Italy. And that's, sort of, written above every ice cream place in Sydney. But the gelato is really, really good there.

Ed Gamble

Yes.

Olga Koch

I would say, all Australian ice cream is superior, to the point that I have a tattoo of an Australian ice cream called Golden Gaytime, which is one of their packaged ice creams, which I think is the perfect ice cream. And me and Helen Bauer got matching Golden Gay ice cream tattoos.

James Acaster

I didn't know Bauer had that tat.

Olga Koch

First tat. Her first, my first? A prawn. All full circle. But, I think, the magical symphony that is the flavour of a Golden Gaytime and again, coming back, the texture, the fact that it's covered in crumb. A crumb is just such an underrated, we don't talk about crumb enough. But it can really elevate a dish. It can take it from a six to a nine, easy.

Ed Gamble

Well, you've got, essentially, feta crumb, right? You got feta crumb earlier on.

Olga Koch

Yes. Man, I love a crumb. Or, like, a lamb dish goes well with a crumb, as well.

Ed Gamble

Yes, it does.

Olga Koch

When you bread a rack of lamb. Woah, a breaded rack of lamb, that's a crumb.

James Acaster

Bread a rack of lamb, it's quite nice to say, that. So, I'm quite excited now to see what this is going to be. Also, because we know that your ideal compliment for a dessert is that it's not too sweet, and you've gone for gelato, so is this going to be like a-

Olga Koch

Well, I just said, that's the Golden Gaytime.

Ed Gamble

Did you want the Golden Gaytime?

James Acaster

Oh, sorry.

Olga Koch

It's the Golden Gaytime, I want a Golden Gaytime. I want a Golden Gaytime.

James Acaster

The answer is the Golden Gaytime is your actual dessert.

Olga Koch

Yes.

James Acaster

Okay, I thought you were going to go for a gelato.

Olga Koch

I want a Golden Gaytime.

Ed Gamble

I mean, you've got a God damn tattoo of it. You can't not pick it.

Olga Koch

Yes, I can't not.

James Acaster

How many do you want?

Olga Koch

Golden Gaytimes?

James Acaster

You just want one?

Olga Koch

I would love to do an eating competition of Golden Gaytimes. I reckon I could do four, easy, just in one sitting. Or a Golden Gaytime-, a Golden Gaytime ice cream cake.



James Acaster

Oh yes.

Olga Koch

There's nothing better than ice cream cake. Imagine, your birthday party, surprise, it's an ice cream cake. Fuck.

James Acaster

I'd love it, I'd love it.

Olga Koch

Oh, man.

Ed Gamble

I love that you were like, 'Imagine.' And then, just, told us to imagine something that is perfectly possible.

James Acaster

Imagine eating an ice cream cake.

Ed Gamble

Imagine it's your birthday and you have a cake.

James Acaster

That's a surprise.

Olga Koch

No, because I genuinely hate cake because it's always too dry. It's very rare that a cake is moist enough. But you know what is moist enough? Ice cream cake. Oh God, love ice cream cake.

James Acaster

Yes, ice cream cake's great. I'm going to Google, 'Golden Gaytime ice cream cake,' and see if it exists.

Ed Gamble

I bet someone does it. I had some mad ice cream in Australia. Went to a place in Melbourne called fluffy torpedo and all the flavours are weird.

Olga Koch

I thought that place closed down, okay.

Ed Gamble

All the flavours are deliberately weird, but it was absolutely delicious.



Olga Koch

What kind of weird?

Ed Gamble

Vegemite and white chocolate.

Olga Koch

That sounds delicious.

Ed Gamble

It was incredible.

Olga Koch

That sounds delicious.

Ed Gamble

It was so good. And that was not too sweet, because you've got the Vegemite just cutting through the white chocolate, which is normally too sweet for me. Really, really good.

Olga Koch

This is probably a fact that you guys know, so stop me if you do, but you know that, I believe it's Ben from Ben and Jerry, didn't have a sense of smell. Marina representation. And so his enjoyment of food very much comes from texture. And the reason why Ben and Jerry's ice creams are always filled with, like, crackly, crispy things is because Ben couldn't smell and he enjoyed the fillings.

Ed Gamble

It's a beautiful story, I don't know if it's true. It feels too convenient, but I like it.

Olga Koch

Look, I'm choosing to believe it. I'm not fact checking it.

James Acaster

I love Ben and Jerry's and loads of bits, so actually, I have grown up a lot.

Ed Gamble

That's true. It's like, I was told, when I was a teenager that the reason they don't play music in Wetherspoons is because J.D. Wetherspoon was deaf. And it's a tribute to him.

Olga Koch

No.

Ed Gamble

But it simply can't be true, because I don't think J.D. Wetherspoon was a real man.



James Acaster

He also hated good beer. So you can't buy a Golden Gaytime ice cream cake.

Olga Koch

For now.

James Acaster

But there are tonnes of recipes. So if you wanted to make one, there are a lot of options here of different Golden Gaytime ice cream cakes.

Olga Koch

Can you imagine? Because then it has the crumb, so that could be-, you're imagining it right now.

Ed Gamble

Yes.

James Acaster

I'm looking at it.

Olga Koch

Because that's the dough bit of the cake, the batter.

James Acaster

There are many different approaches here. There's a layered up one where it's like, cake, ice cream, cake, ice cream, like that. There's one that's, like, a dome that seems to have the cake and ice cream all together.

Olga Koch

Got to have a party with that.

James Acaster

There one that, they've made it look like an actual Golden Gaytime, but it's a cake. You cut open and it's ice cream.

