

## Native dukkha

**Season:** all

**Serves:** 20 tastes

**Fresh from the garden:** saltbush, native mint

<b>Equipment:</b> Baking tray and baking paper Measuring spoons Measuring scales Mortar and pestle. bowl	<b>Ingredients:</b> 100g sunflowers, toasted. 100g pepitas, toasted. 1 teaspoon lemon myrtle leaves, ground 1 teaspoon dried native mint, ground 1 teaspoon wattle seed, ground 2 teaspoons pink lake salt 1 tablespoon dried saltbush leaves, ground ½ teaspoon pepper berry, ground
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### What to do:

1. Heat oven to 160°C.
2. Place the pepitas and sunflower seeds on a baking tray with paper and bake in a 160°C oven for 12 minutes, until they start to look a little golden.
3. Add pepper berry to mortar and pestle and grind until quite fine.
4. Add dried mint and saltbush and salt and grind with the pestle until it looks fine.
5. Tip all spices from mortar and pestle into a small bowl with lemon myrtle and wattle seed.
6. Add pepitas and crush with the pestle, we want it all to be broken up into small pieces.
7. Add crushed pepitas to the bowl with the spices. Repeat with the sunflower seeds.
8. Mix well.