

## Dukkah

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One triggered by Paul and Liz's trip to New Zealand in 2009. It made such an impression that Paul had to write about it so there's clearly a need to make a note of it. The idea is to dip bread in olive oil, then into this Dukkah mixture.

This version comes from Claudia Roden's, *A New Book of Middle Eastern Food*.

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### Planning

serves:	An army
prep time:	15 mins
cooking time:	n/a

### Ingredients

500g sesame seeds  
250g coriander seeds  
125g hazelnuts  
125g ground cumin  
Salt & pepper

### Method

Dry roast the ingredients separately, so as not to overcook any). Pound them together until they are finely crushed but not pulverized to a powder. A short blast in an electric blender would seem to save a lot of effort. Too long will release oil from the seeds and nuts forming a paste which we don't want.

Season with salt and pepper to taste.

This mixture can apparently be stored for many weeks in covered jars.