

Dukkah (Egyptian Spice Blend)

Recipe By Gil Marks



Cooking and Prep:  15
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim,
Rosh Hashanah, Sukkot

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb, Sugar Free

Source: OU Kosher

Some versions of this Egyptian spice mixture contain pepper and thyme. It is added to lamb stews or mixed with olive oil and used as a bread spread

Ingredients (5)

Main ingredients

- 1/4 cup chopped hazelnuts
- 1/4 cup sesame seeds
- 3 tablespoons coriander seeds
- 2 tablespoons cumin seeds
- about 3/4 teaspoon salt

Start Cooking

Prepare the Spice Mix

1. In a dry medium skillet over medium-high heat, stir the nuts and sesame seeds until golden brown but not burnt (about four minutes). Let cool.
2. Add the coriander and cumin, grind, then stir in the salt.
3. Store in an airtight container for up to one week.