

Cashew Za'atar with Bush Tomato

Gourmet Morsels Cashew Za'atar with Bush Tomato is a Lebanese favourite with a twist of Australiana. Blended to be gluten free with great earthy tones! If you like the tangy taste of Sumac, you will love this product. This blend is available in individual packs in a variety of sizes.

Za'atar/Dukkah is a Middle Eastern dipping delicacy made up of nuts, seeds and spices. Gourmet Morsels Cashew Za'atar with Bush Tomato 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 Za'atar/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 Za'atar/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

Cashew Za'atar with Bush Tomato is great as a topping on pizzas and foccacia's
Sprinkled over scalloped potatoes with cream and baked in an oven (160c) for 40 minutes
Sprinkled over vine fresh tomatoes and oven roasted

