

Dukkah... in Memory of Trudi...

the best Dukkah-Cook in the Universe

Trudi

Picture taken by Gabriela,
taken at Trudi and Rory's Home
in Little Hamilton SA
August 2007



Ingredients:

250 g Sesame Seeds

125 g Coriander Seeds
grind just before roasting

75 g Almond or Hazelnut Meal

75 g Cumin powder

1 ⅓ Tb Sea salt

1 Tb freshly ground Pepper

Method:

roast in non stick wok until toasted and place into large saucepan

roast and add to the above and toss with Seeds immediately to mix flavors

roast and add to the above and toss

roast very brief and add to the above

add to the above and toss all ingredients.

Let cool in saucepan and then place into airtight container.

Store in a cool place, never in fridge. Will keep for up to one month but tastes best fresh.

To serve: place Dukkah into one small bowl and good quality Virgin Olive Oil into another. Cut a French Stick or Turkish Bread into small pieces for dipping... and enjoy!
Dukkah is suitable to accompany pre dinner drinks or can be served as a snack, anytime.



Other uses: sprinkle Dukkah over meat after roasting or add to Salads and Soups for extra flavor... let your imagination guide you!

Origin: Dukkah is an Egyptian spice mixture used in Middle Eastern recipes: traditionally used for dipping Bread into, with Olive Oil ...