

## DUKKAH

### Dukkah - The Pharaoh's Crumbs



#### **Ingredients (yields 30 servings):**

- ¼ cup of hazelnuts
- ¼ cup nuts
- ⅛ cup of white sesame
- ⅛ 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

¼ 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

¼ cup of hazelnuts

¼ 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.