



Off Menu – Ep 234 – Johannes Radebe

Ed Gamble

Welcome to The Off Menu podcast-, taking the chocolate cake of humour, crafting it into the caterpillar of podcasts, dipping it in some melted chocolate and friendship. You've got yourself a Colin the Caterpillar podcast cake.

James Acaster

Congratulations, Colin. You've made it.

Ed Gamble

You've made it, Colin.

James Acaster

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

Ed Gamble

Johannes Radebe. One of the dancers on Strictly, 'the' dancer?

James Acaster

Listen, I don't want to, you know, spoil our chances of getting more Strictly dancers on this podcast, so I'm not going to say that anyone is 'the' dancer on Strictly-,

Ed Gamble

Well, he's one of the dancers.

James Acaster

But Johannes is the best one.

Ed Gamble

He's fantastic. We met him very briefly when we did The One Show. We were on the sofa with Johannes, and Judy Murray, of course, and just loved meeting him. You're a huge fan of Strictly. Like, it was your-, lockdown was-,

James Acaster

Yes. The last two series of Strictly-, I'll confess, I'm late to the party, but now I'm the life and soul.

Ed Gamble

Yes, you are, absolutely.



James Acaster

I absolutely love it. I love Johannes on there.

Ed Gamble

You're its biggest supporter.

James Acaster

Yes, I am the biggest supporter of Strictly. That's why I'll never go on it, because then I wouldn't be able to watch it.

Ed Gamble

Yes, that's true.

James Acaster

And I love watching it. Love Johannes on it.

Ed Gamble

Well, you can watch it live every week.

James Acaster

No, it wouldn't be the same.

Ed Gamble

I think it would be better, wouldn't it?

James Acaster

Not if you're dancing.

Ed Gamble

No, you'd be nervous?

James Acaster

I'd be nervous.

Ed Gamble

Yes. He's fantastic. I can't wait to speak to him.

James Acaster

I really can't wait. No idea what he likes to eat, either.

Ed Gamble

No.



James Acaster

So, all the food choices are going to be a surprise. Also very exciting because Johannes is going on tour soon with House of JoJo, which we'll ask him more about during the interview.

Ed Gamble

Yes, absolutely, his new tour. We do have a secret ingredient, James, you're going to be gutted if you have to kick Johannes out.

James Acaster

Yes, but this is why I've deliberately pushed for an ingredient I just don't think Johannes would pick.

Ed Gamble

Yes, it's a back-ref to a previous episode, with Steve-O-, Sparkling Thames Water.

James Acaster

Sparkling Thames Water. I'm pretty sure Johannes and Steve-O are not going to be peas in a pod.

Ed Gamble

No, I don't think they're in the same pod.

James Acaster

Yes, so I'll be very surprised if Johannes picks Sparkling Thames Water. Sparkling water's fine, but not Sparkling Thames Water. And I feel pretty good that I'm going to be able to speak to Johannes for the whole of the menu here, we're not going to have to kick him out.

Ed Gamble

Absolutely. So, without further ado, this is The Off Menu menu of Johannes Radebe.

James Acaster

Johannes Radebe.

Ed Gamble

Welcome, Johannes, to the dream restaurant.

Johannes Radebe

Aw, thank you for having me.

James Acaster

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

Johannes Radebe

Aw, darlings, thank you for having me.



James Acaster

I'm too excited, man. Too excited.

Johannes Radebe

Really?

James Acaster

Yes. We met you briefly on The One Show, we got to share the sofa with you on The One Show. And Judy Murray, shout out.

Ed Gamble

And Judy Murray, to be fair. Shout out to Judy Murray.

Johannes Radebe

Absolutely love that lady.

James Acaster

And, you know, I did tell you how much I loved you on Strictly.

Johannes Radebe

I mean, it still blows my mind that a lad like you sits on a Saturday night and watches Strictly Come Dancing.

James Acaster

Yes?

Johannes Radebe

I don't know, is it because of a girlfriend? Tell me. Or are you just a big fan? That's the question.

James Acaster

Well, in the lockdowns, she was watching it without me, and I got drawn into it. And I got drawn into it because of you and John, and I got invested in the story. I was like, 'Oh, I want these guys to win so badly.' So, I started watching it all the time, and I was like, 'I've been missing out,' and now I'm a fan.

Johannes Radebe

See, that makes me feel so happy.

James Acaster

And I met AJ from that series, AJ Odudu, and she said that that series is hardcore competitive, like, everyone was really on it, and focused, and wanting to win. And was it more so than other series?

Johannes Radebe

Well, when is it never competitive? I think that's the thing-, that was quite special, wasn't it? And I think the whole country was at home watching, and that's what made it even more special because I was,



like, down to the three couples that made it to the finals. It was just sad that AJ did not-, you know, what happened to her happened, but you can imagine-, I should never admit this, but I was kind of, like, 'Yay, one down.' Do you know what I mean? I mean, it's true, she's right when she said it gets competitive, and you get to a point where you're like, 'I thought it was just an entertainment show,' you know? But yes, there comes a time when you're just like, 'I want to lift the glitterball.'

Ed Gamble

I'm sure the dancers are always competitive, but surely there are times when there are some celebrities who turn up who are just a bit like, 'Eh, let's just have a laugh.'

Johannes Radebe

That's what happens in the first couple of weeks of the show.

Ed Gamble

Yes, and then they go.

Johannes Radebe

And then you see the shift in their eyes, and that's the most beautiful thing, as a professional, that's what you want them to-, I always say, 'You're here to win. What are you here to do?' you know what I'm saying? But I do think that once they've got the taste of it, and they start getting comfortable with the show, then you see that competitive spirit.

James Acaster

Yes. They can start at the beginning just saying, 'I've just always watched it. I just want to be here. Oh, it's so fun to just be here on Strictly. It's so nice,' and you do see the change.

Johannes Radebe

You do. I mean, I've been surprised by a couple of people, where I was like, 'I did not expect that from you, but okay, here we are.' It's nice.

Ed Gamble

My favourite is when the celebrity's really bad, and they're clearly hating it, but the public keeps them in for ages.

James Acaster

Tony Adams, limping on. Poor guy.

Ed Gamble

Every week, they're like, 'And you're going through.' And you're like, 'Oh, for fuck's sake.'

James Acaster

Tony just wants to be put out of his misery, and he gets made to come back the following week.



Johannes Radebe

What are you guys like? It's hard.

Ed Gamble

Oh, totally. It looks really hard.

James Acaster

It looks so difficult. Like, I remember-, you know, I did two days on The Great British Bake Off, and it was absolute hell.

Johannes Radebe

Just two days?

James Acaster

Yes, so I can only imagine what the first week of Strictly is like. So, even the person going out in week one, I think, 'You've already endured more than I could possibly-,'

Johannes Radebe

Imagine.

James Acaster

I couldn't do it.

Johannes Radebe

You guys would never?

James Acaster

No way, I couldn't.

Ed Gamble

I think you'd look great in the gear.

James Acaster

Look, I'd look great in the gear.

Johannes Radebe

Did you just call attires gear?

James Acaster

Yes, in all the gear.

Ed Gamble

Yes, I'd look great in all the gear.



Johannes Radebe

In all the spangly gear.

James Acaster

I think I'd look great with all the gear, but I would spoil it for everyone else.

Johannes Radebe

Why is that?

James Acaster

I would get so exhausted so quickly, and I would not want to do it, and I would start moaning and complaining all the time. Whoever my dance partner was would be like, 'I can't believe I've been saddled with the dud, with the one who's just whinging every single day about it.'

Johannes Radebe

You won't believe what we have to deal with. You wouldn't be a problem at all. I just think you both have such beautiful height that it would be a shame.

Ed Gamble

Well, that feels like it's a compliment, but then also you examine it and, 'Beautiful height,' feels like-, it doesn't feel like a compliment.

James Acaster

Whoa, Johannes has beautiful height.

Johannes Radebe

Thank you.

Ed Gamble

You may as well say, 'You're both alive.'

James Acaster

You were with Ellie Taylor last time. She had beautiful height.

Johannes Radebe

She did, and she's gorgeous, can we discuss that? I mean, I was speaking to this woman and thinking, 'Do you know how gorgeous you are?' I don't think she was, you know, aware of it. I don't think she was.

James Acaster

You don't think she was?

Johannes Radebe

No.



James Acaster

I mean, she used to be a model, so I think she knows.

Johannes Radebe

No. I think she's just your girl next door, isn't she?

James Acaster

She's a very nice person.

Johannes Radebe

Very.

Ed Gamble

Not next door to me. No, no.

James Acaster

Not next door to Ed.

Johannes Radebe

Where are you from?

James Acaster

Let's hope that Ed's neighbours aren't listening to this.

Ed Gamble

I know I couldn't do it, because I did a salsa class with my wife once and, ten minutes in, I couldn't do it and I got really angry and told her that the instructor was getting it wrong and that's why I couldn't do it.

Johannes Radebe

Oh, no. That is dangerous. No, but with this one, you would be surprised. It's the format I think that works, you know?

