



Dukkah



allrecipes!

Prep
20 m

Cook
5 m

Ready In
25 m

Recipe By: rosichops

"An Egyptian spice blend that is wonderful. The more you eat it the more addictive it becomes. Serve with toasted crusty bread (Turkish bread is great for this), and olive oil. Dip bread into olive oil, then into the hazelnut mixture and enjoy this unique and addictive mix."

Ingredients

2/3 cup hazelnuts	2 tablespoons cumin seeds
1/2 cup sesame seeds	2 tablespoons freshly ground black pepper
2 tablespoons coriander seeds	1 teaspoon flaked sea salt

Directions

- 1 Preheat the oven to 350 degrees F (175 degrees C). Place the hazelnuts on a baking sheet, and bake for about 5 minutes, or until fragrant. While the nuts are still hot, pour them onto a tea towel. Fold the towel over them to cover, and rub vigorously to remove the skins. Set aside to cool.
- 2 In a dry skillet over medium heat, toast the sesame seeds until light golden brown. Pour into a medium bowl as soon as they are done so they will not continue toasting. In the same skillet, toast the coriander and cumin seeds while shaking the pan or stirring occasionally until they begin to pop. Transfer to a food processor. Process until finely ground, then pour into the bowl with the sesame seeds. Place the cooled hazelnuts into the food processor, and process until finely ground. Stir into the bowl with the spices. Season with salt and pepper, and mix well.

ALL RIGHTS RESERVED © 2017 Allrecipes.com
Printed From Allrecipes.com 7/1/2017