

# Salt and Serenity

## Dukkah

(Makes about 2 cups)

½ cup hazelnuts

½ cup shelled pistachios

1 cup sesame seeds

2 tablespoons cumin seeds

2 tablespoons coriander seeds

1 teaspoon kosher or sea salt

1. Preheat the oven to 350°F. Place the hazelnuts on a baking sheet, and bake for about 5 minutes, or until fragrant. Place toasted hazelnuts into a Tupperware container and secure lid tightly. Shake the container vigorously for a few minutes. This will loosen the skins. Open container, remove skinned hazelnuts and discard skins. Set aside to cool.
2. Place pistachios on baking sheet and toast for about 5 minutes in preheated oven. Set aside to cool.
3. In a dry skillet over medium heat, toast the sesame seeds until light golden brown. Pour into a medium bowl as soon as they are done so they will not continue toasting. In the same skillet, toast the coriander and cumin seeds while shaking the pan or stirring occasionally until they begin to pop. Transfer to a food processor. Process until finely ground, and then pour into the bowl with the sesame seeds.
4. Place the cooled hazelnuts and pistachios into the food processor, and process until mixture resembles coarse breadcrumbs. Do not over process. You do not want nut butter. Stir into the bowl with the spices. Season with salt and mix well.

Store Dukkah in a covered container at room temperature. It will keep for about a month.

