

Dukkah (Thermomix)

Ingredients

Dukkah

2 tbsp sesame seeds whole
1 tbsp coriander seeds, whole
1 tbsp cumin seeds, whole
2 tsp black peppercorns, whole
1 tsp fennel seeds, whole
50 g hazelnuts or almonds

Preparation

Directions:

1. Place ingredients into the TM bowl and dry roast for 9 minutes at 100 degrees on Speed 1.

Remove lid and allow to cool.

Once cooled, pulse for 2 - 4 times with the TURBO button.

Store in an airtight jar or container in the fridge.

Comments & Tips

Serve with a small bowl of olive oil and a piece of toasted Turkish bread.