

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Almond and hazelnut dukkah recipe (plus three ways to use it!)

By Fransje Garland-Frost

Serves: 4-6

Cooking time: 15 minutes

Prep time: 10 minutes

Function: CircoTherm®

Cuisine: Middle Eastern

Ingredients

60 g blanched whole almonds
60 g hazelnuts, skins removed
60 g sesame seeds
2 tbsp whole coriander seeds
2 tbsp whole cumin seeds
¼ tsp dried chilli flakes
1 tsp ground black pepper
1-2 tsp salt (to taste)
Olive oil and bread to serve

If you like your food spicy, add more chilli flakes to taste.

Dukkah can be kept for 1 month in an air tight container.

Method

Preheat oven on CircoTherm® to 180°C.

Place hazelnuts and almonds on the universal enamel tray and roast almonds for 10 minutes. Allow to cool. When cool, place nuts in a food processor and process until coarsely chopped. Transfer nut mixture to a bowl.

Place the sesame seeds in a heavy based frying pan and toast over a medium heat until golden. Add to the bowl with the nuts. Add the coriander, cumin and chilli to the frying pan and cook over a medium heat until aromatic, about 2 minutes. Place the spices in a mortar and pestle and pound until finely crushed.

Add the spices, pepper and salt to the nut mixture and mix well. Place dukkah in a flat dish to serve. Dip pieces of crusty bread into extra virgin olive oil and then press into the dukkah to coat.

Three ways to use dukkah in your cooking

While the traditional way of enjoying dukkah with crusty bread is delicious, it's definitely not the only use for this delicious mixture. Here are three of our favourite ways to use leftover dukkah:

1. Sprinkled over roasted vegetables

Serve your salads or vegetables with a sprinkling of dukkah on the top for extra flavour and crunch. Roasted cauliflower in particular pairs beautifully with this recipe.

2. Folded through dips

Give your hummus an extra hit of flavour and texture with dukkah. You can either fold it through the dip as a surprise flavour hit, or sprinkle it on top to add more colourful, textural interest to your table.

3. As a coating for fish or chicken

Combine your dukkah with panko bread crumbs and use as a crispy coating for your favourite proteins. Fish and chicken pair beautifully with this recipe, with the flavour from the nuts adding a great earthy element to classic recipes.