

Le' Spice Dukkah Spice Mix Recipe:

Crusty Golden Dukkah Garlic bread



Serve 4

1 loaf of store bought garlic bread

Sprinkle the Dukkah on top of the buttered side of the loaf

Wrap up the loaf in foil

Bake in the oven for \pm 20 minutes at 170°C

Serve Warm

Or

Slice a loaf of bread or baguette at 1 inch intervals (Do not slice right through)

Mix Well:

150 Grams of soft butter

3 teaspoon of Le' Spice Dukkah Spice Mix

6 finely chopped pr crushed garlic

$\frac{1}{2}$ cup of finely chopped parsley

Butter each side of the sliced bread with this spread mixture

Wrap the loaf or baguette in foil

Bake in the oven for \pm 20 minutes at 170°C

Serve Warm