

Fave Foods of the FamousSM

Zade Dirani



A native of Jordan, pianist and composer Zade Dirani has been acclaimed worldwide as an artist who dedicates his music to the building of peace and harmony among cultures and nations. He studied in Amman, Jordan and the Berklee College of Music in Boston, and regularly performs for royalty worldwide. Beginning next month, he will launch his tour, "Roads to You: Celebration of One World," with thirty-four musicians from eighteen countries. His new CD, Beautiful World, will also be released in May. For more info: www.zade.com and www.roadstoyou.com

What would be considered Jordanian "fast food?"

"Falafel and Shawirma, which is similar to a Greek Gyro. Our Jordanian national dish is Mansaf. It is not considered a fast food; however, it's extremely popular with Jordanians and their guests. Mansaf consists of rice, lamb, and jamid, which is a special yogurt sauce that's prepared by the Bedouins."

When you travel the world on tour, where do you like to eat? And have you ever had certain foods flown in from somewhere?

"One of the many great things about traveling is that you are able to sample local ethnic favorites. I try to stay away from the tourist spots. Instead, I like to seek small, family-owned restaurants that are personally recommended by the locals. The only meal I might be flying into Jordan would be a traditional American Thanksgiving turkey dinner. In November of 2006, I am going to be working in rural Jordan on a cultural program that introduces the benefits of music appreciation to underprivileged children. I think it will be great fun to fly in turkeys for the whole village!"

Have you ever written a song in which food was mentioned?

"My music is mostly instrumental. But great food always helps you become more creative. When you are well fed, rested, and having fun, the music just flows! I remember while recording the Beautiful World album in Beirut in the summer of 2005, we would always make a production out of our dinners. My friend and composer, Jad Rahbani, knew exactly where to go and what to order. The great food definitely contributed to the creation of the album."

What's the typical breakfast in your home country?

"An Eastern Mediterranean breakfast would include labneh, which is a thick yogurt spread, olive oil, mint, olives, humus spread, pita bread, fresh tomatoes and cucumbers, and mint tea."

Dressing room faves:

"I always need my chocolate fix prior to any performance! Three dark chocolate Godiva truffles and lots of Pellegrino water are always in the contract."