



ESTABLISHED 1983

WONDAREE RECIPES

WONDAREE MACADAMIA DUKKAH

INGREDIENTS

75g Wondaree macadamia cooking chips lightly roasted under grill

50g sesame seeds

1 tablespoon coriander seeds

1 tablespoon cumin seeds

1 teaspoon ground mountain pepper berry

1/2 teaspoon salt flakes

1/4 teaspoon dried chilli flakes (optional)

METHOD

Place the macadamias in the bowl of a food processor and process until almost ground (*careful not to blend too much otherwise it can become gluggy*). There will be some bigger pieces and some powder, which is ok, place into a large bowl.

Heat a large frying pan over a medium heat and dry roast the sesame seeds until golden and aromatic. Add to the bowl of macadamias.

Place the coriander seeds and cumin seeds in a frying pan over medium heat, stirring frequently for 1-2 minutes and the spices are aromatic and begin to pop. Transfer to a mortar and pestle and pound until finely crushed.

Add the crushed spices, pepper berry, salt and chilli flakes, if using, to the macadamia mix and combine well. Serve with crusty bread and macadamia oil.

Tip: store in an airtight container for up to a week. You can also use macadamia dukkah sprinkled over salads, or to coat fish or chicken or added to your favourite stuffing.