Ed Gamble

Oh, the format is great, love to watch it. I would spoil it.

James Acaster

Who do you think, if Ed was on it with that attitude, who would be the best professional to pair him with?

Johannes Radebe

You need a Karen.

Ed Gamble

Yes?



James Acaster

Yes?

Johannes Radebe

You definitely need a Karen.

Ed Gamble

Would she keep me in line?

Johannes Radebe

She definitely would.

James Acaster

Was Karen with Jade last time?

Johannes Radebe

Karen was with Jade last time.

James Acaster

Yes, yes. Alright, I see.

Johannes Radebe

She is quite strict and I love her and she's a grafter. I think you would do so well with her.

Ed Gamble

She wouldn't have had to work as hard as she would with Jade, but-

James Acaster

I don't know, man. If you're saying the salsa teacher is getting it wrong.

Johannes Radebe

Can you imagine? Ten minutes of that. You should give it a week.

Ed Gamble

'Karen, you are getting this wrong.' I would say.

James Acaster

'Karen, this is a mess.'

Johannes Radebe

No. Think about it gentlemen, think about it please.

James Acaster

Well, always, but what I'm really excited is about is catching your tour show, House of JoJo.



Johannes Radebe

Yes, definitely. I mean, I feel like the past two years, doing Freedom and Freedom Unleashed, has really afforded me the opportunity to tell my story and live and thrive doing that, but yes, House of JoJo, it's about others, you know, that I can bring along with on this journey. I'm not blind to the fact that there are not a lot of opportunities for dancers. To be a part of a profession that represents them and their stories, and I think there's, you know, there's quite special people out there like me that I know have to work ten times harder to just be noticed or seen and that is why I want to open House of JoJo too. I want to give others an opportunity, and, when I talk about others, I talk about international talent as well, you know? Bringing people from the outside and just say-, even if they do this once, you know, it's selling a dream to somebody and just giving them an opportunity. So, that's why I was like, 'Okay, you've done it. What can you do different this time around?' Yes? And I want to do it, I want to change the narrative for us in the industry, I really do, because I feel like this is the one place in the world where you can get to do it and be applauded for it. You don't find this theatre culture anywhere else in the world and, yes, Britain is-, the UK is phenomenal for that, it really is.

James Acaster

How have you-, so, for something like this when you're finding other dancers, are you contacting dancers who you already know and you already have in mind or are you holding auditions?

Johannes Radebe

Auditions. I hold auditions. I think it's lovely to be fair in that regard, and people that can make it to the auditions, it simply means that they want to be there and that they want to be part of the job. I just think, you know, it boils down to whether you have the passion and the talent for it. Yes.

James Acaster

What's been your hardest audition you've had to do yourself?

Johannes Radebe

Myself? I think it was back in the day, Priscilla, Queen of the Desert, and I came here to the UK to audition for it, because I was working on a cruise ship at the time and I came for it and I was looking for a breakthrough, you know, I was someone who wanted to do something different after seven years of being at sea. And I came here with the hope of obviously becoming part of this production, but I completely missed the memo, because I was like, 'Okay, I'm here now,' you know, 'Where do I go?' And they were like, 'Yes, we need three leads,' but it will be, 'We need three white boys and I was like, 'I don't want to be part of an ensemble.' Like, I was at the point in my career where I was just like, 'I don't want to be standing at the back,' you know, I've done it on the ships now and nobody gets to ever see what you do, so I was just like, 'Okay. If I can't be lead, bye.'

Ed Gamble

There's got to be a point where you say that. No, I completely agree, yes.

Johannes Radebe

Right? And I did think it was stupid of me to even-, you know, to even think that, because they said, 'We can offer you a job, but you will be part of an ensemble,' and I was just like, 'No, I'm not going to do



that. I will wait for my turn.' Little did I know that the turn was going to take a couple of years, you know? But, hey-,

James Acaster

Worth waiting.

Ed Gamble

Worth the wait.

Johannes Radebe

Worth the wait. Worth the wait, yes.

James Acaster

Yes, yes. Well, I mean, that's quite inspiring. Most of us would just go, 'Yes, alright, I'll just have a job,' but, like, that's great.

Ed Gamble

Do you find your experience auditioning for things informs how you audition other people? Do you always have that in the back of your mind of what's it like to audition for things?

Johannes Radebe

Absolutely, and I always say, 'Kindness goes a long way,' and also there are different times, because when I was auditioning and that was a thing, you know, there was not a lot of care towards how we feel and where that leads you as a dancer, you know, when you can't book jobs, because of whatever reason and you don't meet the criteria. I mean, you know, they don't think about that and I think that is something that I've been very conscious of going forward. You know, me doing now for others, I'm like, people are at a point where now they do an audition and they walk out and then if they're not chosen, they will say to you, 'Can I please have feedback?', and I think it's important that you do reply to them and you say, 'You know, the reason why you didn't get the job is because you need to improve on A, B, C, D, E and this is how you should go about it.' Because most of the time people working and auditioning people go, 'Bye,' and you never know what you did wrong.

Ed Gamble

Yes.

Johannes Radebe

You know what I mean? And sometimes I think it's important that people know what it is that they can work-, you know, go back and work on and improve. Try not to change. Do you know, there's so many things that one could take away from feedback and, it's true, that's what I do. I really do. I think it's important.



Ed Gamble

Well, if there's anyone listening who ever goes to see me at the gig, I don't want that. No feedback. No feedback from my gigs. I think it's different from an audience, rather than someone who's in charge of booking a show though, right? When you do auditions for things?

James Acaster

Yes.

Ed Gamble

Do you get feedback?

James Acaster

Yes. They say, 'You were the best, we just can't use you right now.' That's usually it.

Ed Gamble

And that comes through your agent, right? Yes, they say, 'They absolutely loved you, but they've had to go in a different direction.'

James Acaster

Oh, yes.

Ed Gamble

The amount of directions people are going in when I do auditions, it's never towards me.

James Acaster

Yes, yes.

Ed Gamble

These people are all over the map.

James Acaster

We decided to go in the direction of a good actor. Oh, fair enough.

Ed Gamble

I'm on the wrong bit of the compass.

James Acaster

Yes.

Johannes Radebe

But, here you are.

James Acaster

Here we are.



James Acaster

Are you a food fan?

Johannes Radebe

Am I a foodie?

James Acaster

Yes. That was a good start.

Johannes Radebe

No, you know what it is? I always just think to myself, 'I'm so busy today, I could do without food.' If there was a pill to swallow and that sorts you out, I would be that person.

Ed Gamble

So we know what your starter is going to be.

Johannes Radebe

But at the same time, I'm trying to explain that I'm an African child, you know, and it's bad of me to say that, because African children don't all do this, but I eat anything and I think it was because of my upbringing. I left home at a very young age, you know, to go and live with other people, obviously trying to pursue this dancing thing, and wherever I found myself, I had to eat what those people were eating, you know? And that really taught me a valuable lesson to say that, 'It's not a thing, but you can't choose. When you've got a plate of food in front of you, you better eat and finish it.' That's just a sign of respect, so that has really prepared my palette for the world and, like I said, I've travelled around, so I've tasted food around the world, I have. I've been lucky enough to do that.

Ed Gamble

That, to me, sounds like a foodie though. Someone who will eat anything and will try anything.

James Acaster

But you still would rather have the food pill? You still would rather have the pill?

Johannes Radebe

You see what I mean and that's what I'm getting at.

James Acaster

We always start with still or sparkling water.

Johannes Radebe

Still, any other day, because it's accessible. Sparkling when I'm sitting down and having dinner.

James Acaster

Yes.



Johannes Radebe

I like to treat myself. I always consider it as a thing, you know, to drink sparkling water.

Ed Gamble

Well, sparkling is strictly water, right?

James Acaster

Strictly come water.

Johannes Radebe

Why do you say that?

Ed Gamble

Because it's sparkling, it's like the outfits.

James Acaster

Everything has got to be sparkly, right?

Johannes Radebe

Oh, you say that.

James Acaster

See, it's good to pour water.

Johannes Radebe

No, listen, still, that's what I prefer.

Ed Gamble

Oh, I've put you off the sparkling now. Trying to say it's glitter ball water.

Johannes Radebe

What do you guys prefer?

James Acaster

Well, I think I'd go for still water, but I think if you want to go sparkling, go sparkling. I think it's been a pretty even split on the podcast with guests.

Johannes Radebe

Really?

James Acaster

But a lot of them have-, yes. It was 50/50 still or sparkling. I'm trying to think of other dances we've had on the podcast. Motsi?



Johannes Radebe

Yes.

James Acaster

I don't know what Motsi chose. I remember Jordan Banjo choosing-, well, he said he doesn't drink water. It reminds him of spit.

Ed Gamble

Yes.

James Acaster

But Jordan Banjo, for years, was dancing, dancing, dancing, but just drinking squash, like, very high-concentrated Robinson's squash all the time and not drinking water when dancing.

Ed Gamble

He said he didn't have water until he was eighteen.

