

Over the past few years, Middle Eastern,
Palestinian and Israeli cuisines have experienced a
global boom, from London to New York, Paris to Berlin, Sydney to
Beijing. What is the secret of this success, and how can the phenomenon be

understood? How does "migrant" cuisine integrate into local culinary culture, and what happens to the culinary politics of the Levant as it travels overseas?

Participants in this event:

Reem Kassis, Author of *The Palestinian Table*, Philadelphia and Jerusalem **Yotam Ottolenghi**, Chef, restaurateur, and food writer, London **Gal Ben Moshe**, Chef and owner of *Prism*, Berlin **Claudia Roden**, Cookbook writer, and cultural anthropologist, London

Moderators:

Prof. Daniel Monterescu, Central European University, Budapest **Dr. Ronald Ranta**, Kingston University, London

This English-language virtual event is part of a series of roundtables between Jewish and Arab chefs, sommeliers, and scholars entitled *Turning the Tables: Palestinian and Israeli Cuisines on the Cutting Board*.

The series is the first-ever open and critical discussion of the political issues underlying the gastronomic field in Israel and Palestine. Our point of departure is that local cuisine necessarily intersects with the struggle for national identity and questions of cultural appropriation and gender representation.

The steering committee for the series is: Prof. Daniel Monterescu, Omar Elwan, Yair Yosefi, Noa Berger, Basma Fahoum, and Gal Ben Moshe.