

## Cannellini Hummus with Dukkah



*Dukkah is a mix of ground spices, nuts and seeds. You can use it as a condiment for many different dishes. Hummus is an old-time vegan favourite and although quick and easy to make, looks a bit fancy.*

### **Profitability:**

**Author:** Jessica Nadel, Superfoods 24/7: Delicious Recipes for Superfoods at Every Meal

### **Ingredients:**

#### FOR THE DUKKAH

- 1 tbsp hazelnuts
- 2 tsp coriander seeds
- 1 tsp cumin seeds
- ½ tsp sesame seeds

#### FOR THE HUMMUS

- 1 can cannellini beans, drained & rinsed
- 1 lemon, juiced
- 1 tsp light tahini
- 1 garlic clove
- 1 tsp ground cumin

1 tbsp extra virgin olive oil

½ tsp sea salt

**Steps:**

Preheat the oven to 200°C. Put all of the dukkah ingredients on a baking tray, and toast for 10 minutes until brown. Leave to cool, remove the skins of the hazelnuts, then roughly grind them and the seeds in a pestle and mortar

Blend the hummus ingredients until smooth, pour into a bowl, top with the dukkah and a little extra virgin olive oil and serve as a dip or use in a wrap