

# HÉLÈNE JAWHARA PIÑER

## *Curriculum Vitae*

PHD IN HISTORY, MEDIEVAL HISTORY

FOOD & HISTORY

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### GRADUATIONS

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- 2016-2019**                      **University of Tours, France**  
Doctorate in Medieval History  
PhD entitled: *Recettes arabes, pratiques juives et patrimoine culinaire de la péninsule Ibérique depuis le XII<sup>e</sup> siècle [Arabic recipes, Jewish practices and the culinary heritage of the Iberian Peninsula since the 12th century]*
- 2012-2013**                      **University of Versailles Saint-Quentin-en-Yvelines, France**  
Master 2, LLCE in Spanish: Languages and Literature and Language of Foreign civilization (summa Cum Laude). Thesis in civilization : *L'importance des aliments dans les jardins botaniques au XII<sup>e</sup> siècle au travers du Traité d'agriculture, le Kitāb al filāḥa, d'Ibn Baṣṣāl*
- 2003-2004**                      **University of Versailles Saint-Quentin-en-Yvelines, France**  
Master 1, LLCE in Spanish Languages and Literature and Language of Foreign civilization (summa cum laude). Thesis in civilization: *La alimentación andaluza en el siglo XII en el "Tratado de los alimentos" de Abū Marwān*
- 2003**                                **University of Paris IV La Sorbonne**  
CAPES (High School teacher's diploma) in Spanish

- Qualifications by the CNU (National Council of Universities)

- 2021-**                                **Section 14:** Roman Studies
- Section 21:** History civilization, archeology and art of the old and medieval worlds



2004–2005

**University of Versailles - Saint-Quentin-en-Yvelines, France**

- ▷ Teaching undergraduate students: in Spanish (LLCE)
- ▷ Level: 1st and 2<sup>nd</sup> grades L1/L2 (History, English, Spanish, Psychology)

Title of the class:

- “ Oral Spanish language”

2005–

**Spanish teacher (CAPES), France**

- ▷ Teaching in high School (preparation for Sciences Po., etc.)

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*PUBLICATIONS*

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● Books

- 2025** *Séfarade- Une histoire culinaire des Juifs d’Espagne et de la diaspora.* Arles: Éditions du Rouergue/ Actes Sud (September).
- 2024** *Matzah and Flour. Recipes from the History of the Sephardic Jews.* Boston: Cherry Orchard Books (December).
- 2022** *Jews, Food and Spain: The Oldest Medieval Spanish Cookbook and the Sephardic Culinary Heritage.* Boston: Cherry Orchard Books (December).
- 2022** *Sefardi- Cocinar la Historia. Recetas de los judíos de España y la diáspora.* Malaga: ColandCol (September).
- 2021** *Sephardi: Cooking the History. Recipes of the Jews of Spain and the Diaspora from the 13<sup>th</sup> Century to Today,* Boston: Cherry Orchard Books (June).

● Scientific articles

- 2026** “Le chocolat et les Juifs séfarades : Entre pratiques religieuses et commerciales, XVI<sup>e</sup> - XVIII<sup>e</sup> siècle”, in the process of being published in PUFR.
- 2025** “Cacao, diáspora y secreto. Los judíos sefardíes y la temprana circulación global del chocolate (siglos XVI-XVIII)”. Published in the revue Meldar: Internacional Journal Sephardic Studies, 6, 123–136.  
<https://doi.org/10.46661/meldar.12249>
- 2025** “L’adafina, de l’oppression à la permanence : reflet d’un patrimoine culinaire juif séfarade vivant”, *Seizième siècle* n°27, Paris : FDE, 2025, p. 73-94.
- 2023** “La recette de la préparation des tresses du Kitāb al-ṭabīh\_ et sa similitude avec le pain tressé challah des Juifs,” in « The Recipe from the XII<sup>th</sup> to the XVII<sup>th</sup> Centuries Europe, Islam, Far East, » *Micrologus* 116, Simsel : Edizioni del Galluzzo, 2023, p. 276-278.

