

# **Paddymelon Dukkah**

## **“The Unusual Entree”**

### **You may ask what is dukkah and where did it come from?**

Traditionally an Egyptian specialty constructed from roasted nuts and seeds seasoned with a blend of spices.

At Paddymelon we have developed several different dukkah blends, combining Australian native bush foods, spices, nuts and seeds.

### **How do you use it?**

Traditionally the most popular way to consume dukkah is to break off a piece of Turkish bread, dip it into a flavoursome Paddymelon oil, and then dip the oiled bread into dukkah.

Dukkah can also be sprinkled over salads and rice as a seasoning. Used as crusting on tofu, vegetables, fish and chicken, before grilling, baking or pan-frying.

### **What makes Paddymelon Dukkahs so tasty?**

We have spent over 12 months developing each variety. We attempt to use organic or non chemically processed ingredients in all our food products. Where the majority of our ingredients grow not much else exists. We also use no fillers, binders or bulking agents. All our dukkahs are yeast and gluten free. What you get is 100% natural taste.

### **The standard base ingredients are;**

Sesame seeds, sunflower kernels, almonds, pepper and organic salt.

### **Spice Sets**

#### **Traditional Dukkah**

As close as possible to the original Egyptian tasting variety. To know where you are going it helps to show people where you have come from. Ingredients include; fennel, garlic and a special regional salt blend

#### **Nile Delta**

This combination includes exotic spices from far flung regions. The strong flavours are best suited to crusting red and white meats.

#### **Danderoo Dukkah**

This combination reflects the native foods from the Australian interior. Being desert plants they are small and very flavoursome. The bush tomato is the prime example. It gives Danderoo its colour and zest.

#### **Wartaka Dukkah**

This combination includes native foods from the Australian coastal regions. The majority of these are green thereby giving Wartaka its colour. Included in this combination is aniseed, cinnamon and lemon myrtle, native pepper and a native gum.

Dukkah can be used in so many ways, many of which are listed on the website, don't be afraid to experiment with this tantalising ingredient.