James Acaster

Yes. He didn't have water until he was eighteen.

Ed Gamble

He only had squash, he never drunk normal water.

Johannes Radebe

Is that possible?

Ed Gamble

Apparently so.

James Acaster

Apparently.

Ed Gamble

And, I tell you what, he's still got a beautiful height.

James Acaster

Yes, he's got a beautiful height, Jordan Banjo.

Johannes Radebe

What's happening on the inside? That boy needs to be hydrated.

Ed Gamble

He's a mess on the inside.



James Acaster

Jordan Banjo is the opposite of a TARDIS, he's actually very small. He's got bad height on the inside, so he's short on the inside.

Ed Gamble

Yes and seems really tall, yes.

James Acaster

Yes.

Johannes Radebe

I can't take you anywhere. No. I can't-, no, there's no way and he's a performer and he's on stage, like, I mean, how do you-,

James Acaster

He's doing backflips.

Ed Gamble

Because you must be swigging water all the time when you're training rehearsing and all of that?

Johannes Radebe

Yes, yes, I am and then, obviously when I finish that, it's Prosecco and champagne. You know what I mean? But when I'm active, I consciously make that decision to, you know? You have to hydrate or else you will fall.

James Acaster

Yes. Well, what did Motsi choose?

Johannes Radebe

Sparkling.

Ed Gamble

He knew.

James Acaster

There you go, yes.

Ed Gamble

Straight away. Sparkling.

Johannes Radebe

She strikes me as somebody who would drink sparkling water.



James Acaster

Well, I think, especially if you're a dancer, you're drinking still water all the time when you're training, because you can't drink sparkling water while you're training obviously.

Johannes Radebe

Why not?

James Acaster

Well, you'd be burping all the time, wouldn't you?

Ed Gamble

Burps.

James Acaster

Imaging doing a backflip and you do a burp during it, you might do an ultra backflip and go to the ceiling.

Johannes Radebe

True. It's fine, but I mean, if you are in the competition a couple of weeks, I can burp, it's fine.

James Acaster

Yes. I think I saw that once on strictly.

Ed Gamble

Well, I was going to say, if you did a-, during strictly, if you did a very obvious and, need I say more, stinky burp that wafted towards the judges-,

Johannes Radebe

Where's this? On the dance floor?

Ed Gamble

On the dance floor, you're dancing with a celeb.

James Acaster

You're hoping the burp lands in Du Beke's face, because that's a ten anyway. Fingers crossed.

Ed Gamble

They smell the burp, they know you've done the burp, they've seen you do the burp. How many points do you think they'd take off for the burp? Each judge.

Johannes Radebe

No. I mean, your questions-, firstly, how far off would you have to be-, you know what I mean?



Ed Gamble

Do you never go right up to the judges to do a shimmy or something?

Johannes Radebe

Sometimes you do and that's true. I just thinking about it now. Let me see. Oh goodness.

Ed Gamble

So you're in their face shimmying and you burp.

Johannes Radebe

Ew.

James Acaster

Obviously, Craig is the worst person to bump in front of or burp on.

Ed Gamble

Or Shirley.

James Acaster

Because I think Motsi would laugh. She wouldn't love it.

Johannes Radebe

Yes, standard.

James Acaster

She'd laugh.

Ed Gamble

Motsi would take a swig of sparkling water and burp right back at you.

Johannes Radebe

I mean, it would be sweet if you burped in Craig's face. I mean, he's always-, he's so serious. I think it would make him laugh a little bit. Do you know what I mean?

Ed Gamble

Yes.

Johannes Radebe

Don't know how that will go down.

Ed Gamble

You've never thought about that?



Johannes Radebe

Never thought about that.

Ed Gamble

Well, this is why we bring the touch questions on Off Menu.

James Acaster

Yes, we ask what people want to know.

Johannes Radebe

But I don't think there's points to be deducted for something as natural as burping.

Ed Gamble

But it's a really big one though. Massive. I'm talking massive.

Johannes Radebe

As long as you are not out of timing and you didn't mess up your choreography, I say burp along.

Ed Gamble

Yes.

Johannes Radebe

Do you know what I mean? As long as it doesn't effect your choreography, I shouldn't be taking off points.

James Acaster

Yes. You would argue that on live television?

Johannes Radebe

Oh, definitely. What if it was just an artistic choice?

Ed Gamble

I met Craig recently.

James Acaster

I didn't know that.

Ed Gamble

Well, wait until you hear this. I was doing Live at the Apollo. I was hosting an episode of Live at the Apollo, very nerve-wracking moment for a comedian, you want it to all go well. We were the first one we were filming that night and then just before they said, 'Oh, we're filming something for 100 years of the BBC, where Craig and some Strictly people, like, invade the stage of loads of different TV shows, so they're going out there first to do their thing and I was like, 'Right and the audience know this?' They went, 'No, we're just going to do it,' so they went out and did a dance, the audience just sat there



baffled, because they thought it was Live at the Apollo. They come off, I'm like, 'Right, okay, just get your head in the game. You've got to get this right now. You've probably got a bit of work to do at the top, because they're a bit confused,' and I just heard someone go, 'Yes, we'll just do it one more time.' Three times they did that dance.

Johannes Radebe

That was probably Matt Flint yes.

Ed Gamble

And then I had to go out and, sort of, not mention it.

Johannes Radebe

Please tell me where was this?

Ed Gamble

This was at the Hammersmith Apollo.

Johannes Radebe

Congratulations again. That's huge.

Ed Gamble

One of the biggest gigs of a comedian's career, hosting Live at the Apollo, and I had to work really hard at the top, because everyone was initially baffled and then just absolutely wowed by the dancing and then I come out in, you know, t-shirt and jeans and I had to watch the same dance three times, so-

Johannes Radebe

I'm sorry about that.

Ed Gamble

Oh, no. It was lovely to watch.

Johannes Radebe

Oh, Strictly must be everywhere, isn't it? It must be.

Ed Gamble

Even infiltrating the comedy shows.

Johannes Radebe

It's a sign. Use it as an omen.

James Acaster

They're like Just Stop Oil. They're turning up. I mean, as important a message, some might say. Poppadoms or bread, poppadoms or bread, Johannes Radebe. Sometimes I say 'bebe' on stuff and I was like, 'This is going to be funny,' and then I did it and then I laughed while I was doing.



Johannes Radebe

There's a comedian from Birmingham that calls me 'Radebebe.' I don't know-,

James Acaster

Bebe is too much. I say it on a few TV shows and it's been brought up to me a lot. Radebe, I just then go into, bebe. It's too much, man.

Johannes Radebe

What are you like?

James Acaster

Who calls you 'Radebebe'?

Johannes Radebe

There's a lady and she's made it her thing and I'm just like, 'Okay. Whatever floats your boat, girl.' It really brings her happiness and I'm like-,

James Acaster

It really felt good to say it.

Ed Gamble

You've said it a lot since you said it the first time.

Johannes Radebe

Oh, stop. You asked me.

James Acaster

Sorry, poppadoms or bread?

Ed Gamble

Poppadoms or bread?

Johannes Radebe

Bread all the way. Carbs, carbs, carbs.

Ed Gamble

Yes.

Johannes Radebe

Is there anything that fills you more than bread, though?

Ed Gamble

Fills you more than bread?



Johannes Radebe

Yes.

James Acaster

Not really.

Ed Gamble

No, it's pretty much the most filling thing on the planet, isn't it?

Johannes Radebe

It is. It's the most-, I've lived off cheap bread, jam and peanut butter, but now I live next to a baker. I have to say, I'm grateful for life. Really, because to have focaccia that is mixed with olive oils, little bit of oil and salt in the morning and it's hot, feels like heaven to me.

Ed Gamble

You went almost spiritual there?

James Acaster

Well, it was spiritual. The listeners couldn't see it, but Johannes-

Ed Gamble

Was looking up to heaven.

James Acaster

He literally gestured up to God in heaven as saying you were grateful for life. You looked up, did a little gesture.

Johannes Radebe

That is my every day routine without fail. I literally walk into the baker and I just stand there and they make me my vanilla latte with my focaccia bread.

Ed Gamble

So, focaccia for breakfast?

Johannes Radebe

Focaccia for breakfast. I know, I'm terrible.

James Acaster

And you're just eating the focaccia? Just chunks of the focaccia?

Johannes Radebe

It's like that.



James Acaster

So, massive?

Johannes Radebe

It's massive. That's your breakfast. That's your breakfast sorted.

Ed Gamble

Joyous.

James Acaster

So, you're having that whole thing at the start? Do you want your latte with it as well, as part of your bread course?

Johannes Radebe

That would be fab.

James Acaster

Yes?

Johannes Radebe

Nobody makes my latte like that beautiful lady and, if she's not at work, I don't order that latte.

James Acaster

Yes. The sentence that, 'Nobody makes my latte like that beautiful lady,' and you don't know why that tickled you. You know exactly why. It's a funny sentence.

Ed Gamble

So quietly as well.

James Acaster

We won't get you to name the place, because you'll blow up your spot and then you won't be able to go there.