- 2023** “Religious context and eating in late Middle Ages castile: aubergines as a conflict between Jews, Muslims, and Christians,” in “Food, Feasting and Table Manners in the Late Middle Ages. Volume I: The Iberian Peninsula in the European Context”, Routledge, 2023, p. 261-293. DOI: <https://doi.org/10.4324/9781003318286-11>
- 2022** “L’aubergine : le choc des cultures alimentaires en Espagne (XIII<sup>e</sup>-XVI<sup>e</sup> siècle),” in *eHumanista: Journal of Iberian Studies* 51 : 388-415 (University Santa Barbara, California (USA). URL : [https://www.ehumanista.ucsb.edu/sites/default/files/sitefiles/ehumanista/volume51/19\\_ehum51.g.JawharaPiner.pdf](https://www.ehumanista.ucsb.edu/sites/default/files/sitefiles/ehumanista/volume51/19_ehum51.g.JawharaPiner.pdf)
- 2021** “Between Pleasure and Health: Food and distinction in the culinary recipes of the Kitab al ṭabīḥ”, *Conceptos* [En ligne], 3 | 2021, mis en ligne le 27 décembre 2021. URL: <https://ameriber.u-bordeaux-montaigne.fr/articles-conceptos-n-3/821exc-18>; DOI : <https://doi.org/10.46608/conceptos2021a/art3>
- 2021** “El patrimonio culinario judío de la Península Ibérica a través de un manuscrito del siglo XIII. Ejemplos de la pervivencia de recetas en la cocina de los sefardíes de España y de Marruecos”, *Ladinar* XII: 45-62.
- 2020** “The Sephardi origin of the Challah braided bread”. Published in the revue *Meldar: Internacional Journal Sephardic Studies* 1: 65-74, University Pablo de Olavide (Sevilla, Spain). DOI: <https://doi.org/10.46661/meldar.5275>
- 2020 (July)** Paper for the Museum of Art and History of Judaism (MAHJ) (France) - “Les mets de la tradition”. Specification sheet.
- Culinary article:
 

**2022 (August)** “Seven herbs and spices focaccia” in *Feeding women of the Talmud, Feeding ourselves*. Edited by Kenden Alford. Turner Publishing: Nashville: Tennessee, 35-36.
  - Article published in the US revue *Table Magazine*:
 

**2021 (November)** “Jewish medieval recipes for Hanukkah”, *Table Magazine*, Winter Issue 2021.
  - Article published in the US revue *Moment Magazine*:
 

**2021 (14 Juin)** “Meatballs Cursed by Jews”, *Moment Magazine* “Talk of the Table”, Summer Issue 2021, p. 76-77.  
<https://momentmag.com/talk-of-the-table-meatballs-cursed-by-jews/>
  - Articles published in the US revue of the American Sephardi Federation: *Sephardi Report* and *Sephardi weekly*:

- 2019 (May)** "Almoronia : A Moroccan-Jewish Recipe from 13th Century Andalusia". *The Sephardi Report*, Vol. 6, No. 1 : p.78.
- 2019** "The Hidden Jewish Culinary Heritage: Examples of the Pervasiveness of Crypto-Judaic Practices in the Americas" is in the process of being published in the US revue *Sephardi Report*.
- 2018 (01 June)** "Maqrud المقروض or Maqrūt المقروط: A Moroccan-Sephardi Recipe for Ramadan," *The Sephardi World Weekly*.  
<http://eepurl.com/dwVZBf>
- Article published online by the US organization *Jewish Book Council*:
- 2021 (28 June)** "Excerpt — Sephardi: Cooking the History" <https://www.jewishbookcouncil.org/pb-daily/excerpt-sephardi-cooking-thehistory>
- Culinary articles published in the US online revue *Tablet Magazine*:
- 2020 (March)** "This Purim, Celebrate with Hojuelas, a Delicious Sephardic Treat. Move over, hamentaschen"  
<https://www.tabletmag.com/scroll/300455/this-purim-celebrate-withhojuelas-a-delicious-sephardic-treat>
- 2019 (January)** "A Centuries-Old Green Delicacy for Tu B'Shevat"  
<https://www.tabletmag.com/scroll/279092/a-centuries-old-green-delicacy-fortu-bshevat>
- 2018 (December)** "Making Hanukkah 'Japonesas,' the Jewish Doughnuts of Medieval Spain"  
<https://www.tabletmag.com/scroll/276221/making-japonesas-the-jewishdoughnuts-of-medieval-spain>
- 2018 (September)** "Making Mufleta, History's Oldest Jewish Pastry, for the Holidays"  
<https://www.tabletmag.com/scroll/270379/making-mufleta-historys-oldestjewish-pastry-for-the-holidays>
- Articles published in the US revue *The Forward*:
- 2018 (September)** "Use for Etrog after Sukkot for This Fragrant Eggplant Dish"  
<https://forward.com/food/410991/use-your-etrog-after-sukkot-for-thisfragrant-eggplant-dish/?attribution=author-article-listing-2-headline>
- 2018 (November)** "Goodbye Latkes, Hello Tortitas de Acelga for Hanukkah"  
<https://forward.com/food/413976/goodbye-latkes-hello-tortitas-de-ancelga-forhanukkah/>

