Foreword

I first met Orly two years ago when I attended one of her tours of Tel Aviv's Carmel Market and a follow-up cooking class in her home. I was writing an article on culinary tours in Israel and she instantly captivated me with her warmth, knowledge, and simple, healthy approach to food. For a food writer who had recently moved to Israel, it was the ultimate introduction to Israeli home cooking.

Orly's recipes quickly worked their way into my repertoire. After just one class, her cauliflower with tahini and silan (p. 84) became my go-to side dish for entertaining, and I couldn't believe the picture perfect challah (p. 132) that I was able to recreate at home.

So when Orly approached me about working on a cookbook together, I didn't have to give it a second thought. I knew that I wouldn't just be photographing and editing the recipes - I'd have

a front row seat at the best cooking class in town. And after watching Orly prepare every single one of these dishes (and, more importantly, tasting them!) I can honestly say that I'm a better cook.

But you don't have to travel to Tel Aviv to get these lessons. Orly has chosen her best and most cherished recipes and presented them in this cookbook in a way so clear, so simple, that even the novice home chef can follow along. She was adamant about including a photo for every dish, and step-by-step photos for many of the recipes, so readers can know exactly what to expect in a finished product. She has also included helpful tips throughout - true nuggets of wisdom to make cooking easier and food taste better.

Week after week I traveled to Orly's home in Ramat Hasharon, just north of Tel Aviv, to work on this cookbook. We set up my minimal photography equipment in her dining room and kitchen, working around her family as they came and went. I felt a part of the Ziv household by the end of it, and I believe this cookbook offers that same personal insight. The book was a labor of love, a fact that shines through so clear and strong I believe you won't be able to help but feel it.

Cook in Israel: Home Cooking Inspiration captures the multifaceted, international spirit of Israeli cuisine by drawing on culinary inspiration from throughout the region and the globe. Orly pulls from her Jewish-Greek heritage, as well as recipes and techniques she's learned from friends, neighbors, television programs and cookbooks over the years. You'll find Moroccan, Egyptian, Bukharan, Turkish and Arab recipes alongside her son's favorite onion tart and her daughter's beloved chocolate cake. These are the recipes her family knows and loves, ones Orly makes again and again - and you will too.



Katherine Martinelli Food Writer and Photographer

10