

# Dukkah & Feta Wrapped with Prosciutto

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-dukkah-recipe>

## Ingredients:

- 3/4 cup hazelnuts or almonds
- 1/2 cup sesame seeds
- 1/2 cup pumpkin seeds
- 3 tablespoons coriander seed
- 3 tablespoons cumin seed
- 1 tablespoon fennel seed
- 2 tablespoons coarse ground black pepper
- 2 fleur de sel scant teaspoons, or fine sea salt
- 1 teaspoon sweet paprika
- 4 ounces prosciutto
- 4 ounces feta
- 20 sage leaves
- 1/3 cup extra-virgin olive oil
- freshly ground black pepper

## Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 40 milligrams
4. Fat: 65 grams
5. Fiber: 19 grams
6. Protein: 27 grams
7. SaturatedFat: 13 grams
8. Sodium: 950 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Dukkah & Feta Wrapped with Prosciutto above. You can see more 18 lebanese dukkah recipe Delight in these amazing recipes! to get more great cooking ideas.