

DUKKAH

Jay
Halford

 Makes 200g.

 Total Time: 15min

 Storage: 5 days in the fridge

Ingredients:

- 110g hazelnuts
- 80g Sesame Seeds
- 2 tablespoons coriander seeds
- 2 tablespoons cumin seeds
- 2 teaspoons freshly ground black pepper
- 1 teaspoon Malden sea salt

Equipment needed: Oven, Food processor, Baking tray, Blender

Method:

Preheat oven to 180°C.

Spread the hazelnuts over a baking tray and cook in preheated oven for 3-4 minutes or until toasted.

Rub the hazelnuts between a clean tea towel to remove as much skin as possible.

Place the toasted hazelnuts in the bowl of a food processor and process until roughly chopped.

Transfer them to a large bowl.

Heat a medium frying pan over medium heat. Add the sesame seeds and toast them, stirring, for 1-2 minutes or until golden. Add to the bowl with the hazelnuts.

Place coriander seeds and cumin seeds in frying pan over medium heat, and cook, stirring frequently, for 1-2 minutes or until aromatic and seeds begin to pop.

Transfer seeds to a mortar and pestle or a blender with a milling attachment on it. Pound until finely crushed (alternatively, use a coffee or spice grinder). Add the crushed spices, pepper and salt to the hazelnut mixture and mix well.

Serve Dukkah with some extra virgin olive oil and crusty bread.

Additions

Fresh herbs are a great addition – you could try coriander or parsley.