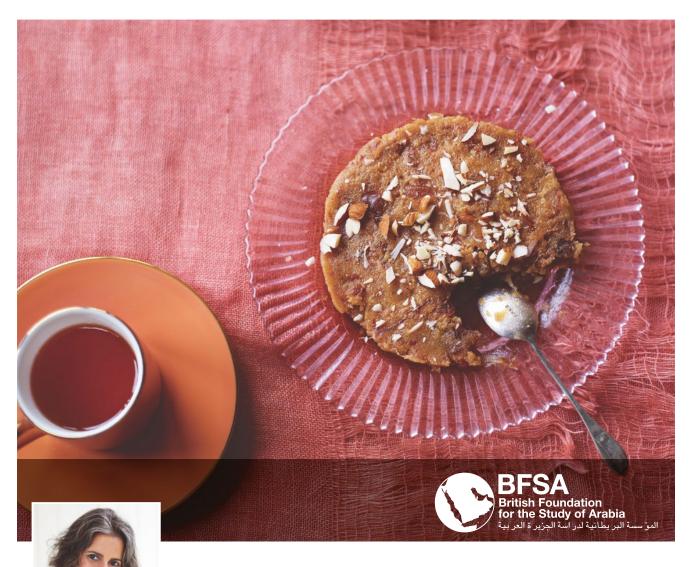


Arabia on a Plate: Cuisine and Commerce in the Gulf and Beyond

Sarah Al-Hamad, Author of 'Cardamom and Lime: Recipes from the Arabian Gulf'

Thursday 18 May 2017 – 17.45 MBI Al Jaber Building, London Middle East Institute (LMEI), SOAS

Please contact info@mbifoundation.com to reserve a place, as numbers are limited



What does Arabia eat?

Shipbuilders and merchants, Bedouin ghee-makers, honey and coffee producers - but especially its traders - have all influenced the cuisine of the largest Peninsula in the world from coast to coast.

Sarah Al-Hamad is the author of the award-winning Cardamom and Lime: Flavours of the Arabian Gulf. She has an MA from SOAS and has worked for many years for Saqi Books. Her latest book Sun Bread and Sticky Toffee: Date Desserts from Everywhere is a journey in the footsteps of date palms.