

Macadamia & Lemon Myrtle Dukkah

Gourmet Morsels Macadamia & Lemon Myrtle Dukkah is one of our classical blends. An array of exotic spices, seeds and macadamia nuts combined with a hint of Lemon Myrtle. This blend is excellent to use as a dip with olive oil and crusty bread or as a crust on chicken and fish.



Dukkah is a Middle Eastern dipping delicacy made up of nuts, seeds and spices. Gourmet Morsels Macadamia & Lemon Myrtle Dukkah has no added msg, no artificial colours, flavours or preservatives. It is hand blended using the finest ingredients and packaged in zip lock pouches. These pouches retain freshness long after the pack is opened.

How to eat Dukkah?

Dukkah is traditionally served in ramekins with olive oil and crusty bread. Simply place some dukkah in one ramekin, good quality Australian Olive Oil in another ramekin and crusty bread cubes in the third ramekin. Dip your piece of bread into the olive oil and then coat with dukkah. It's a great healthy snack and appetiser at your next party.

How to cook with Dukkah?

Dukkah can be used to add a crunch to salads and vegetables, crust for meats, seafood, cheese and vegetables. It's great in rice and cous cous too. Simply add a tablespoon to your rice or cous cous dishes prior to serving.

Serving Ideas



Recipe Ideas

Sprinkle the Dukkah through a vegetable stir-fry for some added crunch & flavour

Sprinkle Dukkah through a Gourmet Salad for a delicious crunch

Crust some fish fillets & grill or add a tablespoon to your breadcrumbs when coating

Crust your next turkey breast roast for some macadamia & lemon myrtle seasoning

