

- 106 LEAF SALAD WITH ORANGES AND PARMESAN
- 108 FENNEL SALAD
- 110 RAW BEETROOT CARPACCIO
- 112 ROASTED RED CABBAGE
- 114 LEEK CONFIT
- 116 BAKED SWEET POTATOES WITH YOGURT
- 118 LENTILS WITH POMEGRANATE
- 120 PICKLED HERRING WITH BRUSCHETTA
- 122 FOCACCIA WITH MIXED SEEDS
- 124 SWEET FOCACCIA WITH ORANGES
- 126 CHICKEN AND ORANGE VEGETABLE SOUP
- 128 GROUPEL-HEAD SOUP WITH LEEK KREPLACH
- 130 SASHIMI WITH RED GRAPEFRUIT
- 132 ROASTED RED MULLET
- 134 FISH BAKED IN A SALT AND HERB MANTLE
- 136 CRAB AND BULGUR RISOTTO
- 138 SEAFOOD PAN ROAST
- 140 STEAMED SHRIMP DUMPLINGS
- 142 SLOW-ROASTED BEEF BRISKET
- 144 LAMB SPARE RIBS WITH CITRUS MARINADE
- 146 ROASTED SHOULDER OF LAMB
- 148 DRIED FRUIT CAKE
- 150 PISTACHIO CAKE
- 152 CHOCOLATE AND HALVA ROLL
- 154 RICE PUDDING

TASTE OF INNOVATION

Recipes from Tel Aviv include fresh salads and grains, modern takes on focaccia, and colorful celebrations of fresh produce that put vegetables front and center. There are some old Eastern European favorites as well as dishes that would be more at home in China or Japan. One thing is certain, the chefs in Tel Aviv are always innovating—and with a bit of inspiration, you can too.



Roasted artichokes, with tomato vinaigrette, Parmesan cream, Parmesan shavings, and chimichurri, served at the Dallal restaurant in Tel Aviv.