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## BOOK PRIZE

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- Sephardi*                    ▷ “Best Jewish Cookbook” by the Gourmand World Awards (2021)
- Jews, Food and Spain*    ▷ “Finalist” in the Sephardic culture category, by the National Jewish Book Awards (2023).
- ▷ “Best Jewish Culture Book” by the Gourmand World Awards (2023)

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## CONGRESS ORGANIZATION

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- Foodish                    Member of Foodish Advisory Board of ANU Museum (Tel Aviv, Israel)
- Micrologus                International Conference organized by CoReMA research program (ANRFWF, Univ. of Tours – Univ. of Graz) with the support of DIMAGIR research program (Region Centre Val de Loire-Univ. of Orléans) and CESR (Univ. of Tours).

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## LECTURES, TALKS, PANELS

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- 2027 (Spring)**            **Lecture and workshops at Oberlin University, USA**
- 2026 (November)**      **Lecture and workshops at Charleston University, South Carolina, USA**
- 2026 (August)**            **Event for the 375th anniversary of the Jewish History in Curaçao.**  
**Lecture and workshops for the Jewish Museum of Curaçao, Curaçao.**
- 2026 (April)**              **Lecture and workshop at Temple University, Philadelphia, USA.**
- 2026 (February)**        **Lecture and workshop at Syracuse University, Syracuse, USA.**
- 2026 (January)**         **Lecture and workshop at Groningen University, Netherlands, for the Winter School, Netherlands.**
- 2025 (October)**         **Filming and talk for ANU Museum, Tel Aviv, on the oldest Challah recipe, for the FOODISH department.**
- 2025 (October)**         **Filming documental for the Israeli Channel KAN 11 on “Jews in a Muslim space”**

- 2025 (August)**                    **Lecture at the Hebrew University, for the World Jewish Congress** (validated but I could not attend)  
On “Chocolate and Sephardic Jews: Religious and Commercial Practices from the 16th to 18th Century”
- 2025 (March)**                    **Lecture at Berkeley University, The Magnes (CA, USA)**  
On “The texts you can taste: The Sephardic culinary Heritage”
- 2025 (March)**                    **Lecture at UCLA, Alan D. Leve Center (CA, USA)**  
On “The Sephardic culinary heritage of the Jews of Spain according to the Oldest Medieval Spanish Cookbook”
- 2025 (February)**                **Lecture (online) for Oxford University (Critical Food Network)**  
On “The oldest Jewish recipes”
- 2025 (January)**                **Lecture and Workshop at Groningen University (Netherlands) for the Winter School on “Commensality and Cultural Heritage”**  
On “Reconstructing Culinary Memory and Migration: Sephardic Jewish Heritage Through the Lens of Historical texts”
- 2024 (November)**              **Lecture at the University of Tours**  
On “Chocolate and Sephardic Jews: Religious and Commercial Practices from the 16th to 18th Century”
- 2024 (October)**                **Lecture at The Jewish Museum of South Beach/Florida International University**  
On “Sephardic foods: Matzah and Flour recipes in the Sephardic History”
- 2024 (24 June)**                **Keynote for New York University program “El taller”, in Madrid.** On “ El patrimonio culinario judío de España desde el siglo XIII hasta la diáspora actual España”.
- 2024 (7 April)**                 **Talk at the Free Public Library of Philadelphia: Conversation with Chef Michael Solomonov.**  
Presentation of the results of the SIMS fellowship at UPenn (April-May 2024), on the Spanish Inquisition trials.
- 2024 (20 February)**            **Lecture at the Jewish Museum (South Beach, Miami)**  
On “The Sephardic culinary heritage of the Jews of Spain in the diaspora”.
- 2024 (1 February)**            **Lecture at the University of Bordeaux-Montaigne**  
On « Les Juifs et l’Espagne. Perceptions sociales et évolutions des pratiques alimentaires. XIIIe-XVIe siècle ».

