



Homemade Dukkah

8 servings

10 minutes

Ingredients

1/2 cup Hazelnuts (roasted, unsalted)
1/3 cup Almonds (roasted, unsalted)
2 tbsps Sesame Seeds (white and/or black, toasted)
2 tbsps Coriander Seed
1 tsp Fennel Seed
1 tsp Cumin (ground)
Sea Salt & Black Pepper (to taste)

Directions

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Combine all ingredients into a food processor or blender. Process until you reach a coarse grainy texture. Transfer to a bowl or airtight container and enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to two weeks.

Serving Size: One serving is equal to approximately two tablespoons.

Nut-Free: Use sunflower seeds instead of walnuts and almonds.

More Flavor: Add your choice of spices and dried herbs, cashews, walnuts, green peppercorns and/or black cumin.

Serve it With: Bread or vegetables dipped in oil, or added to soups, dips, roasted vegetables or salads.