Ed Gamble

But they'll know. That beautiful lady will know that-,

Johannes Radebe

That beautiful lady will know. She will know.

Ed Gamble

Absolutely.

Johannes Radebe

She's a big fan as well, so it's nice.



Ed Gamble

So, if she's not there, you don't get the vanilla latte?

Johannes Radebe

I don't, honestly, I don't.

Ed Gamble

So if you go in there and the ugly man is there, you're not getting-, no one fucks up a vanilla latte like the ugly man.

James Acaster

My latte.

Ed Gamble

Yes, sorry.

James Acaster

No one ruins my latte like that ugly man. It's the opposite.

Ed Gamble

I think that's great. I don't think we've ever had a bread course with a coffee before.

Johannes Radebe

Yes.

Ed Gamble

That's great. That's a good way to start the meal.

James Acaster

I've just thought of a question that I've got about Strictly.

Johannes Radebe

We went back there, tell me.

James Acaster

You know on episode one of each series and they do the bit where you meet your partners for the first time. Do they know who they're going to get before you come-, is that real surprise?

Johannes Radebe

It is.

James Acaster

Just so I know.



Johannes Radebe

It is and-,

James Acaster

I always watch it going, 'I'm not sure if this is a real surprise or not.'

Johannes Radebe

Let me tell you something, it frustrates me, because can you imagine, I want to know and if I don't know, I struggle in life, you know, and I do everything in my power to find out, but it's the integrity then with BBC and I absolutely adore that as well. You know, because then you know things are done fairly. It's a very hard show, so you would like to think that the ship runs, you know-, but it is. It really, really is and-, yes. As much as we would try and work it out as to who will end up with who, as they are announced, you never guarantee that it's going to be like that.

Ed Gamble

You know the-, yes, you obviously know the line up.

Johannes Radebe

The line-up.

Ed Gamble

So there's no chance of you going in there and going, 'Who the fuck is that?'

Johannes Radebe

Listen, yes, of course there's an opportunity to run on Google and check, you know, to see who's who and what's who and yes. It really does.

Ed Gamble

Yes. That is lucky. That's lucky.

Johannes Radebe

I mean, we work from-, you know, I always say, it's the most interesting thing, because most of us are not from this country and you have to be very well versed with what is happening, to know some of these people that come onto the show, you know? I mean, can you imagine-,

James Acaster

Also, some of you, it's first-, when it's your first series and the celeb always sees this dancer for the first time-, it's their first series and a celeb always goes, 'No way.' You don't know them. You've been hanging out on cruise ships for the last seven years. You should watch it, Ed.

Ed Gamble

I dip in and out.



Johannes Radebe

You do, Ed?

Ed Gamble

I dip in and out.

Johannes Radebe

You've never sat through a whole show though, have you?

Ed Gamble

I have sat through a whole show.

Johannes Radebe

Really?

Ed Gamble

If I'm at my mum's. She watches it religiously, so I watch it with my mum. She absolutely loves it. She'll be over the moon to hear that you're coming on the podcast.

Johannes Radebe

That is sweet. I know mum will be happy, I don't know about you, so do you want to-,

Ed Gamble

I'm delighted that you're on the podcast.

James Acaster

You're telling the truth, Ed. I don't actually know the truth.

Ed Gamble

What?

Johannes Radebe

It is okay.

James Acaster

How much you watch Strictly.

Ed Gamble

I dip in and out.

Johannes Radebe

He dips in and out. I mean, that's, you know-,



James Acaster

For my birthday present-,

Johannes Radebe

Tell me.

James Acaster

My girlfriend got me a cameo from-, and I'm sorry I don't know his name, but-,

Johannes Radebe

I love it. Now, tell me everything.

Ed Gamble

Great present.

James Acaster

The ginger haired dancer who stands in the background.

Johannes Radebe

Why am I laughing?

James Acaster

The guy-, he stands in the background.

Johannes Radebe

Neil Jones. Why are you saying he stands in the back?

James Acaster

Well, the two series that I've watched, he's not had a dance partner.

Johannes Radebe

Oh, yes.

James Acaster

So the two series I've watched, he's been standing behind Claudia or someone and he'll be hyping up what's being said and he'll be leading the gang and then he'll do the group dances and I always-, I really like watching him.

Ed Gamble

Weirdly, you can just get that direction. We've worked with his ex-wife.

James Acaster

Sure, but that was after.



Ed Gamble

Oh, right.

James Acaster

That was after I got the cameo when we went up against Katya.

Johannes Radebe

But, I mean, it's like-, if someone is going to help you-,

James Acaster

But, yes, you know, I got a cameo from him for my birthday telling me that I was going to see Big Thief.

Ed Gamble

The ginger person who stands in the background.

James Acaster

Yes, because she knew how much I loved him.

Johannes Radebe

Does she love him?

James Acaster

Yes, but he's my favourite. I'd always point him out.

Johannes Radebe

Really?

James Acaster

I'd always be like, 'Look at him. Look at what he's doing now.' I loved it.

Ed Gamble

You loved him so much that you didn't know his name, even after you got a cameo from him.

Johannes Radebe

Exactly.

James Acaster

It's funnier that you can't know his name. It's funnier to go, 'Look at him now, he keeps nodding.' He'll be doing-, yes and everything everyone was doing. If someone else was doing some funny little gesture, he'd adopt it as well and do it in the background.

Ed Gamble

Great.



Johannes Radebe

He's our prankster. We call him the prankster.

James Acaster

Yes, loved it.

Johannes Radebe

There's no laughter without Neil. Honestly, he's fun.

Ed Gamble

That's a lovely way of putting it, because I would expect you to say, 'There's always laughter with Neil,' and you've said, 'There's never laughter without Neil,' so no one is laughing until Neil is there. Yes, it's a miserable show and you're all just sat there silently waiting for Neil to turn up.

Johannes Radebe

No, but you can imagine. You must see the rehearsal period, you know, there's never a dull moment and that's the fun thing about him and we always say we're a family before anything and I think that's the truth, because if you see us behind closed doors you would-, yes. We're a crazy bunch.

James Acaster

That's we say about ourselves, us three, we're family. Let's get into your dream menu proper. Your dream starter. What is your ideal, dream starter and don't say the pill. It can't be a pill.

Johannes Radebe

It's not. Listen, I was at home for the past couple or three weeks actually and I was just reminded of how good home is actually. Have you ever had flour and what you do with the flour is, you put a little bit of east salt, vegetable oil and you take that and you dunk it in oil, deep fry it. It comes out, it's like-, it looks doughnut-y, but you eat that and if you or if you've got the money to do it you can buy snook fish and eat it with achar, which is made of mango, vinegar, salt and sugar and you mix that mix and you have that. It's the most delicious thing. I can't explain it to you guys, it's just like-,

Ed Gamble

So, it's like fried dough but-,

Johannes Radebe

It's like fried dough, yes.

Ed Gamble

But with, like, a mango and did you say snook fish?

Johannes Radebe

Yes.



Ed Gamble

I don't think I've ever heard of snook fish.

Johannes Radebe

Have you not? It's a fish, yes.

Ed Gamble

I believe you, I'm not suggesting you made the fish up.

Johannes Radebe

I know, I know. Check it out, it's the way it melts in your mouth.

Ed Gamble

Is it, like, is it a white fish?

Johannes Radebe

It's white fish.

Ed Gamble

Nice.

Johannes Radebe

Yes. And that's when you, if you're posh, I say that if you're posh, because it's quite expensive, as you can imagine and it's quite a delicacy, so I always say achar or polony.

James Acaster

I don't think I've had that.

Johannes Radebe

You never had polony?

Ed Gamble

No, what's polony?

Johannes Radebe

Viennes, you know viennes?

Ed Gamble

Viennetta?

Johannes Radebe

Not Viennetta, oh Jesus how do I explain?



James Acaster

Viennese whirl?

Johannes Radebe

Polony, how do I explain polony please?

Ed Gamble

Well I can't help you out with explaining polony, I've got absolutely no idea what it is.

James Acaster

We're the ones you're explaining it to.

Johannes Radebe

Jesus. It's made of all types of things and it's a bit disgusting. I don't know, don't.

James Acaster

Shall we start naming ingredients? Can you tell us what's in it?

Johannes Radebe

In the polony?

James Acaster

Yes.

Johannes Radebe

Yes, it's everything.

Ed Gamble

Okay.

James Acaster

Ah. Wheetos.

Johannes Radebe

No.

Ed Gamble

Marshmallow.

Johannes Radebe

No. No. Nothing, it's savoury, come through.

Ed Gamble

Oh, it's savoury come through.



Johannes Radebe

It's savoury and when I say viennes, you know what you call sausages.

Ed Gamble

Oh, okay.

Johannes Radebe

The inside of a sausage, right?

James Acaster

Okay.

Johannes Radebe

So, imagine at a factory, meat factory, you take all that meat.

Ed Gamble

Yes. And what are you doing with it?

Johannes Radebe

And that's-,

James Acaster

It's a meatball?