- 2023 (10 April)**                    **Lecture at Yale University**  
On “The culinary heritage of the Jews of Spain, from the late Middle Ages to the Early modern period / Book talk: " *Jews, Food and Spain: The Oldest Medieval Spanish Cookbook and the Sephardic Culinary Heritage*”
- 2023 (8 March)**                    **Conversion with Pr. Benjamin Gampel for the Jewish Theological Seminary of New York**  
On “Food and persecution of the Jews of Spain, from the late Middle Ages to the Early modern period”
- 2023 (28 February)**                **Lecture for the annual Silvers Visiting Scholar in the Jewish Studies Program at the University of Pennsylvania**  
On “The Sephardic Jewish recipes within a 13th century Andalusian cookbook in Arabic.”
- 2022 (28 September)**              **Roundtable : « Une histoire d’absence ou un siècle oublié ? Témoigner des Juifs dans la France prémoderne » (projet SION-Digit)**  
On “L’adafina, de l’oppression à la permanence : reflet d’un patrimoine culinaire juif séfarade vivant.”
- 2022 (12 August)**                    **Talk and book launch at ANU Museum (Museum of the Jewish People), Tel Aviv**  
Talk and cocktail: Sephardi cuisine
- 2022 (8-12 August)**                **18<sup>th</sup> International Congress** World Congress of Jewish Studies scheduled by The Hebrew University of Jerusalem (Israel)  
“Fasting and *Marranism*. Reflections on Fasting as a means of identifying the Sephardic *Conversos* of the Americas (16th-18th centuries).”  
<https://www.jewish-studies.org/congress-2/>
- 2022 (16 June)**                    **Talk at the Museum of Art and History of Judaism (Paris):**  
“ Les traditions culinaires juives dans l’Espagne musulmane.”
- 2022 (2-3 June)**                    **International Conference at the IEHCA (Tours)**  
“Dis-moi que tu jeûnes et je saurai que tu es Juif.”
- 2022 (27 April)**                    **Lecture (virtual) for The Jewish Theological Seminary (NYC, USA)**  
“The History of Sephardic Cuisine”  
URL: <https://www.jtsa.edu/event/sephardi-cuisine/>
- 2022 (18 March)**                    **Lecture at Carnegie Mellon University, Pittsburgh (États-Unis)**  
“The *Sephardi* cookbook as a reflection on the Sephardic culinary heritage of the Jews of Spain and the Diaspora.”
- 2021 (6 June)**                    **Round table conversation at the Institute of the Arab World, Paris (France)**  
“La cuisine arabe et le monde. Du moyen âge à aujourd’hui,” with Farouk Mardam-Bey, Mohamed Ouerfelli and Loïc Bienassis (moderator).

- 2021 (May)** **International Conference « La recette culinaire », Tours (France) :** La recette du XII<sup>e</sup> au XVII<sup>e</sup> siècle entre l’atelier et la cour (Europe, Islam, Extrême-Orient) (online).  
  
