Almond dukkah

A fragrant combination of roasted nuts and seeds. Use for a tasty snack or starter by dipping in some crusty bread to Extra Virgin Olive Oil, and then into the delicious dukkah.

Ingredients

½ cup skin on whole almonds

¼ cup sesame seeds

1 tbsp coriander seeds

1 tbsp cumin seeds

½ tsp black pepper corn

1 tsp salt

Method:

1. Preheat the oven to 180C.
2. Roast the almonds until golden for about 5-8min, and then set aside.
3. Toast sesame seeds cumin and coriander in the frying pan until golden.
4. Put the roasted almonds in a blender and pulse until they’re roughly chopped. Add the

remaining ingredients and pulse further until course but not too powdery.

5. Store in an airtight container in the fridge to keep fresh.