

Tasmanian Spicy Bush Dukkah

Gourmet Morsels Spicy Bush Dukkah is a classic, spicy dukkah with bush tomato and mountain pepper. Blended to be both nut free and gluten free, it is one of our most popular products. Spicy Bush Dukkah is available in individual packs or as part of the Australian Bush Dukkah Selection Box.

Dukkah is a Middle Eastern dipping delicacy made up of nuts, seeds and spices. Gourmet Morsels Spicy Bush 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. 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

Sprinkle Spicy Bush Dukkah onto your favourite seafood salad

Cut a piece of Camembert Cheese in half sideways and dip the sticky side into the dukkah until coated. Serve on a platter, dukkah side up with sun dried tomato's, olives and crusty bread. Great entertaining idea!