Johannes Radebe

Not a meatball. You put it in the thing, exactly, it's like hummus. Like, you can take and spread it on any piece of-,

Ed Gamble

It's like a, sort of, spreadable-,

Johannes Radebe

Spreadable salmon thing, yes.

Ed Gamble

Yes, yes, yes.

Johannes Radebe

Yes, but it's made of all meat and sometimes meat that's gone off. You know what I'm saying. But yes, they package it nicely and they-,

Ed Gamble

So, it's like using up the other bits of meat as well and creating something new.



Johannes Radebe

Exactly, what is left of, yes, in order to not waste things.

Ed Gamble

Tell us some of the best foods were created I think, some of the best dishes were using waste products or things that normally get thrown away and working out a way of cooking them to make them delicious.

Johannes Radebe

Oh well, you say that, without polony, there's nothing else honestly. But we know, back home in South Africa, but I mean, you talk about other food styling.

Ed Gamble

Hang on, were you saying baloney?

Johannes Radebe

Well, baloney, can you imagine baloney if you had to squeeze it out of its packaging.

Ed Gamble

Okay, yes, yes, yes. This is polony. yes. Squeezy baloney.

Johannes Radebe

Squeezy baloney so to speak.

James Acaster

Squeezy baloney.

Johannes Radebe

Would you say baloney?

Ed Gamble

Yes, baloney, which is like, bologna meat, right, which is like luncheon meat sort of stuff. So, polony must, is like-

James Acaster

I think you've confused matters with this baloney talk.

Johannes Radebe

He's on about something.

James Acaster

Talking baloney.

Johannes Radebe

That's just how we would say it in Africa.



Ed Gamble

Yes, I'm talking absolute baloney.

James Acaster

Benito's showing you an image there on the screen to see if that is it.

Johannes Radebe

Vetkoek.

James Acaster

Vetkoek, the fried bread is called vetkoek.

Johannes Radebe

Mais oui, now you can use mince with it, you know, stuff it with mince, that's what a lot of people do.

Ed Gamble

So, you're dipping the bread in all this stuff and yes.

Johannes Radebe

And then you-,

Ed Gamble

Delicious.

Johannes Radebe

Cheap, easy to make and it can feed an army of people.

Ed Gamble

Nice.

James Acaster

That's a great start.

Ed Gamble

Yes.

Johannes Radebe

It is a beautiful starter.

James Acaster

And not a pull in sight, so we're doing well.

Ed Gamble

Yes.



James Acaster

Dream main course.

Johannes Radebe

Like I said to you, I think I'm spoiled and it's not a bad thing sometimes. But I go home and I will say African delicacy, I had tripe now, the other week, you know, and I forgot how beautiful tripe is. What happens is at home is that we have veggies that are home grown, so it's not inaccessible, so you find that they do a lot of that and then they do tripe and then we have samp to go with that. Samp.

James Acaster

I don't know-,

Ed Gamble

Oh, here we go.

Johannes Radebe

Samp and beans. You know, I'd love to explain samp to you.

Ed Gamble

Is samp vegetable or is it, like, a grain.

Johannes Radebe

No, it's like a grain.

Ed Gamble

Yes.

Johannes Radebe

Yes.

Ed Gamble

Is it like, a more solid polenta type thing?

Johannes Radebe

That is what you call fufu pap, you're talking about, and that is also another one to use with tripe isn't it? But I prefer my mum to make the tripe, clean it, you know, when she's done it, then I will eat it. Because the last thing that you want is to be eating tripe and then sand or it's not washed properly or anything of that sort. After all it is intestine.

Ed Gamble

See, this is the thing, you're saying you're not a foodie, right, but if a British person was in here saying they weren't a foodie and I suggested tripe to them, they'd probably walk out.



Johannes Radebe

Really?

Ed Gamble

Yes. So, it's just-

James Acaster

Yes, if we talked to, like, Rylan or someone, who we did earlier today talk to Rylan, so that's why it's in my head, he was absolutely appalled.

Ed Gamble

Yes.

James Acaster

At anything that we chose.

Johannes Radebe

Really?

James Acaster

Yes. He'd like that, yes.

Ed Gamble

See, I think in this country, I think if a British person says, 'I'm going to eat some tripe,' they would be seen as an adventurous foodie.

James Acaster

Yes.

Ed Gamble

For sure.

Johannes Radebe

Stop it, double stop it.

James Acaster

Yes, double stop it. Triple stop it, actually.

Ed Gamble

I'll double carry on.

James Acaster

Wow.



Johannes Radebe

No.

James Acaster

Sorry.

Johannes Radebe

You guys, do you guys-

Ed Gamble

Oh, I would eat tripe. I'd eat tripe in a heart beat.

James Acaster

I'd eat tripe.

Ed Gamble

I'd eat heart in a tripe beat.

James Acaster

Ed is more likely to eat tripe in a heartbeat, heart in a tripe beat than I am. He loves tripe and stuff like that.

Ed Gamble

Yes.

James Acaster

He'd probably go to that, that would be his go to. I would try it, if I'm just interested and like, 'Oh I haven't had that before. I'm going to try that thing.' I accidentally-

Johannes Radebe

Stop.

James Acaster

Ordered brains in a café in Holland because I'd done the Google Translate on the menu and it said it was something else, so I ordered them, sounded delicious, and they brought these deep fried brains, but they were delicious. I just didn't know that that's what I'd ordered.

Johannes Radebe

That was you were eating?

James Acaster

Yes, when they brought it over they said, 'Here's your brains,' and I was like, 'What?' And I was like, 'Well they should be using the whole animal, so you know, I'm going to try it.' Delicious and very fluffy actually.



Johannes Radebe

Really?

James Acaster

Yes.

Johannes Radebe

I love that.

Ed Gamble

Brains are good, man.

Johannes Radebe

Really?

Ed Gamble

Yes.

Johannes Radebe

You see, I've eaten everything but I've never tried that. Stop it.

Ed Gamble

It should be next on the list.

Johannes Radebe

Where do you find it?

Ed Gamble

Well where did I? I had brains at gymkhana once.

James Acaster

You did. Gymkhana's great, Indian restaurant here. I guess, just, like, the kind of restaurants that will try and use, there are some that the whole ethos is to use the whole animal so that those kind of places would sell-

Johannes Radebe

St John.

James Acaster

Something like that. St John?

Johannes Radebe

What kind of animal is it?



James Acaster

Oh, that's a good point, I didn't know what kind of animals brains it was, I think-

Johannes Radebe

Oh Jesus.

Ed Gamble

How big was the brain?

Johannes Radebe

Oh, it was the size of a human brain.

James Acaster

I think it was a cow.

Ed Gamble

I've had a duck brain before, out of the duck's skull.

Johannes Radebe

Hey, come on.

James Acaster

Yes, it's disrespectful, it was disrespectful.

Ed Gamble

They brought the whole head of the duck.

James Acaster

Like at the end of Hannibal?

Ed Gamble

Yes.

James Acaster

Was it live?

Ed Gamble

Yes, it was a duck Hannibal. It was Quackable.

James Acaster

Quackable.

Ed Gamble

And you know what, it didn't taste that great and I didn't feel that good about it afterwards.



James Acaster

And a bill, duck bill.

Johannes Radebe

Is this true? Are you not pulling our leg?

Ed Gamble

No, I'm not. Do you want to see a picture?

James Acaster

Don't.

Johannes Radebe

Now.

James Acaster

He's shown me this picture, it's not nice.

Johannes Radebe

Are you being serious?

James Acaster

I've seen it, it's not nice.

Johannes Radebe

It's on a plate? A head of a duck?

Ed Gamble

Yes.

Johannes Radebe

Where were you?

Ed Gamble

I was in Noma, regularly voted the best restaurant in the world, in Copenhagen.

James Acaster

Yes. Very good restaurant.

Ed Gamble

They do slightly crazy stuff.

Johannes Radebe

By who?



James Acaster

Yes.

Ed Gamble

By the sort of people who eat duck brain, I think.

James Acaster

By Elmer Fudd.

Ed Gamble

Hannibill was very good though.

James Acaster

Hannibill, thank you.

Ed Gamble

Yes.

James Acaster

I'm still trying to get my head around what Johannes' actual dish is because I'm looking at it here.

Ed Gamble

Tripe, samp and beans.

James Acaster

Samp and beans, and we have a, oh, I'm being shown what samp is here. This satisfying recipe from What's for Dinner will have your family reaching for second scoops. Samp and beans need no introduction to South Africans. Well, that doesn't help me. Oh, simply corn kernels that have been dried and pounded before being chopped into large pieces.

Johannes Radebe

Yes, that sounds kind of, about right. English.

James Acaster

And then some spices in the-,

Johannes Radebe

Definitely. Definitely.

James Acaster

Yes.



Ed Gamble

So, so far the menu feels quite South African, you're gravitating back home with this meal. Is it a comforting sort of food?

Johannes Radebe

It is, it's comforting food, honestly, and I have to say, cheap, you know. And it's nice, it's nice isn't it? It's always nice to eat cheap and nicely, I think.

