



MALAWAH מלאוואח



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SERVED WITH HONEY,
CHEESE, OR DIPS

USUALLY EATEN FOR
BREAKFAST



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THE WORD
MEANS FLAT

A FLAKY BREAD WITH
VERY THIN LAYERS



JACHNUN יַחְנוּן



JACHNUN יַחְנוּן

TRADITIONALLY
COOKED IN A TABOON
(CLAY POT) BURIED IN
A PIT OF COALS

A SLOW-COOKED,
ROLLED PASTRY THAT IS
SLIGHTLY SWEET



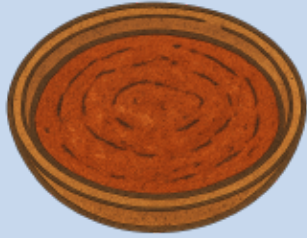
JACHNUN יַחְנוּן



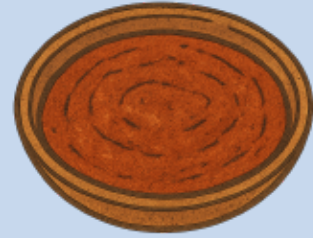
JACHNUN יַחְנוּן

TEL AVIV HAS A FESTIVAL IN
WHICH PROFESSIONAL AND
AMATEUR CHEFS SHARE THEIR
BEST TRADITIONAL AND MODERN
RECIPES FOR THIS FOOD

USUALLY EATEN WITH
TOMATO SAUCE, ZHUG,
AND HARD-BOILED EGGS



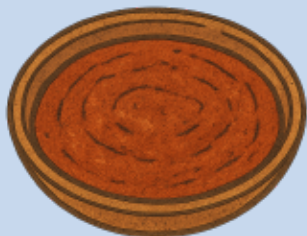
ZHUG חינֶזְז



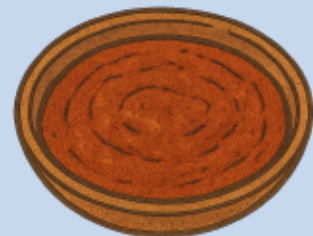
ZHUG חינֶזְז

A SPICY HERB-BASED
SAUCE, USUALLY MADE WITH
CILANTRO, GARLIC, AND
CHILI PEPPERS

ALSO KNOWN IN
HEBREW AS
חִירִי/HARIF, WHICH
MEANS SPICY



ZHUG חינֶזְז



ZHUG חינֶזְז

COMES IN DIFFERENT COLORS: RED
IS MADE WITH RED CHILI PEPPERS,
GREEN IS MADE WITH GREEN CHILI
PEPPERS, AND BROWN IS MADE
WITH TOMATO PUREE

A SAUCE THAT IS USED
TO ADD SPICE TO ANY
DISH, INCLUDING
FALAFEL OR SHAWARMA



KUBANEH קֻבָּאָנֶה



KUBANEH קֻבָּאָנֶה

COOKED WITH CORNMEAL IF
IT IS BEING SERVED DURING
THE WEEK AND WITH WHEAT
FLOUR IF IT IS BEING SERVED
ON SHABBAT

THIS BREAD IS COOKED
COVERED AND OVERNIGHT IN
A SPECIAL ROUND METAL
CONTAINER



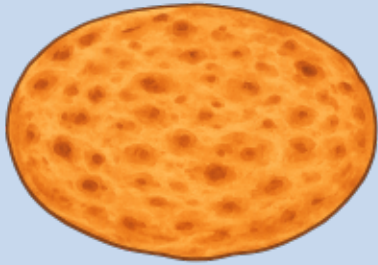
KUBANEH קֻבָּאָנֶה



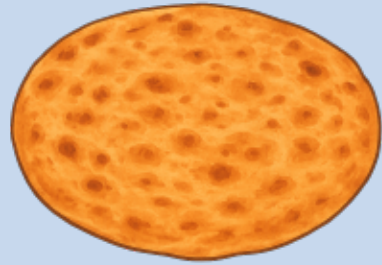
KUBANEH קֻבָּאָנֶה

USUALLY EATEN FOR BREAKFAST
ON SHABBAT MORNING

EGGS IN THEIR SHELL ARE
INSERTED INTO THE DOUGH,
COOKED WITH THE DOUGH,
AND EATEN TOGETHER



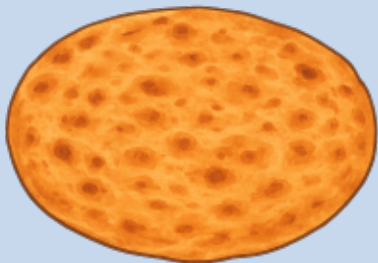
LACHUCH לחיך



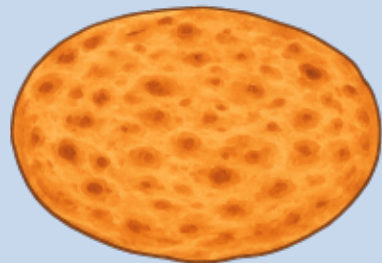
LACHUCH לחיך

CONSIDERED TO BE THE
YEMENITE PANCAKE

HAS MANY HOLES TO SOAK
UP ALL THE SAUCE THAT IS
EATEN WITH IT



LACHUCH לחיך



LACHUCH לחיך

HAS THE TEXTURE OF
A SPONGE

USUALLY EATEN WITH A
YOGURT DIP AND A RED ZHUG