

## Coconut and Pistachio Dukkah

Serves: 1  
Prep time: 5 Minutes  
Cooking time: 3 Minutes

### Ingredients:

- 1 tablespoon shredded coconut
- 1 tablespoon pistachios
- 1 teaspoon slivered almonds
- 1 teaspoon chopped cashews
- 1 teaspoon sesame seeds
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- ½ teaspoon garlic salt
- ½ teaspoon lemon pepper **\*optional**
- 1-2 tablespoons panko breadcrumbs**\*optional**



*I really love the combination of flavours in this Dukkah. **Enjoy!***

### Method:

- Dry roast the nuts and coconut in a small frying pan over medium heat until they start to turn golden in colour
- Place all ingredients into a mortar and pestle or grinder, grind to desired consistency

**Serve with lamb, chicken, seafood, salad or as a dip. Enjoy!**

#### **Note:**

- This Dukkah was inspired by a Christmas gift, it was so delicious I decided to try and make something similar. It's great as a snack, use crusty bread dipped into a good quality olive oil and then into this dukkah . *Yum!*
- The addition of **\*lemon pepper** when coating chicken or seafood gives it a tangy flavour
- The addition of **\*panko breadcrumbs** adds that extra crunch when coating any protein