



Dukkah Seasoning Blend

SERVES: 13

1/4 cup chopped raw hazelnuts

or 2 tablespoons chopped raw hazelnuts and 2 tablespoons chopped raw pistachio nuts

3 tablespoons unhulled sesame seeds

3 tablespoons coriander seeds

2 tablespoons cumin seeds

2 teaspoons caraway seeds

1 teaspoon cardamom

Optional:

1/4 teaspoon fennel seeds

1 teaspoon saffron

1 teaspoon sweet paprika

In a pan over low heat, lightly toast the hazelnuts, sesame seeds, coriander seeds, cumin seeds and caraway seeds (and fennel seeds if using). Place in a blender along with the cardamom (and saffron and sweet paprika if desired) and blend until a coarse powder consistency is achieved.

Place in an air-tight container and store refrigerated for up to one month.