Ed Gamble

Oh, I completely agree with you. But then also, it's your dream restaurant, so if you want to throw in some expensive stuff you can.

Johannes Radebe

True that.

Ed Gamble

So, don't you worry.

Johannes Radebe

True that, but I don't know about ducks head, brains.

Ed Gamble

Oh no, you don't have to have the duck brain, it's fine.

James Acaster

Yes, you're still on that, I understand.

Ed Gamble

You can't stop thinking about that now.

Johannes Radebe

I can't get over brains.

James Acaster

I understand, it's a weird thing for you. Has it changed how you look at Ed?

Ed Gamble

So, I ate two.

Johannes Radebe

Kind of saw that, because I'm like where, I would like to be in your brain.

James Acaster

Oh, wow.



Ed Gamble

Crack it open, grab a spoon. I will try anything.

Johannes Radebe

Anything.

Ed Gamble

Anything. And it was, so you get, at Noma, it's a massive tasting menu, so you get, like, I don't know, fifteen, sixteen dishes or something, right.

James Acaster

Yes.

Ed Gamble

Maybe even more.

James Acaster

Yes, it's a lot.

Ed Gamble

So, there are things constantly coming and there are new things you've never heard of. We had bear on that day as well. There was a bear dumpling.

James Acaster

What?

Ed Gamble

There was a bear dumpling. You've been there.

James Acaster

Benito looks like he's going to cry.

Ed Gamble

Yes. Bear dumpling, which was, like, with a little picture of a bear on the top. There was the duck brain and actually, the best dishes were the veg dishes which-,

Johannes Radebe

You know.

Ed Gamble

Yes, they were tasty.

Johannes Radebe

Yes.



Ed Gamble

Yes, yes, yes.

Johannes Radebe

You would think that, yes.

Ed Gamble

And they were just normal veg as well that they'd done really well. It wasn't like a carrot that had been up a rabbit's arse or anything, it was just like, normal veg. Cruelty free, you know.

James Acaster

Rabbits like carrots too much to stick, they're eating them, they're not sticking them up their arse.

Ed Gamble

I'm not saying they were doing it, it was one of the chefs, I'd imagine.

James Acaster

Yes.

Johannes Radebe

Thank you for this afternoon. I don't know when last I laughed, I didn't laugh like this today, it's good. That's good.

James Acaster

We're almost as funny as the ginger guy in the background. Turns out you don't need him to have laughter.

Ed Gamble

There's no laughter without James and Ed.

James Acaster

We're moving onto your dream side dish now.

Johannes Radebe

You know calamari. Calamari, yo, you can wake me up any time of the day or night and say, 'Let's go and eat,' I don't know. There's something about calamari. It's the taste, and I'm not, you know, a seafood person or anything of that sort, but it's calamari and I don't want it battered.

Ed Gamble

Oh really, just the squid rings? Yes.

Johannes Radebe

Yes, you know what I mean. When it, you know, try and bite it and you can't get through it and it-,



Ed Gamble

So, in your mind, who's waking you up in the middle of the night with a bowl of calamari?

James Acaster

Who would be the best person, the ideal person to wake up in the middle of the night with a bowl of calamari?

Johannes Radebe

It should be somebody you love, isn't it?

James Acaster

Yes.

Ed Gamble

Well, it should be, but, according to you, you just need the calamari straight away, so it actually doesn't matter who it is. So, it could be a robber robbing you. If a robber broke into your house and wanted to distract you while they stole everything, they'd just wake you up and go, 'Johannes, calamari,' and you'd be like, 'What?'

Johannes Radebe

No, no, no, you know what I mean, it would be love, but true, to eat something from somebody that you actually like.

Ed Gamble

For sure.

James Acaster

Yes.

Johannes Radebe

You know what I mean.

Ed Gamble

Yes.

Johannes Radebe

Yes.

James Acaster

Yes, yes, I guess you'd be less scared than if it was a robber. So, there's not really much on, is there a place where you've had the best just calamari as it is, not fried? A restaurant maybe where it's like, 'This is the best version of this dish.'



Johannes Radebe

Cape Town.

James Acaster

Oh yes?

Johannes Radebe

Yes. And I also found that place by fluke, you know, we were lost. A friend of mine, we were driving in the mountains and we ended up in this small, it's a village, whatever, so to speak and there was this just beautiful place just hanging at the top of the hill. And I thought to myself, 'Okay, what's happening?' I walked in there, very unassuming, but obviously, they get their fish and everything right there. Never tasted anything like that. So, I've made it a thing that every time I go down to South Africa and I am in Cape Town, I don't do Cape Town without going past Koi Koi. It's a must. It doesn't matter what I'm doing. Even if I'm there for two days, I take the time.

James Acaster

Wow, sounds amazing.

Johannes Radebe

Oh my goodness. I think it's also just how fresh it is and you know what I mean? And they do everything in front of you, and it is a family restaurant as well, it's just beautiful. And I always think it's that thing, sometimes it's not even about the food, it's about the people, isn't it, you know what I mean? That cooks that food and brings people together. I don't know. Love it.

Ed Gamble

So, it's quite simply prepared, so it's not battered or anything, just-,

Johannes Radebe

No, no.

Ed Gamble

Is it grilled or-,

Johannes Radebe

It's grilled.

Ed Gamble

Grilled, yes.

Johannes Radebe

It's grilled, it's fried sometimes, you know, like just open fire, I'd love to take you guys to Koi Koi actually.



Ed Gamble

You may.

James Acaster

I want to know, why is it that we trust-, because I'm the same. Why do we trust family-run restaurants so much? I always, like, when I see it's family-run I'm like, 'Oh great,' but if my family ran a restaurant it'd be awful.

Ed Gamble

Yes.

James Acaster

No disrespect to my mum who is in the next room listening.

Ed Gamble

The lady can't cook. She's a wonderful lady but she's not a chef.

James Acaster

She's a brilliant cook. He just winds her up. Just tries to wind her up.

Johannes Radebe

What are you like?

Ed Gamble

I've cooked one of her recipes before, she's never exact about the ingredients that you need and it doesn't work out.

James Acaster

She was very exact about it and Ed didn't listen and he decided to just get whatever he wanted and put it in and it didn't work out and he blamed my mother.

Ed Gamble

On account of not specific enough.

James Acaster

She's very specific, she's very specific. She said condensed milk and he got evaporated milk instead, so, there you go.

Johannes Radebe

No.

Ed Gamble

Same thing.



Johannes Radebe

I can't take it anywhere, do you take him seriously, do you ever?

James Acaster

I can't take him seriously when he's behaving like this.

Johannes Radebe

Does your mama let him get to her?

James Acaster

No. Well, I don't know, I mean, that was during a cookalong we did over Zoom during lockdown. She didn't do another cookalong with him after that, let me tell you so maybe.

Ed Gamble

No, I didn't do another cookalong with her. She was inviting me all the time, I didn't tell you this. She was texting me every day going, 'You should come and do another cookalong.'

James Acaster

I didn't know that happened.

Ed Gamble

I blocked her number.

James Acaster

I didn't know that.

Ed Gamble

Blocked her number.

James Acaster

I didn't know that Ed had blocked my mum's number because she was asking him to do cookalongs so frequently. Sorry, Johannes, I'm learning this for the first time.

Johannes Radebe

No, listen, what has.

James Acaster

I can't hear her objecting from the next room, so I guess it happened.

Johannes Radebe

Don't stop, ma, can you hear this?

Ed Gamble

No, I messed up.



James Acaster

Yes, yes, messed up big time.

Ed Gamble

I still ate it though.

James Acaster

Yes, he still ate his awful ice cream that he made. What famous family do you think would run the best restaurant?

Ed Gamble

Oh, good question, and who would run the worst?

James Acaster

I'm thinking of, like, you know, the Osbornes.

Johannes Radebe

No.

Ed Gamble

That'd be a disaster.

Johannes Radebe

No. No way.

Ed Gamble

That'd be chaos.

Johannes Radebe

You know who I would love to see in a kitchen, just for giggles? It's the Kardashians. Do they even work? In that regard, you know?

James Acaster

I'd love to see the Kardashians in the kitchen.

Johannes Radebe

Can you imagine Kim Kardashian and they must also make tripe.

James Acaster

Yes, yes, they'd have to make your menu.

Ed Gamble

Yes, they'd have to make trip, yes, they'd have to make your full menu.



James Acaster

Do you want that for your dream menu? The Kardashians are making it?

Johannes Radebe

You said which family? No, I wouldn't want the Kardashians cooking my food, no, no. No. No. No. But it would be interesting to see some of the people, like, you know.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

Also, it couldn't be one of those galley kitchens, their butts aren't fitting in there.

James Acaster

Oh Ed. I'm sorry Johannes. I'm sorry that you had to hear that.

Ed Gamble

Their butts aren't fitting in a galley kitchen.

James Acaster

Oh come on, Benito's having a right downer.

Ed Gamble

Why? It's a famously big butt. It was on the cover of magazines because of how big it was.

