

HUMMUS SANDWICH WITH DUKKAH

M O R O C C O

I ate this amazing sandwich in The Breakfast Club in Amsterdam rather than in Casablanca: creamy hummus with pickled capsicums and onions on bread, sprinkled with crunchy, savoury dukkah, a North African mixture of nuts and spices that is absolutely addictive and goes with just about anything. Especially with these sandwiches!

HERE'S HOW (makes 6–8 sandwiches)

For the hummus:

Drain 1 tin chickpeas (425 g net weight) and blend until creamy with 200 g tahini (sesame paste), 1–2 tbsp lemon juice, ½ garlic clove and 2–4 tbsp water. Season the hummus with salt and a touch of piment d'Espelette (alternatively cayenne pepper).

For the dukkah:

Finely grind 1 tbsp fennel seeds, 1 tbsp coriander (cilantro) seeds, ½ tsp cumin, 1 tsp black peppercorns, 1 tbsp toasted sesame seeds and 1 tsp black sesame seeds in a mortar and pestle. Add 80 g roasted, salted peanuts and continue to grind until you have a fine spice mixture.

For serving:

Peel and halve 1 red onion, slice finely and season with 1 tsp red wine vinegar and salt. Drain the pickled capsicum (p. 74), wash and spin dry 1 handful of rocket. Spread 6–8 slices of bread with the hummus, top with the capsicum, pickled onions and rocket, sprinkle with dukkah and serve.

Dining at Dusk: Tapas, Antipasti, Mezze, Ceviche, and Aperitifs from Around the World by Stevan Paul (Murdoch Books, £20.00). Photography by Daniela Haug.