Watermelon with sweet Dukkah

- **Ingredients**
  - 1/4 cup pistachio kernels
  - 2 teaspoons sesame seeds
  - 1/2 teaspoon finely grated orange rind
  - 2 teaspoons raw caster sugar
  - 1/2 teaspoon ground cinnamon
  - 1kg wedge seedless watermelon, halved lengthways

- **Method**

  1. **Step 1**

     Heat a small frying pan over medium heat. Add pistachios. Cook, stirring occasionally, for 4 minutes or until lightly toasted. Add sesame seeds. Cook for a further 1 minute or until sesame seeds are lightly toasted. Transfer to a bowl. Cool for 5 minutes.

  2. **Step 2**

     Place pistachio mixture, orange rind, sugar and cinnamon in a food processor. Process until finely chopped. Transfer to a shallow bowl.

  3. **Step 3**

     Cut each watermelon wedge into 1cm thick slices. Serve watermelon with Dukkah.