James Acaster

You're making that up.

Johannes Radebe

He is making it up.

James Acaster

He made up the thing about my mum.

Ed Gamble

You remember the magazine cover.

Johannes Radebe

With the champagne glass.



Ed Gamble

With the champagne and the glass was on her butt.

Johannes Radebe

Sat on her butt.

Ed Gamble

Because it was so big. So, imagine that in a galley kitchen.

James Acaster

Is a champagne glass going to be on her butt in the galley kitchen?

Ed Gamble

Well, not for long. Probably keep opening the fridge by accident.

Johannes Radebe

It's called BBL.

Ed Gamble

Yes.

James Acaster

BBL?

Ed Gamble

BBL.

Johannes Radebe

You know.

Ed Gamble

Yes. Brazilian butt lift.

James Acaster

Well, I wouldn't have guessed.

Johannes Radebe

You didn't know that?

James Acaster

No I didn't. I didn't know that and if you told me, 'Guess what BBL stands for,' I would not have got to Brazilian butt lift.



Ed Gamble

Yes, people go and have a-, the butt-ness kicked in.

James Acaster

Johannes' chair just broke because of BBL. You BBLed that chair big time, Johannes.

Johannes Radebe

Yes, no, listen, I'm an African boy, I've got a bunda.

Ed Gamble

You've got to keep it in now.

James Acaster

Benito's now going to have to cut all the stuff about the galley kitchen because he knows that I'm a South African boy I've got a bunda is too funny he has to keep it in. So there you go.

Johannes Radebe

Sorry Ben.

James Acaster

Your dream drink. When you arrived here today we had a lot of choices of drink for you in the fridge.

Johannes Radebe

You did and thank you for the champapo. Thank you for the champopo.

Ed Gamble

Would that be your dream drink? Or would it be something else?

Johannes Radebe

A Prosecco with a shot of lychee. Divine. Or a pornstar Martini.

James Acaster

Wow.

Ed Gamble

Okay, this is good. They're sort of similar flavours I guess, because you get a shot of Prosecco with a pornstar Martini.

Johannes Radebe

With a pornstar Martini, yes, Prosecco's my drink.

Ed Gamble

Yes.



Johannes Radebe

Yes. That will be consistent.

Ed Gamble

Yes.

Johannes Radebe

Yes, because it gets me there quicker man.

James Acaster

Oh yes.

Johannes Radebe

Yes, nothing else does than Prosecco.

James Acaster

Pornstar Martini, I'm always unclear about what, it's a shot of Prosecco but what's the main drink?

Johannes Radebe

Well, it's different things isn't it? But you do have syrup, they've sometimes got granadilla, they put a bunch of alcohol in it, come on, stop.

Ed Gamble

Is it passion-fruit as well?

Johannes Radebe

There is passion-fruit and what else is in that? Don't, the one in Soho, he's the man that introduced me to pornstar Martini.

James Acaster

Who's in the next room?

Johannes Radebe

My agent, absolutely. Years ago.

James Acaster

With my mother.

Johannes Radebe

With your mother.

James Acaster

Hammered. They're both hammered. Absolutely hammered. Drinking condensed milk and a shot of evaporated milk after whiskey.



Ed Gamble

Do you remember the name of the place in Soho that you had the pornstar Martini?

Johannes Radebe

Ed, what's the name of that place? The O Bar.

James Acaster

The O Bar?

Ed Gamble

The O Bar.

James Acaster

In Soho?

Johannes Radebe

It's a very old place but looked after very well. The food is divine and their pornstar Martinis don't taste like anywhere I've been, and he introduced me to it. He's responsible.

Ed Gamble

And you've never looked back.

Johannes Radebe

I guess, I guess, everywhere we'll go, if it's, let's be honest, you have to go to a posh establishment to get a pornstar Martini or else it's just not pornstar Martini. You know what I mean? No, just, yes.

Ed Gamble

It's an amateur pornstar Martini.

Johannes Radebe

Absolutely, you know. You have to have bits in it.

James Acaster

Like a married couple who've made it a home.

Johannes Radebe

That's not cute but no.

Ed Gamble

Yes, that isn't cute actually.

Johannes Radebe

No, but I mean, for example, a lychee, you would feel like you're drinking some exotic drink, if you know what I mean.



Ed Gamble

What is it, like a lychee, is it puree? Is it-,

Johannes Radebe

Lychee liqueur.

Ed Gamble

Oh liqueur. Okay.

Johannes Radebe

Yes. There's a pink bottle, I get it from Amazon.

James Acaster

You rolled your eyes then.

Johannes Radebe

Because that means I go to Sainsbury's.

Ed Gamble

You're making these at home as well? This is your home drink.

Johannes Radebe

Yes, absolutely.

Ed Gamble

A hard day's work, straight back for a lychee and Prosecco.

Johannes Radebe

Prosecco, bit of mint, and you can use also sparkling water just to dilute it.

James Acaster

Yes.

Johannes Radebe

You're gone. Try it.

Ed Gamble

Have you ever made a pornstar Martini at home?

Johannes Radebe

No, I haven't. Should probably learn what's in the drink.



Ed Gamble

Whenever you refer to a pornstar Martini, I know you love it, but also you refer to it as, like, that drink. Like, it's caused you some problems in the past.

Johannes Radebe

It has. A few of those, you lose all your inhibitions and yes, not my finest moments. But I was out there on that freedom pole, swinging. Yes.

Ed Gamble

I would be interested to hear why it's called a pornstar Martini.

James Acaster

Yes, I've never known and also, I've never had one. Definitely never ordered one because I feel uncomfortable saying, 'I would like a pornstar Martini.'

Johannes Radebe

Why is that?

James Acaster

I guess I'm a little bit of a prude.

Johannes Radebe

No, I'm always interested in that because a lot of guys would never, and then they taste it and they're like, 'Oh my gosh, I've been missing out.' And I always ask is the shape of the glass? Is that the reason why?

James Acaster

No.

Johannes Radebe

No.

James Acaster

What's the shape of the glass?

Johannes Radebe

Is it because, you know, the glasses that they use for pornstar Martinis, you know, they're a bit swanky if you know what I mean.

James Acaster

Oh, I love a swanky glass. It's just that if it was called anything else. Well not anything else.



Ed Gamble

I would have a pornstar Martini, but at home with my curtains shut and then I'd get rid of the evidence before my wife got home.

Johannes Radebe

I thought you were going to drink it with her.

Ed Gamble

No way.

James Acaster

She actually would say though, she'd-

Ed Gamble

Drink the pornstar Martini and then say, 'I was just having a beer.' Yes.

James Acaster

we're having a beer.

Johannes Radebe

Listen, you might be very brave to be ordering pornstar Martinis.

James Acaster

Benito's showing me the Wikipedia page for pornstar Martini. He's take safe search off to get this up. It says, a passion-fruit flavour cocktail made with vanilla flavoured vodka, passion-fruit juice, passoã, I'm not sure what that is, lime juice. Traditionally accompanied by a chilled shot glass of Prosecco. Created in 2002 by Douglas Ankara, and that's not a hyperlink, so I can't see who Douglas Ankara is. He's owner of Lab London bar and the townhouse in London.

Johannes Radebe

Stop it, you're telling me that pornstar Martini originally is from-

James Acaster

It was inspired by a visit to Maverick's Review Bar gentleman's club and nude strip club in Cape Town, South Africa.

Ed Gamble

Well.

Johannes Radebe

Stop.

James Acaster

That is.



Ed Gamble

It's named after a strip club in South Africa.

Johannes Radebe

I didn't know we had strip clubs in South Africa.

Ed Gamble

This is amazing.

James Acaster

Maverick's Review Bar gentleman's club.

Ed Gamble

It's, I think, you only dish so far that we didn't think was to do with South Africa.

Johannes Radebe

I know, and there you go.

Ed Gamble

No wonder you love it. Every time you taste a pornstar Martini, you're tasting a little bit of home.

James Acaster

Also in terms of the name, Ankara claimed he used the pornstar name to evoke a stylish and confident drink that's pure indulgence, sexy, fun and evocative. Ankara also denied being a fan of pornography.

Ed Gamble

You can't have it both ways Ankara. You can't say it's sexy and confident and then go, 'But I don't like that kind of stuff.'

James Acaster

I don't like porn. You invented one drink and you called it a pornstar Martini, but I don't like it. Disgusting.

Johannes Radebe

This, you don't like it, no.

James Acaster

So, it's Cape Town again, this all keeps going back to Cape Town. I'm just too excited.

Ed Gamble

Mad, that's cool.

Johannes Radebe

I'm being serious, I never knew that we had strip clubs in South Africa.



James Acaster

Well there you go, there was a strip club in Kettering for a very short amount of time.

Ed Gamble

Oh yes?

James Acaster

Yes yes, very short amount of time.

Ed Gamble

What did you do to get it shut down?

James Acaster

I refused to dance any more. We arrive at your dream dessert.

Ed Gamble

Do you have a sweet tooth?

Johannes Radebe

No, not really.

