

The LDEI Atlanta Chapter, in partnership with the Israeli Ministry of Tourism and Israeli Consulate of the Southeastern U.S., hosted “An Evening of Israeli Food, Culture, and Tradition,” with award-winning Chef Michael Solomonov. This event was held as an objective of LDEI’s Global Culinary Initiative, established to “embrace our global communities through culinary connections that educate, train, and provide cultural exchange.” Atlanta’s GCI Chair Suzanne Brown is the founder of the international Global Culinary Initiative.

L-R: Dame Susana Braner, Israeli Consul General Judith Varnai Shorer, and Dame Suzanne Brown. Suzanne and Susana were co-chairs for the event. A bowl of silky-smooth Hummus Tehina from the cookbook *Zahav*, a cookbook from Chef Michael Solomonov and his business partner Steven Cook. Dame-Chef Ashley Mitchell (L), Chef Michael Solomonov, and Dame-Chef Sandra Bank. Ashley, Sandra, and the culinary team from Added Touch Catering prepared the recipes from *Zahav*. Dames Lenada Merrick (L) and Gloria Smiley look over *Zahav*. The elegant table showcases beautiful flowers and salatom—an assortment of appealing Israeli salads made with ingredients like caramelized eggplant, cucumbers and tomatoes, and carrots with fresh herbs. Photos: Travis S. Taylor



**GLOBAL
CULINARY**
postcard



The Spice Cuisine of Sri Lanka— Teardrop of India

Cooking with spice is hot! Hawaii Chapter Dames organized a cooking demonstration at ChefZone on March 30 as part of the chapter’s Global Culinary Initiative series, “Cuisines of the World.” During the session, Dame-Chef **Kusuma Cooray**, culinary professor emeritus at Kapiolani Community College, showcased the spicy cuisine of Sri Lanka, her native country.

Known as Ceylon until 1972, Sri Lanka is located in the Indian Ocean, south of India. The beautiful spice island’s documented history spans 3,000 years. Kusuma says the food resembles Indian cuisine, but uses less oil, more coconut milk and is much spicier.

During the presentation, Kusuma cooked several dishes, starting the preparation for each one by making a custom, freshly ground spice blend. She discussed the benefits of

toasting and grinding whole spices and suggested the convenience of using an electric spice or coffee grinder. Ground nutmeg is one spice she advises not to toast, since it can burn. Sri Lankan cuisine is famous for its fiery curries, but the celebrated chef’s delicate touch in adding spicy-hot seasonings to the dishes reflected the various heat tolerances of the attendees. Kusuma also advised that to determine when a dish is done, cooks should rely on their sense of smell, and taste often while cooking. Kusuma was personal chef to the late tobacco heiress Doris Duke and is Hawaii’s first female chef certified as an executive chef by the American Culinary Federation. She’s the author of *Burst of Flavor: The Fine Art of Cooking with Spices, and Ocean to Plate*—a fish cookery book.



Hawaii Dame-Chef Kusuma Cooray, Lamb Briyani, Fiery Hot and Sweet Deviled Shrimp, a medley of spices, and Eggplant and Cashew Sambal.