



Pistachio Dukkah

Egyptian Pistachio Dukkah Seasoning is spice blend that is delicious combination roasted and ground nuts, spices and seeds. Here is how to make it.

Ingredients

- 1 cup Pistachio
- 3 tablespoon Sesame seeds
- 2 tablespoon Cumin seeds
- 4 tablespoon Coriander seeds
- 3 tablespoon Coconut flakes
- 2 teaspoon Sea salt
- 1 teaspoon Black peppercorns

Cook Mode

Prevent your screen from going dark

Instructions

Dry roast Pistachio, sesame seeds, cumin seeds, coriander seeds and coconut individually until slightly browned and fragrant.

Remove in a plate and let cool.

Add all the ingredients in a grinder and grind to make a coarse powder.

Store in an airtight container in refrigerator for upto 2 months.