Ed Gamble

Okay. So, would you not normally have dessert then when it's on offer?

Johannes Radebe

No, I think it's too much.

Ed Gamble

Well, of course, this is your dream restaurant. If you don't want dessert, you can just skip dessert or have something else in its place.

James Acaster

But if there is, like, a dessert that you really like then obviously, pick it because it's dessert time.

Ed Gamble

But no pressure.

Johannes Radebe

Okay James, okay.

Ed Gamble

If you don't want dessert you can pass or if you want something else savoury, we could give you that.



Johannes Radebe

I've never actually-, a savoury dessert?

James Acaster

Yes that would be ridiculous, so don't even entertain that.

Ed Gamble

You could have a cheese board or just an extra savoury course at the end instead, if you don't really want anything sweet.

Johannes Radebe

I mean listen, listen, Malva pudding has never hurt anybody.

James Acaster

Yes.

Johannes Radebe

Do you know what I mean? It's common, you find it everywhere, you can never get it wrong.

Ed Gamble

Which pudding?

Johannes Radebe

Malva pudding, yes.

Ed Gamble

What's Malva pudding?

Johannes Radebe

How about-,

Ed Gamble

I thought, honestly, you need to get some sort of medal because so many of the foods here.

James Acaster

You've stumped us.

Ed Gamble

You've stumped us with.

James Acaster

Pretty much all of them.



Ed Gamble

What's the Malva pudding?

Johannes Radebe

The thing is, I don't have the vocabulary to explain to you guys what the bloody shit is. That's the problem.

Ed Gamble

Well, Benito's got the laptop, so it's fine.

Johannes Radebe

Yes.

James Acaster

Here we go, Wikipedia to the rescue again. Malva pudding-,

Ed Gamble

Is named after a strip club in Cape Town.

James Acaster

It is of South African origin. It contains apricot jam and a spongy caramelised texture. The cream sauce is always poured over it while it's hot, and it's usually served warm with custard or ice cream.

Ed Gamble

Is it like a cobbler James, tell me?

James Acaster

Doesn't look like a cobbler to me. It looks like a treacle-, no, I guess, a treacly sponge. But for me, it looks a bit like a treacle sponge.

Johannes Radebe

Actually, yes, what is a treacle sponge? Just keep going.

James Acaster

Well, it's apricot jam.

Ed Gamble

Apricot jam.

James Acaster

And has a caramelised texture to it. Hot sponge cake.

Ed Gamble

Sounds delicious. Yes.



Johannes Radebe

It is divine. And when I say, you guys don't do Malva pudding yet? I thought it was something we would have stolen-

Ed Gamble

No, I've never heard of that as a pudding.

Johannes Radebe

Would've taken from you guys.

Ed Gamble

No, apparently not. South African origin. So's the pornstar Martini, so-

James Acaster

Yes.

Johannes Radebe

Stop. I have to say, we have adopted a lot of things from you guys. Yes, what you find here you basically can find there as well.

Ed Gamble

What kind of stuff have you adopted from us?

Johannes Radebe

Everything. I mean, in your last, I think, when you were talking towards a colleague, I said, 'Obviously never had Marmite.' And it's so true, that you don't go anywhere else in the world and find Marmite, do you know what I mean? And when people actually eat it, people eating Marmite yes. And it's like why? Just, I think it's horrible. I think it's horrible. But I guess it's that thing as well. It's either you do like it or you don't.

James Acaster

Yes, yes, yes.

Johannes Radebe

Yes.

Ed Gamble

That's the phrase.

James Acaster

Yes.

Ed Gamble

Yes.



James Acaster

Either you do like it or you don't.

Ed Gamble

Yes. I think I love Marmite but I've always had Marmite since I as a little kid. So, I think you need to be taught to like it. And then also, now I see it as a point of price that I love Marmite. So, when anybody outside the UK says, 'Why do you eat that? That's disgusting,' I'm like, 'I like I but I like when it finishes.'

James Acaster

Oh his spready knife, on his duck brains.

Ed Gamble

Oh, that would work actually.

Johannes Radebe

Stop.

Ed Gamble

It would. And I spread Marmite thick as well. Like, I used to spread it an inch thick.

James Acaster

You can just speak your mind to him at this point, because he's deliberately trying to gross you out.

Johannes Radebe

Oh James, I don't know. I don't know. Honestly, don't know. No.

Ed Gamble

I love Marmite, I love all the Marmite produce they make, the Marmite cheeses, Marmite butter, Marmite peanut butter.

James Acaster

Marmite chocolate. That's a thing. Marmite chocolate.

Ed Gamble

Marmite chocolate, it's good. Marmite chocolate's good.

Johannes Radebe

Where do I live? Where have I been?

Ed Gamble

I can't believe I'm going to be responsible for Johannes leaving the country. Where do I live?

Johannes Radebe

No I'm being serious, right? I'm sure that must be a creation but who makes-,



Ed Gamble

The Marmite company.

Johannes Radebe

They make chocolate?

Ed Gamble

Yes, and there's also a chocolatier called Paul Young who occasionally makes these chocolates with Marmite in them but that's like, a lot-,

Johannes Radebe

Camden?

James Acaster

He might have had a place in Camden at one point.

Ed Gamble

Yes, he does Saturday Kitchen all the time and stuff.

Johannes Radebe

Oh, okay.

Ed Gamble

Yes, he's the ginger guy that stands in the background.

James Acaster

If only. Every show needs that. Every show needs a ginger guy in the background. Obviously.

Johannes Radebe

No, you kill me, no then. Oh.

Ed Gamble

No, he makes fantastic stuff and he's done, which actually, and I love Marmite, was slightly too much, for proper Marmite lovers which are, like, chocolates with a big glob of Marmite in the middle so you bit into them, instead of caramel it's Marmite. It's not for beginners.

Johannes Radebe

Nor rabbit. Very acquired taste. Paul. Now that you said it's Paul who did it, I mean, I would love to just put my tongue on it.

Ed Gamble

Yes, he makes good stuff.



Johannes Radebe

He does. He does.

Ed Gamble

Yes.

James Acaster

He does. I'm going to read your menu back to you now, see how you feel about it. You want sparkling water. Poppadoms or bread, you wanted focaccia with olive oil and salt and a vanilla latte made by the beautiful lady. Starter-,

Johannes Radebe

Vetkoek.

James Acaster

Vetkoek with snook fish and polony. Main course tripe, samp and beans. Side dish calamari. Drink, Prosecco with a shot of lychee liqueur. And dessert, Malva pudding.

Johannes Radebe

That sounds like a dream.

Ed Gamble

That's good. Also, love episodes where I'm introduced to loads of new things to try.

James Acaster

Yes.

Ed Gamble

Looking forward to trying some of that.

Johannes Radebe

I'm taking you guys to Koi Koi, don't worry.

James Acaster

Yes, take us to South Africa, yes, next time you go. Ed and I, I mean, don't take Ed anywhere near any duck ponds or anything. Anything else.

Ed Gamble

Can you take me anywhere, because I want to eat the tripe, I'll eat-,

Johannes Radebe

Yes.



Ed Gamble

The Malva pudding, I'm up for all of it.

James Acaster

Yes.

Johannes Radebe

Okay. There's no tax space, sorry.

Ed Gamble

Thank you so much for coming to the dream restaurant Johannes.

Johannes Radebe

I can't tell you guy, thank you so much for having me.

James Acaster

Thank you Johannes.

Ed Gamble

Well there we are, what a delight that was, James.

James Acaster

Oh thank you Johannes so much, what a journey, what an education. We learned about so many different dishes we'd never heard of before, and he didn't say sparking Thames water, thank you very much.

Ed Gamble

Thank you very much for not saying that. Once we were through the water course, we were pretty much home free, I think.

James Acaster

Yes, I was relaxed, I knew that that wasn't going to come up.

Ed Gamble

Yes.

James Acaster

I mean, I think from now on, if every something happens that I'm not sure about, or that I don't like, I'm going to say, 'Where do I live?'

Ed Gamble

Yes, where do I live? Where do I live?



James Acaster

Where do I live?

Ed Gamble

Fantastic.

James Acaster

Really loved it.

Ed Gamble

Loved it.

James Acaster

Yes, an absolute dream, thanks for coming on.

Ed Gamble

Thanks so much to Johannes for coming on. Of course, you can see Johannes' new tour, house of Jo Jo very, very soon. Go onto Johannes hyphen live dot com for more details about the house of Jo Jo, which is coming to a town near you, I guess, depending on where you live.

James Acaster

Or you might be in the town.

Ed Gamble

You might be in the town. You might actually work at the theatre.

James Acaster

Maybe it's a city.

Ed Gamble

Yes. Maybe it's the city. Maybe, I mean, a lot of different people listen to this. Maybe you're Johannes listening to this, in which case you don't need to buy a ticket.

James Acaster

Yes, you're going to be there every night man. Don't even worry about it.

Ed Gamble

Thank you very much for listening to the Off Menu Podcast. We will see you again next week, goodbye.

James Acaster

Goodbye.