

Dukkah (pronounce the u as in duke, dū'ka) originated in Egypt. It is made a mixture of seeds, nuts various roasted nuts and spices. It can be used as a topping over salads, pasta or anything else that takes your fancy.

The recipe below uses Australian spices but you can try any spice, herb or nuts that takes your fancy.

Use the following as a basis for creating your delicious dukkah.

You can use a coffee grinder or food processor to chop the nuts.

Ingredients

- 80 g Macadamia nuts
- 40 g Cashews
- 40 g sesame seeds
- 1 teaspoon Lemon Myrtle powder
- 2 teaspoons Tasmanian Bush Pepper seeds
- 1 teaspoon Sea Salt

Method

- Chop macadamia and cashew nuts using a coffee grinder or food processor.
- Similarly, grind the sesame seeds, Tasmanian Bush Pepper and sea salt to a coarse consistency. Be careful not to turn the mixture into a paste.
- Mix all ingredients together and store in the refrigerator.