

# Hazelnut Dukka



## Ingredients

- 1/2 cup(s) hazelnuts (CBI # 10015029  
Simply Nuts Hazelnuts)
- 6 tablespoon(s) coriander seeds  
(CBI # 10001724)
- 3 tablespoon(s) whole cumin seeds (CBI # 798002)
- 1/4 cup(s) sesame seeds (CBI # 140251)
- 1 tablespoon(s) dried thyme (CBI # 140273)
- 1/2 cup(s) salted roasted pistachios
- 1/4 teaspoon(s) cayenne pepper (CBI # 136194)
- 1 teaspoon Salt
- 1 teaspoon Freshly ground pepper (CBI # 136158)

## Directions

1. Preheat the oven to 350 degrees F.
2. Spread the hazelnuts in a pie plate and toast for 12 minutes, until fragrant and the skins blister. Transfer the hazelnuts to a kitchen towel and let cool. Rub the nuts together to remove the skins and transfer to a food processor.
3. In a medium skillet, toast the coriander and cumin seeds over moderate heat, shaking the pan, until golden and fragrant, about 3 minutes.
4. Spread the spices out on a plate and let cool completely, then finely grind in a spice grinder. In the same skillet, toast the sesame seeds over moderate heat until golden, 2 to 3 minutes.
5. Transfer the sesame seeds to the plate to cool.
6. Add the coriander, cumin, sesame seeds, and thyme to the food processor along with the pistachios, cayenne, and 1 teaspoon each of salt and pepper, and pulse until finely ground.
7. Transfer the dukka to a bowl.

Serve with CBI # 302831 Tribeca Pane Di Casa