



#4: Hummus in Tel Aviv

There's nothing more "local" than eating a bowl of hummus inside a crowded Tel Aviv marketplace. The smell of freshly made baklava from the stall next door filling the air, the local grocers calling out their daily deals on repeat ("5 pomegranates for 4 shekels!"), and the foreign bystanders watching the commotion with excitement. Drizzled with olive oil, sprinkled with paprika, and topped with warmed chickpeas, hummus is enjoyed by locals and visitors alike.

Known as some of the best in the diaspora, **Michael Solomonov's Hummus** is as close as it gets to that humming Tel Aviv market—and it's pretty darn close! Once you make it alongside the American-Israeli chef, you'll never eat store-bought hummus again. Enjoy!

MAKE IT!

Watch. Cook. Learn

START YOUR 30-DAY FREE TRIAL *TODAY!*



400+ VIDEO RECIPES (NEW VIDEOS ADDED WEEKLY)

Each one shows you new facts, skills, and tips... Essentially, how to cook better.

PANNA CLASSES

Take a deeper dive into a specific cuisine or specialty, with chefs who are authorities in their field.

A TEACHING TOOL THAT *WORKS*

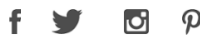
YouTube is for watching kittens, not kitchens. Our videos are specifically designed to help you make great food.

YOU GET WHAT YOU PAY FOR

After your free trial it's only \$39.99/year for access to the very best cooking content, all in one place—and it's ad-free!

START A FREE TRIAL

We're social! Find us, follow us, pin us... You get it.



Panna 12 East 33rd Street 12th Floor New York, NY 10016

You received this email because you are subscribed to Marketing Information from Panna.

[Unsubscribe](#) from all future emails