Yorkshire Dukkah

A delicious crunchy mix of nuts, seeds, herbs and spices. Originating in the Middle East, this is our local, autumnal take.

(Makes 4-6 servings)

Ingredients:

100g hazelnuts (or almonds)
50g seasonal seeds - sunflower, pumpkin or a mix
2 tablespoons aromatic seeds eg fennel, lovage, coriander
1 tablespoon marjoram or thyme - fresh or dried
Salt and pepper

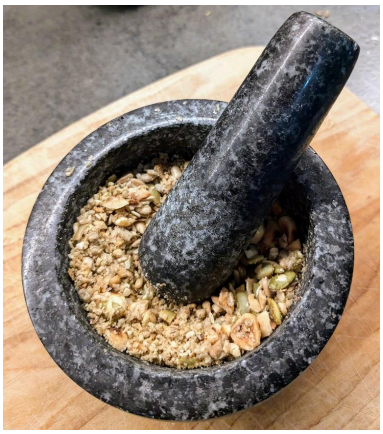
Note: you can try a mix of whatever seasonal seeds you have to hand or can forage - try poppy, hogweed, nettle or even Himalayan balsam seeds!

Equipment:

Knife
Chopping board
Small frying pan
small bowl
Wooden spoon
Measuring spoon
Pestle + mortar or mini food processor
Clean jam jar to store

Instructions:

	1. Put the frying pan on a medium heat to warm, then gently toast the hazelnuts till they have brown patches.

	2. Remove the nuts and then toast the pumpkin or sunflower seeds in the same way. 3. Gently toast the aromatic seeds until they start to release their aromas.
	4. Chop the larger nuts and seeds roughly.
	5. Put the aromatic seeds and herbs into a mini chopper or a pestle and mortar and crush to a coarse powder. 6. Add in the chopped chunkier seeds and nuts, plus salt and pepper and mix together. Use it as a topping for eggs, dip for bread and oil, or as a condiment for many dishes

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