Olga Koch

Like is it cake?

James Acaster

No, it's got ice cream in it, so it is an ice cream cake.

Ed Gamble

But they've made it look like a big Golden Gaytime.



James Acaster

And made it look like a massive Golden Gaytime.

Ed Gamble

I think that's what you're imagining.

Olga Koch

That's what I would like. That's what I would like.

James Acaster

And there are some where they just seem to have chopped up a Golden Gaytime and put it on top of a cake.

Olga Koch

That's cheating.

Ed Gamble

You'd still eat it though, right?

James Acaster

There's a lot good stuff here, Olga, so a lot of options if you wanted to make it yourself.

Ed Gamble

Yes. But we're making it for you at the dream restaurant. Would you like that?

Olga Koch

I would quite like that, I would quite like that.

James Acaster

With a Golden Gaytime on the side.

Olga Koch

Yes. And maybe like, one of those disgusting Cheesecake Factory martinis that are, like, this is our play on a Golden Gaytime. A martini, like an appletini or whatever.

Ed Gamble

A Golden Gaytime martini?

Olga Koch

Yes, you know, because they make like a strawberry cheesecake martini.

Ed Gamble

Right, I didn't know that but-,



Olga Koch

Imagine an espresso martini but imagine you could make it with any sweet, really. So I would have a Golden Gaytime martini.

Ed Gamble

That sounds amazing.

James Acaster

Golden Gaytini, you'd surely be calling it a Golden Gaytini.

Olga Koch

I like that, I like that a lot.

Ed Gamble

The drink would be incredible, because it would have a crumb on the top, right?

Olga Koch

Yes, it's a rim, like margarita style.

Ed Gamble

Yes. Would it be a rim and then a Golden Gaytime stuck on the side of the glass?

Olga Koch

Yes, of course, like a lemon wedge.

James Acaster

Topples over every time, like Flintstones car, every single time. I'm going to read your menu back to you now, see how you feel.

Olga Koch

Okay.

James Acaster

Water, you would like, blackcurrant, now-

Olga Koch

Schorle.

Ed Gamble

There's going to be a few hurdles for you in this, I think.

James Acaster

Yes.



Olga Koch

I'm so sorry.

James Acaster

Poppadoms and bread you would like the dosa from central tiffin room and some kvass?

Olga Koch

Yes.

James Acaster

Starter, prawn cocktail with massive prawns and US style sauce. Main course, the lamb from xaniid from Al Kahf.

Olga Koch

Yes.

James Acaster

Side dish, shopska salad.

Olga Koch

I didn't realise how difficult this was going to be. I'm so sorry.

James Acaster

Drink, massive Dunkin' Donuts' cold brew, followed by the piss challenge. Dessert Golden Gaytime ice cream cake with a Golden Gaytime on the side and a Golden Gaytini.

Olga Koch

Yes.

Ed Gamble

Love it.

Olga Koch

Oh God, that's the perfect meal.

James Acaster

It's pretty great.

Ed Gamble

It is.

Olga Koch

Can I throw in an honourable mention for dessert really quickly?



James Acaster

Yes.

Olga Koch

There's an incredibly fancy restaurant called Da Terra in Shoreditch, have you been?

Ed Gamble

Yes it's lovely.

Olga Koch

I'm assuming you've been. It's probably one of the best meals I've ever had in my life. But, again, got to mention Ratatouille. We were eating, the three of us, me and my friends and they served the sweetcorn tartlet for dessert. And we all ate it at the same time and we all nearly burst into tears. I shed a tear, because we all immediately thought of the very first time we went to the movies and the smell of popcorn in the carpet, in the movie theatre. And that really brought us back. And it's like that scene in Ratatouille where he remembers his childhood. That's how I felt.

James Acaster

Me and my friends do a challenge where we all get a tin of sweetcorn.

Olga Koch

And then you count the kernels in your shit?

James Acaster

We see if we can fill the tin back up.

Ed Gamble

Well, what a lovely way to end that episode. Thank you so much, Olga.

Olga Koch

Thanks for having me.

James Acaster

Thank you, Olga.

Ed Gamble

Well, there we are, what a great menu, James.

James Acaster

Very delicious menu. Sounded very, very tasty.

Ed Gamble

From all over the world.



James Acaster

From all over the world, we heard a lot of stories, a lot of insights into Olga's life.

Ed Gamble

Yes.

James Acaster

Couldn't have asked for more.

Ed Gamble

Couldn't have asked for more. Thank you so much to Olga for coming in. Do check out Olga's social media for details of gigs she's doing, tours she's up to, podcasts, she's done a lot for Radio 4 in the past as well.

James Acaster

Olga's new show, Olga Koch Comes From Money, is at London's Soho theatre, December 3rd - 21st. Book tickets at sohotheatre.com.

Ed Gamble

And Olga Koch's new special is on YouTube very soon. She's a busy lady.

James Acaster

And she didn't say Buckfast and we really appreciate that.

Ed Gamble

Thank you, Olga, appreciate that, thank you for not saying Buckfast.

James Acaster

Means we didn't have to kick her out of the dream restaurant.

Ed Gamble

Thank you so much. We'll probably go now, will we?

James Acaster

Yes, I think we'll probably go. You know, before we do, I guess, big thank you to our families and friends.

Ed Gamble

Yes, thank you very much. I'm on tour, probably. Go onto edgamble.co.uk I'm sure I'll be doing more dates of my show, Hot Diggity Dog.

James Acaster

Hot Diggity Dog.



Ed Gamble

Fun to say. Bye.

James Acaster

Goodbye.