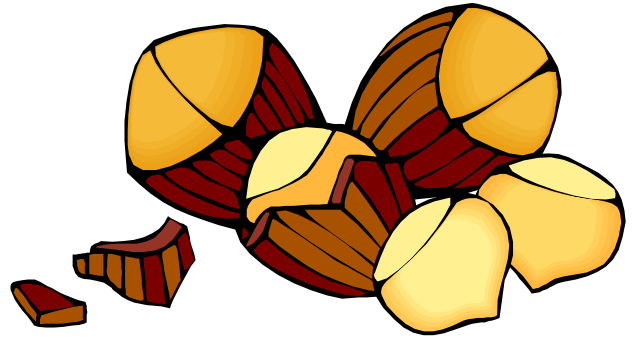


# Dukkah

Serves lots as a starter

**Warning this recipe  
contains nuts**



## Ingredients

½ Cup dry roasted Sesame seeds

½ Cup dry roasted Coriander seeds

1 Cup dry roasted Macadamia and Almonds or Hazelnuts and Almonds

¼ Cup Cumin Seed

¼ tsp Salt

Freshly ground black pepper

## Method

Chop the seeds in a food processor using the metal blade. Take care not to over process. Do the same with the nuts. Mix all the ingredients together and store in an air tight container. Jam jars with a metal lid are ideal.

## Serve

Put a small quantity of this mixture in a ramekin or similar sized container. Serve with **Fresh** warm bread chunks and a flat plate with olive and Balsamic Vinegar in it. Break off some bread, dip in the Oil and Vinegar then dip the bread into the mixture. Wash down with a glass of wine. – Enjoy!