



So you bought dukkah: now what to do with it?

Tathra Homestead



As a snack

Choose your favourite Tathra Homestead Extra Virgin Olive Oil and dukkah, place each into separate bowls.

Cut some fresh bread into chunks, dip in the oil first, then the dukkah. Enjoy!



For crumbing

Use in any situation you would traditionally use breadcrumbs. We love making chicken nuggets, eggplant schnitzel, crusted salmon or lamb cutlets.

We set up three bowls: plain flour, lightly beaten egg and dukkah. Coat your chosen item (eg chicken pieces) in the flour, then egg, then dukkah. Cook on the barbecue and serve with your favourite condiments.



For breakfast

Thomas's go-to quick breakfast: toast with avocado and dukkah sprinkled on top. Healthy, delicious and a great way to start the day.

You can also add poached eggs, your favourite soft cheese or make a crunchy bruschetta.

We also love breakfast at any time of the day!



As a seasoning

As you might use salt and pepper, you can use dukkah. We use it to sprinkle over roasted vegetables, on top of a soft boiled egg or to top a freshly barbecued steak just before serving.

You can also use dukkah in stuffing for chicken or rolled leg roast.