



# Dukkah Crusted Potato Wedges



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 4-6

## Ingredients

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1/2 cup natural almonds, finely chopped  
2 tablespoons hemp seeds  
2 tablespoons sesame seeds  
1 tablespoon ground cumin  
1 tablespoon ground coriander  
2 teaspoons paprika  
1/2 teaspoon salt  
1/2 teaspoon ground chillies, if desired  
1kg roasting potatoes, cut into wedges  
1-2 tablespoons light olive oil  
Sour cream, for serving  
Hummus for serving  
Sweet chilli sauce, for serving

Store the remaining Dukkah in an airtight jar or snap lock bag.

## Notes

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## Method

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Preheat the oven on CircoTherm® to 190 °C.

In a small frypan combine the almonds and seeds and toast on induction setting 5 for 8-10 minutes or until lightly golden, stir through the spices and salt and allow to cool.

Place the potato wedges into a bowl. Add the oil and half the Dukkah and toss until the wedges are well coated then place in a single layer on a lined universal tray. Bake for 40-45 minutes, turning half way through the cooking process until tender, crisp and golden.

Serve immediately with sour cream, hummus and drizzle of chilli sauce.