Organization: Research Program CoReMA (Corpus of Recipes of Middle Ages ; ANR-FWF, Univ. of Tours-CESR – Univ. de Graz).  
“The Making of braids » recipe. Reflection on *Challah* recipe and origin”.
- 2020 (07–11/10)** **“Les rendez-vous de l’Histoire”, Blois (France)**  
“ Histoire culinaire des Juifs d’Espagne. Approches et réflexions sur un sujet complexe”
- 2020 (17–19/06)** **International and interdisciplinarity conference “Formulas in Medieval Culture” scheduled by the Centre d’Études Médiévales de Sorbonne Université and the American University of Paris, Paris (France) – (rescheduled)**  
“La préparation culinaire andalousienne ou la formule du sain Plaisir XII<sup>e</sup>-XIII<sup>e</sup> siècle”.
- 2020 (04–05/06) (rescheduled)** **6<sup>th</sup> International Conference at the IEHCA, on Food&History, Tours (France)**  
“Entre Plaisir et santé : les recettes culinaires du *Kitāb al-ṭabīh*”.
- 2020 (11–13/05)** **“The Global Nação: The Spanish and Portuguese Global Jewish Community”. Conference organized by the American Sephardi Federation, The Institute of Jewish Experience and the Yeshiva University of New York, New York (USA) - (rescheduled)**  
“Eggplant and the Jews. From Spanish to Sephardic Jews, back to an iconic foodstuff through recipes and practices in the Iberian Peninsula”.
- 2019 (04–06/12)** **2<sup>nd</sup> International Symposium on Food Research organized by the Laboratory of Historical Studies on Drugs and Food (LEHDA-USP) and the Programa de Pós-Graduação em História Social of the University of São Paulo (USP), São Paulo (Brazil)**  
“Between health and pleasure: the culinary recipes of the *Kitāb alṭabīh*”.
- 2019 (01–02/07)** **1<sup>st</sup> International Congress of the Society of Jewish Studies (SEJ), Strasbourg (France)**  
“L’aubergine et les Juifs, à travers les livres de cuisine anciens de la péninsule Ibérique écrits en arabe du XII<sup>e</sup> au XV<sup>e</sup> siècle”.
- 2019 (12/04)** **“Ma thèse en 5 minutes”, Paris (France)**  
At the “Institut du Monde Arabe” and the Institute of the Islamic World (Paris)
- 2018 (29/11)** **“Rencontres judéo-musulmanes Salam/Shalom”, Bordeaux (France)**  
“Similitudes et différences dans l’alimentation (vin, viande, légumes) des Juifs et des musulmans en Espagne au XIII<sup>e</sup> siècle)”.
- 2018 (Sept.)** **20<sup>th</sup> Conference on Judeo-Spanish Studies, organized by the Salti Institute for Ladino Studies in Collaboration with the Consejo Superior de Investigaciones Científicas, Madrid, at Bar-Ilan University, Tel Aviv (Israel)**  
“El patrimonio culinario judío de la Península Ibérica a través de un manuscrito del siglo XIII. Ejemplos de la pervivencia de recetas en la cocina de los sefardíes de España y de Marruecos”.

- 2018 (June)**                    **4<sup>th</sup> International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France)**  
 “Entre similitudes et différenciations : états des lieux et réflexions sur l’aubergine et ses pratiques culinaires chez les Juifs et les musulmans dans la péninsule Ibérique et en Sicile du XII<sup>e</sup> au XV<sup>e</sup> siècle”.
- 2018 (April)**                    **143<sup>rd</sup> International Conference for the CTHS (National Congress of the Historic and Scientific Associations), Paris (France)**  
 “Le patrimoine culinaire de l'Espagne actuelle au travers des livres de cuisine anciens : Approches quant à l'évolution et la permanence de la pratique de certaines recettes”.
- 2017 (Nov.)**                    **International Conference for the SCJS, Philadelphia (USA)**  
 “The hidden Jewish culinary heritage of the Iberian Peninsula through a manuscript of the 13th century. Examples of the Pervasiveness of some of these recipes in Venezuelan and Colombian cuisine”.
- 2017 (June)**                    **3<sup>rd</sup> International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France)**  
 “Entre coexistence et différenciations : états des lieux et réflexions sur les pratiques culinaires des Juifs et des musulmans dans la péninsule Ibérique et en Sicile du XIII<sup>e</sup> au XV<sup>e</sup> siècle”.
- 2017 (Jan.)**                    **Synagogue of Bordeaux, for the Beth Halimoud, Bordeaux (France)**  
 “Présentation de recettes juives espagnoles du XIII<sup>e</sup> siècle : un patrimoine caché”.
- 2016 (June)**                    **2<sup>nd</sup> Lecture for the International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France)**  
 “La cuisine juive dans les livres de cuisine de la péninsule Ibérique”.
- 2016 (May)**                    **Diwān Association of PhD candidates about the Islamic world and investigations, at the Casa de Velásquez, Madrid (Spain)**  
 “Réflexions sur le patrimoine juif selon le *Kitāb al-ṭabīh*”.
- 2015 (June)**                    **Diwān Association of PhD candidates about the Islamic world and investigations, Lyon (France)**  
 “Les livres de recettes de la péninsule ibérique (XII<sup>e</sup>-XV<sup>e</sup> siècle) : Evolution d’un genre et permanences d’usages traditionnels et religieux”

