

Zahtar

½ cup walnut pieces
½ cup hazelnuts
¾ cup toasted sesame seeds
3 Tbsp cumin seeds
¼ cup coriander seeds
Sprig of fresh thyme
½ tsp salt
½ tsp crushed black peppercorns
¼ cup extra virgin olive oil
6 thick slices of brown bread for serving

Method:

Using the slow pulse of a food processor, crush all the nuts and seeds with the thyme to the consistency of fine crumbs – but be careful not to *over*-process. Transfer to a small serving bowl and stir in the salt and pepper.

Place olive oil in another small serving bowl. Remove the crusts from all but one end of each slice of bread and cut each slice into 4-6 fingers.

To serve: Dip the fingers of bread into the oil and then into the nut mixture.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)