
Pistachio & Coconut Dukkah

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 3 tbsp coriander seeds
- 1 tbsp cumin seeds
- 1/2 cup raw pistachios
- 1/4 cup sesame seeds
- 3 tbsp unsweetened shredded coconut
- 1 tsp salt
- 1/2 tsp black pepper

Instructions:

- In a small frying pan or skillet, toast the coriander and cumin seeds on a low to medium heat for 3-4 mins until fragrant. Set aside to cool then grind in a spice grinder to turn into a powder.
- In the same pan, toast the pistachios for 3-4 mins. Remove from the pan and chop roughly.
- Place the coconut into the same pan, and toast until golden.
- In a small bowl mix together the ground seeds, pistachios, coconut, sesame seeds, salt and pepper.
- Store in a jar and use as recommend above.