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# DUKKAH

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¼ cup	Pistachios, raw
¼ cup	Almonds, raw
½ cup	Hazelnuts, raw
¼ cup	Coriander seeds, whole
½ cup	Coconut, unsweetened shredded
3 tablespoons	Cumin seeds
¼ cup	Sesame seeds
½ teaspoon	Kosher salt
	Black pepper

Traditionally, bread is dipped in olive oil and then in the dukkah. You can also use dukkah on avocados, or as a coating for fish or chicken. Usually hazelnuts, sesame, coriander and cumin are included, but each chef makes her/his own version. You can vary the nuts, add different spices; a savory-sweet version with cinnamon and ground dates is also common.

- Preheat oven to 350 degrees, place nuts in single layer on baking sheet, toast for 5 to 7 minutes.
- In a skillet, toast the coriander seeds over low-medium heat (until fragrance releases), then add cumin seeds for another approximately 15 seconds.
- Stir in sesame seeds and coconut and pan-toast until coconut just turns light golden-brown.
- Remove nuts and spices from heat after they are toasted to unheated baking sheet and allow to cool for a few minutes.
- Pulse the nuts and spices in a food processor until coarsely ground. Season with salt and pepper.