

FALASTIN – Feasting Food from Palestine with Sami Tamimi and Tara Wigley

FALASTIN - which Tara and Sami will be cooking from is an evocative collection of over 110 unforgettable recipes and stories from Bethlehem, East Jerusalem, Nablus, Jenin, Haifa, Akka, Nazareth, Galilee and the West Bank. As each region has its own distinct identity and tale to tell, there are endless new flavour combinations to discover.

'In Falastin, Tara and Sami have picked up the baton where it was left after Jerusalem. Once again, this is a purely delicious affair (you can take my word for it; I was lucky enough to be there when they tested the recipes). It is based on Sami's childhood in Palestine and Tara's journey into the universe of tahini, za'atar and shatta. Being the two formidable culinary forces that they are, Tara and Sami are the best guides I can possibly think of to take you into this world, to learn, like me, to enjoy it and absolutely love it'. *Yotam Ottolenghi*

Sami is co-author of Jerusalem and Ottolenghi; The Cookbook and Tara was very involved with the creation of Plenty More, Nopi: The Cookbook and Sweet, the relaunched edition of Ottolenghi: The Cookbook and Simple. 'This is the book I've wanted to write for many years. There are so many Palestinian recipes and Palestinian stories I want to share... Falastin, which is the name of the book I've created with Ottolenghi long-timer Tara Wigley as my co-author, is our chance to home in and focus on the food, people, and stories of Palestine'. – *SAMI TAMIMI*

- * This talk and dinner is held at Perch Hill Farm TN32 5HP
- * The day runs from 10.30am to 3.00pm and includes a morning demonstration, book signing and Palestinian lunch feast with aperitif and wine.

Booking

Friday 20th November 2020
600193

£175.00

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Itinerary

10.00-10.30 arrive for tea/coffee with home-made FALASTIN biscuits

10.30-11.30

- * Meet Tara and Sami who will talk about their FALASTIN philosophy and then demo some of their favourite recipes from their new book.

11.30-11.50 tea/coffee and mid-morning cake from FALASTIN

11.50-13.00

- * Tara and Sami will continue to inspire with more demos for the rest of the morning

13.00-13.30

- * Book signing (with an aperitif)

13.30-14.45 Palestinian feasting lunch including all the recipes from the demo (served with wine and home-made cordial)

14.45-3.30-4.00

- * After lunch there will be time for shopping, or private garden wandering in the gardens at Perch Hill when the roses, sweet peas and cutting gardens are at one of their most floriferous moments.

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Directions and further information

[Click here](#) for more information and directions to Perch Hill Farm.

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Parking at Perch Hill Farm

We are looking forward to welcoming you to Sarah Raven's Cutting Garden at Perch Hill Farm, which is the home of Sarah Raven, Adam Nicolson and their family. Parking for courses, garden visits and garden open days will be in the grass field next to the Cutting Garden, as the family car park does not fit a large number of cars. Please do wear suitable shoes or boots, particularly at the wet times of year, as the grass may be muddy. The paths are sometimes slippery and a little uneven, so please take care.

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