

# Dukkah - Nut Garnish

Makes 1 cup

This is a combination of several nuts, seeds, and spices used to garnish hummus and salads. I put a sheet of parchment paper on the baking pan to reduce cleanup time. I also use a spice grinder instead of a mortar and pestle.



## Ingredients:

- 1 cup hazelnuts
- 2 Tbsp. sunflower seeds
- 1 tsp. fennel seeds
- 1 Tbsp. cumin seeds
- 1 Tbsp. green (or white) peppercorns
- 3 Tbsp. coriander seeds
- 1 1/2 Tbsp. sesame seeds
- 1/2 tsp. nigella seeds
- 1/2 tsp. sea salt
- 1 tsp. sweet paprika

## Equipment

- Rimmed baking sheet
- Parchment paper
- Cast iron pan
- Nut chopper
- Spice grinder

Dukkah:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 325	
	Line a rimmed baking sheet with parchment paper. Spread 1 cup hazelnuts on the baking sheet	1      10
	Bake hazelnuts	20
	Add 2 Tbsp. sunflower seeds to pan. Keep separate.	1
	Bake hazelnuts and sunflower seeds	10
	Remove from oven and allow to cool	1
	Place a cast iron pan on the stovetop on medium heat to heat up	5
	Prepare the remaining seeds for rapid use	2
	In the hot, iron pan, toast 1 tsp. fennel seeds	1/2
	Add 1 Tbsp. cumin seeds. Toast with fennel until they start to pop. Transfer to a small bowl.	1/2
	Toast 3 Tbsp. coriander seeds until they start to pop. Transfer to another small bowl.	1
	Decrease the heat under the pan to low.	1
	Toast 1 1/2 Tbsp. sesame seeds and 1/2 tsp. nigella seeds until light brown. Transfer to another bowl.	3
	Rub cooled hazelnuts in your hands to remove some of the skins	1
	Chop hazelnuts coarsely and then transfer to another small bowl	2
	In a spice grinder, pulse the cumin, fennel, coriander, peppercorns, and sunflower seeds	2
	Combine with 1 1/2 Tbsp. sesame seeds, nigella, 1/2 tsp. salt, and 1 tsp. paprika.	1
	Store in an air-tight container	
	Total	59