

# Traditional Hazelnut Dukkah

Gourmet Morsels Traditional Hazelnut Dukkah is an authentic Middle Eastern Dukkah with ground hazelnuts, coriander, chick pea and cumin. Blended to be gluten free, it is one of our most popular products. Our Dukkah is available in individual packs in a variety of sizes.



Dukkah is a Middle Eastern dipping delicacy made up of nuts, seeds and spices. Gourmet Morsels Traditional Hazelnut 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 Traditional Hazelnut Dukkah over roast meats and vegetables as a seasoning. Mixed with mince meat for some gourmet hamburgers or rissoles.

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 tomatoes, olives and crusty bread. Great entertaining idea!



