

Macadamia & Lemon Myrtle Dukkah

Ingredients:

- 1½ cups macadamias
- 1 cup sesame seeds
- 2 tsp salt flakes
- 2 heaped tsp black peppercorns
- 2 Tablespoons coriander seeds
- 2 Tablespoons cumin seeds
- 1 Tablespoon ground lemon myrtle

Method

1. Spread macadamias on a baking tray and toast until golden in oven at 180C for about 5 minutes. Allow to cool slightly, and then place toasted macadamias in a food processor.
2. In a non stick pan, lightly toast the sesame seeds for 5-6 minutes and place in food processor.
3. Add coriander seeds, cumin seeds and peppercorns to a non stick pan and roast lightly for about 2-3 minutes until fragrant. Add these spices to the food processor.
4. To the spice mix in the food processor, add the salt and lemon myrtle.
5. Pulse until a medium consistency is achieved ensuring not to grind too finely. Store in a sterilised glass jar.

Nut free Dukkah

Ingredients

- ½ cup each of sesame seeds, flaxseeds, pumpkin seeds, sunflower seeds
- 2 tbsp cumin seeds
- 2 tbsp coriander seeds
- 1 tsp rock salt
- 1 tsp black peppercorns

Method

1. In a small pan dry toast the spices until fragrant, about 2 minutes stirring to avoid burning.
2. In a spice grinder or small food processor add the spices along with the rock salt and peppercorns and flaxseeds and blitz until reasonably fine.
3. In the same pan, dry toast your sunflower, pumpkin and sesame seeds until toasted and golden, stirring.
4. Add to your spice mix and pulse everything a few times until mostly fine. Put in a container and leave to cool. Then store in a cool dark place.