

04. HOW TO MAKE PEACE WITH FOOD

BREAKING BREAD HAS been a way to bring people together since, well, bread. This month, so-called 'gastronomic diplomacy' is taken to a new level as eight chefs from top restaurants around the world pack their knives and take over some of the best eating places in Tel Aviv, from 1-21 November.

Expect experiments with za'atar, the Middle Eastern spice mix, as part of a cultural exchange featuring New York's The Fat Radish, Ron Gastrobar from Amsterdam and Tragaluz in Barcelona, with all meals 269ILS (€60). "It's an opportunity to get out of the comfort zone," says Stevie Parle, executive chef at Craft London, who's bringing his clay-baked duck to chef Ohad Solomon's Coffee Bar. "We'll continue our ethos by using local produce. The only thing we're bringing is Gosnells Mead from Peckham." To Tel Aviv from Berlin, Rome, Athens and even Peckham, it's peace on earth and good food to all men. roundtablestour.com

