

## Reef and Beef Dukkah (lemon myrtle & dill)

Gourmet Morsels Reef and Beef Dukkah is new to the range. Its a traditional style dukkah with lemon myrtle and dill. Blended to be gluten free and nut free, it's a seafood lovers dream! This Dukkah is available in individual packs in a variety of sizes and is also in the Australian BBQ Box.

Dukkah is a Middle Eastern dipping delicacy made up of nuts, seeds and spices. Gourmet Morsels Reef and Beef 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 you peice of bread into the olive oil and then coat with dukkah. It's a great healthy snack and appertiser 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. Its great in rice and cous cous too. Simply add a tablespoon to your rice or cous cous dishes prior to serving.

### Serving Ideas



### Recipe Idea's

Reef and Beef Dukkah is great sprinkled onto steak and prawns. Try grilling a peice a salmon with a crust of Reef and Beef Dukkah

The individual smoked salmon parcels great for entertaining. Wrap a peice of smoked salmon with a dollop of cream cheese mixed with Reef and Beef Dukkah. Top with caviar or chives

