Catering, Week 4 - reveal

Salvatore: That is quite good. That's it!

Nick: Bit underwhelmed.

Salvatore: That's very good.

Pete: Wow!

Salvatore: Wow!

<Laughter>

Salvatore: Wow, that's nice. Are you pleased?

Nick: Yes. Very pleased, yes.

Salvatore: What've you had? Let's say an hour? Not bad!

Nick: Yeah, yeah, I'm really pleased.

Pete: There you go!

Salvatore: Good.

<Clapping>

Pete: Look at that.

Salvatore: What do you think about his <referring to Pete's dish>?

Nick: Very good. <claps> Beautiful!

Salvatore: Gorgeous! <muffled sound>

Nick: Well, that's definitely a 9 out of 10!

Pete: Because Nick won last week, so why don't we let the winner go first.

Salvatore: Yess, come on then. Was he the winner last week?

Pete: He won last week.

Salvatore: Wow!

Pete: 2-1. This [challenge] is to draw level.

Nick: What we were doing last week is drawing pictures.

Pete: We were doing art!

Salvatore: Oh! Right okay, so you got a winner then?

Pete: You feeling nervous?

Nick: Me? No. We already know Jason's got good taste.

Salvatore: Has he?

Pete: How much has he paid you this week, Jason?

Jason: Can't say that on [the] radio.

<Laughter>

Salvatore: So would you do anything different then? Would you put anything else on the

side?

Nick: Errrmm, I mean I would have tried to be a little more...

Salvatore: Creative?

Nick: <Speaking at the same time> Delicate with my hands.

Salvatore: Yeah.

Nick: No, I wasn't going to say creative.

<Laughter>

Salvatore: No.

<Collective "hmmm" sound>

Nick: <Speaking with his mouth full> That was the best meal I had all year. What do you

guys think? Jason?

Salvatore: I think your pasta's really good.

Nick: Thank you.

Salvatore: Shall we try the other one now?

Nick: Yes, go and try Pete's.

<Whooshing sound>

Pete: Standby

Nick: I mean, I think Pete's does look a bit nicer to be fair.

Salvatore: I thought your presentation was good.

Nick: Couple of pine nuts.

Pete: Yes, exactly.

<Laughter>

Pete: I've used... I've used, well I think we've both used a little too much oil on the er...on the

ricotta.

Salvatore: <In the background talking to Nick> it's a little posh.

Nick: I know, I know, well we're in Harrogate.

Salvatore: A little pine nut as well. What would you put peanuts instead?

Pete: Jason's keeping me guessing.

Nick: You alright there Jason? You seem to have had a bit of a ...you got a bit stuck in...a bit

dry is it?

<Laughter>

Nick: Bit dry!

Someone: Dry!

Nick: Shall we get some water in here?

<Laughter>

Salvatore: Aww gosh, in a nice way! Oh gosh it is nice!

<Whooshing sound>

Salvatore: It's nice, I think [they're] both nice, Jason!

Jason: Can't say that Salvatore, I'm going for that one.

Salvatore: I go for that one as well.

Pete: Well, well done, well done!
<clapping></clapping>
Someone: Excellent
Pete: 3-1! 3-1! Not that I was bothered, I wasn't botheredwasn't bothered at all! Act cool, play it cool.
Salvatore: Yeah, but don't forget, you won the best task as well.
Pete: Best tutor.
Nick: Great teacher, great teacher. Thank you.
Pete: Yeah, thank you.
Nick: Thank you very much for teaching us, Salvatore.
Salvatore: Nice of you to come, guys.
Pete: I've got oil on my hands

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