



## **Egyptian Dukkah Spice Blend**

*Homemade Egyptian recipes with nuts, seeds, and warm spices*

1/4 cup hazelnuts, peeled  
2 tbsp slivered almonds  
2 tbsp white sesame seeds  
2 tbsp shelled pistachios  
1/2 Tablespoon fennel seeds  
1/2 teaspoon ground cumin  
1/2 teaspoon ground coriander  
1/4 teaspoon cayenne pepper  
1/2 teaspoon salt

**Toast Nuts:** Place the hazelnuts and almonds in a dry skillet. Toast over medium-high heat, tossing frequently until the nuts begin to turn light brown and have a nutty scent. Be careful, as they turn brown quickly. Remove to small plate; set aside.

**Toast Sesame Seeds:** Place the sesame seeds in the same skillet; return to the heat. Toast over medium heat, tossing frequently until the sesame seeds turn golden brown. Watch carefully as they turn brown quickly.

**Process the Spice Blend:** Add the toasted nuts and sesame seeds to the bowl of a small food processor fitted with a blade. Add the pistachios, fennel seeds, cumin, coriander, cayenne pepper and salt. Pulse for a few seconds until you reach a coarse mixture. It should not be fine ground.

**To Store:** Place cooled dukkah in tight-lid jar for up to 2 weeks.

**For Serving:**

- Place dukkah to a small bowl; use it as a dip with your favorite bread, pita, bagels, or challah bread with a little extra virgin olive oil.
- Use it for a crusty coating for meats, chicken, or fish.
- Add a sprinkle as a finishing touch on dips like hummus, soup, salad, or roasted vegetables.

Yield: about 1/2 cup

**Cook's Note:** This recipe is designed for a smaller serving. If you are serving a larger party, double the recipe.

**Recipe Inspired by** Suzy Karadsheh  
<https://www.themediterraneanandish.com>

**About the Recipe:** Average Egyptians all the way up to the present day have used the combination of the spices listed in the recipe along with other kinds of nuts, herbs, and garlic. Families usually pass these recipes on to the younger generations. As with many old spice blends like curry powder, chili powder, and five-spice powder, they are part of the comfort foods treasured and used for those delicious dishes we all call special.

**What is Dukkah?** Dukkah is a traditional Egyptian spice blend that has been widely used across the Middle East since the age of ancient Egypt. The name can be spelled dukkah, dukkha or even duqqa; translated from the Arabic, it means “to pound.” Traditionally, the herbs, spices and nuts used to make dukkah were pounded with a mortar and pestle until they acquire a consistency somewhere between a paste and a powder. The

recipes for dukkah vary, but many recipes contain the same set of ingredients. <https://www.spiceography.com/dukkah/>