



Dukkah

Ingredients:

- 150g Sesame seeds
- 100g Almonds
- 30g Cumin seeds
- 50g Coriander seeds
- 1 tsp Salt
- ½ tsp Black pepper corns

Method:

Dry roast sesame seeds, almonds, cumin and coriander for about 8 minutes and then allow to cool.

Once cool, add salt and peppercorns and place all in a blender to form a coarse powder.

Store the mixture in an airtight container in the fridge until ready to use.

Use to dip bread soaked in olive oil or add to nut butter on a vegetable stick.
