

## STYLE FILE

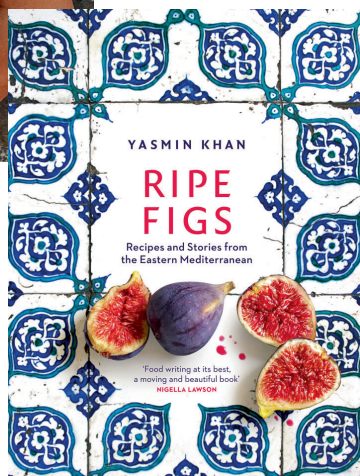


**Clockwise from top left:** Author Yasmin Khan; brightly coloured crockery from Morocco; spices for sale in Istanbul's Grand Bazaar; Khan's new cookbook, *Ripe Figs: Recipes and Stories from the Eastern Mediterranean*; fresh jam from Portugal



# WHAT I BRING BACK

We take a peek inside cookbook author Yasmin Khan's carry-on



**B**est-selling author Yasmin Khan's acclaimed cookbooks *The Saffron Tales* and *Zaitoun* weave together recipes and stories from Iran and Palestine. Her latest culinary chronicle, *Ripe Figs*, sees her explore Turkey, Cyprus and Greece through the lens of their cuisines. "What I want to do in the book is to use food stories and recipes to show the points of connection that exist," she says, "and to really explore migration – not as an issue that I believe is a crisis, but simply as something that's been a part of our species for the whole of history." Here, she shares some of her go-to gourmet keepsakes from her travels.

### GREECE

Their dried herbs are just incredible: Greek oregano, dried thyme, I always get myself bags of that. And there's this herbal drink

that they call mountain tea – it's the most incredible, non-caffeinated tea.

### TURKEY

From Turkey, it probably won't surprise you, but I love the incredible spices. Just going around the Grand Bazaar in Istanbul, it's this assortment of colours and scents. I will always get a bag of sumac and some pul biber pepper flakes. I bought a pestle and mortar made from copper when I was there as well.

### PALESTINE

Palestinian embroidery, called tatreez, is a beautiful handicraft – different Palestinian villages have got different embroidery patterns. I have quite a few little purses and cushion covers with beautiful tatreez embroidery. And in the old city in Jerusalem

I always buy some za'atar, the beautiful Levantine herb mixture made with dried thyme, sumac, sesame seeds and salt.

### PORTUGAL

I always buy different Portuguese jams, and I'm on my last batch: I just had a fig and walnut jam for breakfast this morning. The produce is so good, the soil is excellent and the sun is very strong, so their citrus and figs are just incredibly flavoursome. The Algarve, in particular, is known for its almonds, figs and walnuts, and they just have so many desserts and sweets that use them. I also always bring back the incredible hot sauces they have in Portugal – like all that peri-peri.

### MOROCCO

I associate Morocco with beautiful crockery, earthenware bowls and plates. I always forget that I need to take a bigger suitcase with me! Last time I was in Marrakech, I bought a beautiful set of colourful plates from the souk that I use quite often. One's orange, one's green, one's blue, and they're really great mezze plates. 🍷