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## FELLOWSHIP & PRIZE

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- 2024**                      **SIMS Visiting Research Fellowship, from the University of Pennsylvania** at the Schoenberg Institute for Manuscript Studies at the University of Pennsylvania Libraries to conduct research on your proposed topic: “From Persecution to Plate: Uncovering the Culinary Practices of Sephardic Jews through Inquisition Trials”. (\$5000)
- 2021**                      **David Gitlitz Emerging Scholar Prize, from the Society for Crypto-Judaic Studies**  
Dedicated to encouraging the research in the Crypto-Judaic field of Sephardi Studies. (\$250)
- 2018**                      **Broome & Allen Fellowship from the American Sephardi Federation**  
(\$1000)  
Dedicated to recognizing impressive academic accomplishments and service on behalf of the Sephardic community, as well as encouraging continued excellence in the field of Sephardi Studies.

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## RESEARCH CENTER & RESEARCH PROGRAM

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- 2026 (February)**                      **From Gómez-Bravo, A.M. Book Review Essay**—Food and the Construction of Jewish Identity: Piñer, Hélène Jawhara, *Jews, Food, and Spain: The Oldest Medieval Spanish Cookbook and the Sephardic Culinary Heritage*; and *Matzah and Flour: Recipes from the History of the Sephardic Jews. Cont Jewry* 46, 19 (2026). <https://doi.org/10.1007/s12397-026-09715-z>
- 2026**                      **Project Shema selected my research proposal on Jewish culinary practices in Spain**  
(\$5000)
- 2020-**                      **Research member of the research center of the CESR (UMR 7323 du CNRS)**  
<https://www.cesr.cnrs.fr/chercheurs/helene-jawhara-piner>
- 2019-2020**                      **Research member for the program of research CoReMa (Corpus of Recipes of the Middle Ages), University of Tours.**
- 2015-2016**                      **Research member for DYPAC (Dynamiques patrimoniales et culturelles - UR 2449), University Paris-Saclay.**

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*RESEARCH DISSEMINATION PROJECTS*

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- 2026 (6 April)** Conversation with Chef Michael Solomonov for Hillel at Temple University, Philadelphia, USA.
- 2026 (3 April)** Sephardic Passover dinner for the 1<sup>st</sup> Shabbat Summer series of Chef Solomonov, at Zahav restaurant, Philadelphia, USA
- 2026 (8 March)** Online lecture for WISJ : Women Initiative for Jewish Studies, New Rochelle, NY, USA.  
On: Inquisition trials and the Table: Oppression and the Culinary Legacy of the Spanish Jews
- 2025 (16 March)** Online workshop for Global Jewish Food Festival (The Noshers)
- 2025 (10 March)** Talk and convo (with Jake Cohen) at The Streicker Center, NYC
- 2025 (9 March)** Talk and convo (with Pati Jinich) at Bold Fork Books bookstore (Washington DC)
- 2024 (December)** Talk (online) for the Sephardic Genealogical Society on “Food in inquisition trials”
- 2024 (October)** Talk at Books and Books bookstore (Miami)
- 2024 (20 February)** Book talk of “Jews, Food and Spain” and “Sephardi” with the Florida International University.
- 2024 (16-19 February)** Main presenter at Ramah Darom for B’tavon, culinary exploration through the tastes, history, diversity and connections of all things Jewish food culture.
- 2023 (18 December)** Talk (online) for the Museum of Jewish Heritage, NYC, on The culinary heritage of the Jews of Spain.
- 2022 (12 December)** Cooking Class for Tribe 12 at Mikveh Israel, Philadelphia.
- 2023 (11 December)** Cooking Class at the Moise Safra Center, on Hanukkah and Jewish Food History, New York.
- 2023 (11 December)** Talk on Hanukkah Food practices through inquisition trials at DOROT, New York
- 2023 (12 November)** Talk (online) for the Culinary Historians of New York, on Cooking the history of the Jews of Spain.

