

Middle Meats East Crumbed Rub



Chef: Angelo Georgalli

The exotic aromas of this vivid crumbed rub will transport you to the Egyptian spice markets. With vibrant colour and equally vibrant flavour, this is a striking addition to your bird or fish dish.

Makes:

25g

INGREDIENTS:

- 2 tsp panko breadcrumbs
- 1 tsp pistachios, crushed
- 1 tsp black sesame seeds
- ¼ tsp ground coriander seeds
- ¼ tsp smoked paprika
- ¼ tsp ground cumin
- ¼ tsp ground ginger
- ¼ tsp dried mint
- 3 pinches of salt
- 3 pinches of pepper

INSTRUCTIONS:

1. In a bowl, mix all the ingredients together.
2. Store in an airtight container. Easy as that!
3. Use as a crumb or rub to complement fish and game birds for a Middle Eastern flavour.