



Duqqa, du'ah, do'a, or dukkah is an Egyptian and Middle Eastern condiment consisting of a mixture of herbs, nuts, and spices. For a quick snack, dip artisan bread into olive oil or The Deli Coffee Co. Balsamic & Olive Oil Dressing and then into Dukkah of your choice.

Use Dukkah for:

- Macadamia Dukkah: Perfect for salads, rub on meats or potato wedges to grill.
- Biltong Dukkah: With added biltong flavour. Perfect for salads, rub on meats to grill or braai.

Contact us at The Deli Coffee Co. to order:

- The Deli Coffee Co. Macadamia Dukkah
- The Deli Coffee Co. Biltong Dukkah

Mediterranean Dukkah Avocado Toast



2 slices of Whole Grain, Sourdough or Rye Artisan Bread, well toasted
The Deli Coffee Co. Mediterranean Salt Mix from a grinder

1 small Avocado

Juice and zest from half a Lemon

2 poached Eggs

1 Tablespoons Feta Cheese

Handful of micro greens

The Deli Coffee Co. Macadamia OR Biltong Dukkah

Steps

Heat some water in a pot, add a splash of white vinegar. Bring to the boil, slowly crack the eggs into the water to poach. As soon as the egg start to set, use a spoon to gently turn around to cook evenly. Poach the egg to taste, remove from the pot and drain. Remove skin and pip from the avocado, smash in a bowl with a fork. Squeeze lemon over the avocado and grate some zest as well. Season with The Deli Coffee Co. Mediterranean Salt Mix from a grinder. Spread the avocado over the toast, top with the eggs and sprinkle generously with The Deli Coffee Co. Macadamia OR Biltong Dukkah. Sprinkle Feta Cheese on top.

Garnish with the Micro Greens.