

Dukkah - Egyptian Spice Mixture

3/4 cup sesame seeds
1/2 cup roasted chickpeas
1/4 cup hazelnuts
1/2 cup whole coriander seeds
2 tablespoons cumin seeds
1/2 teaspoon salt
1/4 teaspoon black peppercorns



Preparation:

Preheat oven to 350. On a baking sheet, spread sesame seeds out in a single layer. Roast in oven for about 2 minutes each side. Remove from oven and set aside.

Place chickpeas and hazelnuts on same baking sheet and roast in oven for about 3 minutes each side. Remove and combine with sesame seeds.

Combine all ingredients and grind in food processor for 2-4 minutes, or mash with mortar and pestle until ground.

Serve with a small bowl of warm olive oil and pieces of pita bread. Dip bread in olive oil, then dukkah.