- 2023 (7 &14 November)** Two sessions (online) for RoundTable 92Y, New York, on Culinary History of Jewish Spain.
- 2023 (October)** Sephardic Sukkot diner at the restaurant Merkavá with chef Daniel Ovadia, Mexico City
- 2023 (17 March)** Cooking Class on Sephardi Cuisine, at La Térmica, Málaga, Spain
- 2022 (8 December)** Cooking Class at the Moise Safra Center, New York.
- 2022 (10 April)** Virtual session: Sephardic food in Jewish History, for « Moishe House » (Jerusalem, Israel).  
- “Almodrote & Toledan Empanadas in Sephardic History”
- 2022 (18 March)** Sephardic diner at the restaurant Morcilla (Pittsburgh) with chef Michael Solomonov
- 2022 (17-18 March)** Shooting photo for Table Magazine (Pittsburgh) with chef Michael Solomonov.  
Thematic: Sephardic dishes for Rosh HaShana
- 2022 (08 February)** Virtual Session: Hojuelas for Purim pour « Jamie Geller Show: Feed your soul » (NYC, États-Unis).  
Thematic: “Hojuelas, the Sephardic treat for Purim”  
<https://jamiiegeller.com/recipes/hojuelas/>
- 2022 (26 January)** Virtual Session: Adefina in Sephardic pour « The Forward » and « Jewish Arts Boston (NYC, États-Unis).  
Thematic: “Sephardic roots in Israeli cuisine »  
<https://forward.com/food/479481/jewish-food-deepest-secrets-helen-pinersephardic-cooking-inquisition/>  
<https://forward.com/food/481511/adafina-hamim-cholent-sephardic-shabbatstew/>
- 2022-** Project: “Savor: A Sephardic Music & Food Experience”  
<https://fundraising.fracturedatlas.org/savor/campaigns/4932>
- 2022-** Educational Food Project with Foodish at ANU Museum (Tel Aviv, Israel)
- 2021 (05 December)** Virtual Session: “Eid al-Banat and Jewish food” pour l’American Sephardi Federation” (NYC, États-Unis).  
Thematic: “Eid al-Banat : the rebirth of a Sephardic holiday”  
<https://americansephardi.org/event/eid-al-banat/>
- 2021 (15 November)** Virtual Session: “Jewish cuisine and memory” for “Dorot” (NYC, USA). Thematic: “Jewish food: transmittion and legacy”

- 2021 (12 September)** **Virtual Session: Cooking the History for “Milk Street” (Boston, USA).** Thematic: “The neulas encanonadas in Sephardi cuisine”
- 2021 (05 September)** **Virtual Session for the Russian fondation Eskolot.**  
Thematic: “The Sephardi cookbook and Jewish History”  
<https://eshkolot.ru/en/library/text/43747>
- 2021 (30 June)** **Virtual Session for the National Museum of American Jewish History (Philadelphia, PA, USA)**  
Thematic: The American culinary Jewish heritage
- 2021 (7 June)** **Recorded interview (in Spanish) for Centro Sefarad-Israel (Madrid, Spain)**  
Thematic: cookbook talk “Sephardi: Cooking the History”  
<https://www.youtube.com/watch?v=z0-Eox8TkC>
- 2021 (02 June)** **Interview (in Spanish) for Radio Sefarad.**  
Thematic: “Sephardi: Cooking the History”, con su autora Hélène JawharaPiñer  
<https://www.radiosefarad.com/sephardi-cooking-the-history-con-su-autorahelene-jawhara-piner/>
- 2021 (February)** **Pedagogical and culinary session for The Edward and Rose Berman Hillel Jewish University Center of Pittsburgh.**
- 2020-2021** **“Sephardic Culinary History with chef Hélène Jawhara Piñer”,** 13 culinary and historical sessions organized by the American Sephardi Federation and the Institute of Jewish Experience.
- 2020 (Nov.)** **Historical and culinary live session for « Contra Costa Midrasha » (CA, USA)**
- 2020 (19-28/04)** **"The Great Big Jewish Food Fest" (USA). Historical cooking demonstration (Zoom)**  
*The Bread of the Seven Heavens/ El pan de los siete cielos*  
<https://www.facebook.com/greatbigjewishfoodfest/videos/686741942103228/>
- 2018 (25/11)** **Yom HaTorah, Bordeaux (France)**  
Talk for Bordeaux’s Jewish community “L’aubergine et les Juifs de la péninsule Ibérique au XIIIe siècle”.

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## LANGUAGES SKILLS

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French: Native Speaker

Spanish: Native Speaker

English: Fluent

Portuguese: Good

Arabic: Basic

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## *SOCIAL MEDIA*

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