

Red Earth Dukkah

Gourmet Morsels Red Earth Dukkah is a unique smokey flavour dukkah with many exotic ingredients including aniseed myrtle, pumkins seeds, bush tomato and pistachio nuts.

Dukkah is a Middle Eastern dipping delicacy made up of nuts, seeds and spices. Gourmet Morsels Red Earth Dukkah is one of our signature blends and 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 Red Earth Dukkah onto scrambled eggs for a gourmet Sunday breakfast.

Sprinkle Red Earth Dukkah through a Gourmet Salad for a delicious crunch

Top a quiche with Red Earth Dukkah prior to baking in the oven

Serve Red Earth Dukkah on an antipasto platter with olives, salsa and pita bread & crackers.

