



ALMOND DUKKAH

A fragrant combination of roasted nuts and seeds that pairs deliciously with bread.



EASY



20



15



1

Ingredients

- 1/2 cup JC's Almonds Natural 500g
- 1/4 cup sesame seeds
- 1 tbsp coriander seeds
- 1 tbsp cumin seeds
- 1/2 tsp black pepper corn
- 1 tsp salt

Instructions

1. Preheat the oven to 180C.
2. Roast the almonds until golden for about 5-8min, and then set aside.
3. Toast sesame seeds cumin and coriander in the frying pan until golden.
4. Put the roasted almonds in a blender and pulse until they're roughly chopped. Add the remaining ingredients and pulse further until course but not too powdery.
5. Store in an airtight container in the fridge to keep fresh.