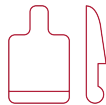




Dukkah Crusted Potato Wedges



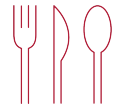
DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 4-6

Ingredients

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.

Method

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.

Notes