

Fair trade
and organic
starter

Black sesame & almond dukkah

Ingredients:

1/3 C Trade Aid Almonds
1/3 C Unsalted Cashews
2 T Black Sesame Seeds
2 T Cumin Seeds
½ T Coriander Seeds
1 ½ T Sumac

¼ t Salt
¼ t Trade Aid Chilli
¼ t Trade Aid Black Pepper
Trade Aid Olive Oil
Droplets of pomegranate molasses

Method:

Toast the almonds and cashews separately in a pan until lightly toasted. Remove and cool. Return pan to heat and toast the seeds. Keep an eye on them as they can burn easily. Let cool.

Place the remaining ingredients into a mortar and pestle with the cooled nuts and seeds. Grind to your desired consistency. You can go for a coarse grind or a finer powder. If you don't have a mortar and pestle pulse the ingredients in a blender.



Serve:

Serve with toasted ciabatta or Turkish bread and a bowl of olive oil with a few drops of pomegranate molasses.