

## Dukkah

May 2008

3 oz hazel nuts  
4 oz sesame seeds

1 oz ground coriander  
1 oz cumin seeds

1 tsp salt  
½ tsp coarse black pepper  
1 tsp dried thyme

In a medium saucepan, dry roast the hazel nuts. Once they have browned , cool them slightly and then rub them in a tea towel to remove the skins. Set aside.

Dry roast the sesame seeds, coriander and cumin until just brown and toasted.

Combine all ingredients in the food processor and grind until finely ground (but not a paste).

Put in air tight container, label and date.