

## Egyptian Dukkah

It's great to have dukkah on hand because it can jazz up any dish you're whipping up.

vegetarian  gluten-free  dairy-free

**Makes 1 jar**

**5 minutes preparation**

### Ingredients

1 cup hazelnuts  
½ cup sesame seeds  
¼ cup cumin seeds  
¼ cup coriander seeds  
¼ cup fennel seeds  
2 teaspoons dried mint  
1 teaspoon fine sea salt  
Freshly ground pepper

### Preparation

1. Measure out all the ingredients for the dukkah separately. Heat a dry (un-oiled) skillet on the stove over medium heat. Toast each of the nuts and seeds separately (due to the difference in size they'll toast at different times). Shake the pan often.
2. Combine the toasted nuts, seeds, mint, salt and pepper in a food processor and pulse until desired consistency. I like to leave mine rather coarse but you can process longer so you end up with a finer mixture. It's up to you!

### Hints

1. If you don't have cumin, coriander or fennel seeds in your pantry, swap for approximately 2 teaspoons of each spice. Adjust flavour to suit your taste by adding more or less of any ingredient.
2. Store dukkah in an air tight container or a zip-lock bag. Keeps in the freezer for up to 3 months or keeps in the fridge for up to 1 month.



Recipe from: *dishing up the dirt*