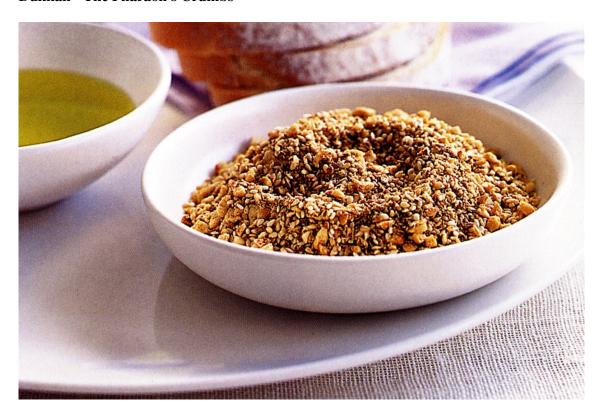
DUKKAH

Dukkah - The Pharaoh's Crumbs



Ingredients (yields 30 servings):

1/4 cup of hazelnuts

½ cup nuts

1/8 cup of white sesame

1/8 cup of sunflower seeds

2 tsp coriander seed

2 tsp cumin seed

2 tsp spicy smoked paprika

Peppercorns to taste

Salt to taste

Preparation:

- 1. In a fry pan place the white sesame and sunflower seeds to toast and stir to avoid burning and setting aside.
- 2. In the same fry pan also toast the hazelnuts and nuts and always stir not to burn and then set aside.
- 3. Put the coriander and cumin seeds in the fry pan and toast until they start to bounce.
- 4. In a mixer grind the cold sesame and sunflower seeds and then grind the pepper, cumin and coriander seeds.
- 5. Finally, grind the chestnuts and hazelnuts into larger pieces.
- 6. Mix ingredients and season with salt and paprika.
- 7. Store in a glass with a lid in a cool place.

Dukkah - Salted Granola



Ingredients (yields 30 servings):

½ cup hazelnuts

1/4 cup sesame

- ½ tbsp cumin seeds
- ½ tbsp coriander seeds
- 1 tsp black pepper seeds
- 1 tsp salt or coarse salt

Preparation:

- 1. Place the hazelnuts in a baking dish and bake for 8 to 10 minutes in a medium oven and do not let burn.
- 2. Remove from oven and allow to cool.
- 3. Meanwhile, toast the sesame seeds in a fry pan for 1 to 2 minutes until golden and fragrant.
- 4. Proceed in the same way with cumin and coriander seeds.
- 5. In a large pestle or food processor grind all ingredients well.
- 6. Store in a glass with a lid in a cool place.

Dukkah - Pharaonic Secret



Ingredients (yields 30 servings):

½ cup toasted cashews

1/4 cup of hazelnuts

1/4 cup pistachios

½ cup white toasted sesame seeds

2 tbsp coriander seeds

2 tbsp cumin grains

Black pepper to taste

1 pinch of salt

Preparation:

- 1. Put coriander seeds and cumin grains in a blender
- 2. Crush well and then add the nuts, sesame, salt and pepper.
- 3. Let it grind to the desired texture that should be like crumbs.
- 4. If you prefer, leave some larger pieces of nuts.
- 5. Store in a dry, tightly closed jar for storage.