



THE "BIG AUSSIE" SMASHED AVO WITH WATTLESEED DUKKAH

The brunch favourite that conquered the world, upgraded with
the flavors of the outback

The global icon with a native twist. We've taken the world-famous Australian brunch staple and elevated it with Wattleseed, a staple of First Nations diets for millennia. When roasted, these seeds provide a spectacular nutty, coffee, and chocolate-like aroma. We blend them into a Middle Eastern-style Dukkah to sprinkle over creamy avocado and salty Persian-style feta on thick-cut sourdough.



- Prep time: 15 mins
 - Serves: 2
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INGREDIENTS

2 Ripe avocados
2 slices Thick-cut sourdough bread
50g Persian-style feta (marinated in oil)
2 tbs Wattleseed Dukkah (see Chef's Tips)
1/2 Lemon (for juicing)
Optional: 2 poached eggs and a handful of micro-greens

INSTRUCTIONS

- **Toast:** Grill or toast the sourdough until golden and slightly charred.
- **Smash:** In a bowl, roughly mash the avocado with a squeeze of lemon juice and a pinch of sea salt. Keep it chunky!
- **Assemble:** Spread a thick layer of avocado onto the toast. Crumble the creamy feta over the top.
- **The Finish:** Generously sprinkle the Wattleseed Dukkah over the feta. Top with poached eggs if using, and a drizzle of the oil from the feta jar.

Chef's Tips for the Global Traveler

Because some of these ingredients are native to Australia, here are some suggestions to recreate the flavor at home:

- The Wattleseed: If you can't find Wattleseed Dukkah, make your own by adding 1 tsp of finely ground dark-roast coffee beans and a pinch of cocoa powder to a standard hazelnut Dukkah. It mimics that roasted, earthy aroma perfectly.
- The Feta: If Persian feta isn't available, use a soft Goat's cheese or a creamy Danish feta.

Wine Pairing: The "Breakfast Wine"

- The Choice: Mornington Peninsula Chardonnay or a Tasmanian Sparkling.
- Why: If you're enjoying this for a "Long Brunch," the crisp acidity and bubbles of a Tassie sparkling cut through the richness of the avocado and the oiliness of the nuts.

