Book of the Month I

All Our Kitchens

A Cookbook for a Free Palestine

With contributions by 29 chefs and recipe developers

Collected by Mia Jacobs and George Gwynne

Available online at All Our Kitchens



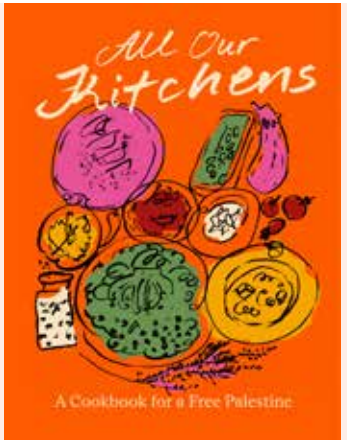
Twenty-nine chefs and recipe developers in the UK, Ireland, and Palestine have come together to create All Our Kitchens: A Cookbook for a Free Palestine, a digital cookbook that sends all profits directly to Palestinian aid organizations working on the ground in Gaza.

The beautifully designed 100-page cookbook features recipes from TV chef and author Andi Oliver and Mezcla author Ixta Belfrage, alongside prominent Palestinian voices that include bestselling author Sami Tamimi, Jerusalem-based chef Izzeldin Bukhari, recipe developers Jenan Ashi and Nisreen Shehada, and work by poets, including 19-year-old Taqwa Ahmed al-Wawi from Gaza.

Sami Tamimi uses his platform to celebrate the richness of his Palestinian culinary heritage. His contribution to the cookbook reflects years of work in bringing the flavors and traditions of Palestinian cooking to wider audiences. The full collection of recipes intentionally spans continents to demonstrate global attention on Palestine. Kenji Morimotoi contributes his family's version of nishime, an essential part of Japanese winter dinners, while "Great British Menu" presenter Andi Oliver brings her grandmother's recipe for pepperpot, the national dish of Antigua.

Still, at the heart of the project are our Palestinian contributors themselves. Jerusalem-based chef Izzeldin Bukhari, founder of Sacred Cuisine, who leads food tours through Palestine, contributed rummaniyeh (featuring rumman, pomegranate), a dish he champions for its cultural significance. "Our culinary heritage and identity spring from the creative genius of our ancestors, who mastered local ingredients and transformed the land's abundance into timeless recipes," he explains. For Bukhari, sharing this dish is about ensuring that it reaches beyond those who already know it, keeping the tradition alive for future generations.

Palestinian Welsh recipe developer Jenan Ashi shares her version of mujaddara, writing "Whether it's for the lure of sticky fried onions, or for the minty tomato and onion salad that's eaten alongside it, mujaddara always finds its way into even the most reluctant of hearts." The cookbook also includes poetry, including the powerful "I Long for My Old Life" by 19-year-old Taqwa Ahmed al-Wawi, who is currently studying English literature at the Islamic University of Gaza.



The project takes its name from a simple truth: Food brings people together, and solidarity means sharing space – in kitchens, across tables, across borders. Palestinian cuisine and produce carry the story of the land and the communities who have cultivated these ingredients for generations. Food is how cultural knowledge passes down through families, how traditions are maintained, and how heritage is preserved.

The book was created by North London couple Mia Jacobs, a chef with a global following of over 250k, and George Gwynne, an associate producer behind September 2025's sold-out Together4Palestine benefit concert at London's Wembley Arena. As a



Jewish chef standing in solidarity with Palestinians, Jacobs sees the project as an expression of shared values across communities. One hundred percent of profits from the £10 digital cookbook go to The Zaynab Project and Gaza Soup Kitchen, both providing direct humanitarian relief in Gaza. Mina Shakib, executive director of The Zaynab Project, describes their work as "deeply human: feeding families, caring for orphaned children, delivering clean water, and supporting mothers who are rebuilding their lives under unimaginable circumstances."

With contributors whose combined Instagram following exceeds 12 million, All Our Kitchens represents a significant mobilization of the UK food community around Palestinian solidarity and cultural preservation. The digital format ensures that maximum funds reach those in need while making the cookbook instantly accessible to anyone, anywhere.

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