



Festive Goat Cheese Log with Hazelnut Dukkah

My First Time with Dukkah

I first tried dukkah at a friend's table years ago. She had a little bowl of it next to some bread and oil. We dipped the bread in oil, then into the crunchy mix. My eyes got wide. It was so good.

I asked her what was in it. She just smiled and said "seeds and nuts." That mystery made it special. I went home and made my own version. I still laugh at that. I used every seed in my cupboard. It was a happy mess.

Why This Simple Log Matters

This is more than just cheese. It is about sharing. You make something beautiful with your hands. Then you put it in the middle of the table. Everyone gathers around.

That is the magic. Food brings people together. It starts conversations. Have you ever made a recipe just to share with others? What is your favorite “gathering” food?

Let's Talk Flavors

The goat cheese is tangy and soft. The cream cheese makes it smooth. A little garlic and pepper give it a gentle kick. Doesn't that sound nice?

Then comes the dukkah. That is the star. Toasting the seeds and nuts wakes them up. *Fun fact: nigella seeds are sometimes called “black cumin,” but they are not cumin at all!* They have their own lovely, oniony taste. All those textures together are wonderful. Crunchy, creamy, salty, and rich.

A Little Tip from My Kitchen

Freezing the cheese log is the secret. It makes it firm. This helps you roll it in the dukkah. The coating will stick to the tacky surface. Do not skip this step.

Let it soften before serving. An hour on the counter is perfect. The final drizzle of olive oil is important. It makes everything shine. Do you prefer creamy or crunchy snacks more?

Making It Your Own

This recipe is a friend, not a boss. No hazelnuts? Try almonds. No nigella seeds? Use more sesame seeds. Cooking should be fun, not stressful.

That is the second reason this matters. It teaches you to play with your food. You learn what you like. You make it yours. What nut or seed would you try in your dukkah? Tell me about it.

Ingredients:

Ingredient	Amount	Notes
Goat cheese	6 ounces	
Cream cheese	6 ounces	
Garlic clove	1 small	minced
Pepper	½ teaspoon	
Fennel seeds	1 teaspoon	toasted
Coriander seeds	1 teaspoon	toasted
Raw sunflower seeds	1 ½ tablespoons	
Sesame seeds	1 tablespoon	toasted
Nigella seeds	1 ½ teaspoons	
Hazelnuts	3 tablespoons	toasted, skinned, and chopped fine
Paprika	1 ½ teaspoons	
Flake sea salt	½ teaspoon	
Extra-virgin olive oil	2 tablespoons	for drizzling before serving



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Instructions

Step 1: Let's make the cheese log. Put the goat cheese and cream cheese in your food processor. Add the tiny bit of garlic and pepper. Process it all until it's super smooth. This takes about a minute. Scrape the sides down once. (A little garlic goes a long way here, trust me!)

See also Crescent Moon Rugelach with Raisin Walnut Filling

Step 2: Now we shape it. Lay a big piece of plastic wrap on your counter. Scoop the cheese mix into the middle. Shape it into a log, about as long as a ruler. Wrap the plastic around it tightly. Roll it on the counter to make a nice cylinder. Tuck the ends under and freeze it solid. This takes about two hours.

Step 3: Time for the dukkah topping. Grind the fennel and coriander seeds first. Then add the sunflower, sesame, and nigella seeds. Pulse just a few times until it's coarse. Pour it all into a bowl. Stir in the chopped hazelnuts, paprika, and salt. Doesn't that smell amazing? It's like a spice market in your kitchen!

Step 4: Let's coat our log. Unwrap the frozen cheese. Let it sit out for ten minutes until it's just a bit sticky. Spread your dukkah on a plate. Roll the log in the spices, pressing gently. You can wrap it up now and keep it in the fridge for later.

Step 5: The final touch! When you're ready to eat, take the log out. Let it soften on a pretty plate for an hour. Right before serving, drizzle it with that lovely olive oil. **What's your favorite cracker for a cheese log? Share below!** I still laugh at that time I forgot to let it soften. We were eating cheese popsicles!

Creative Twists

You can make this recipe your own so easily. Try a different nut in the dukkah. Toasted almonds or walnuts would be lovely. Mix a spoonful of honey into the cheese for a sweet touch. It's a happy surprise. Use the extra dukkah as a salad topping. It makes simple greens feel special. Which one would you try first? Comment below!

Serving & Pairing Ideas

This cheese log loves company. Serve it with crisp apple slices and plain crackers. The sweet apple is perfect with the tangy cheese. A little bowl of fig jam on the side is also nice. For a drink, a glass of chilled cider is wonderful. The non-alcoholic kind is just as good. For the grown-ups, a glass of dry white wine pairs beautifully. Which would you choose tonight?

See also [Raspberry Almond Yuletide Delights](#)



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Keeping Your Cheese Log Happy

Let's talk about storing your beautiful cheese log. The freezer is your friend here. After you shape it, freeze it firm for two hours. This makes rolling in dukkah so easy. Once coated, it lives in the fridge for two days. I remember my first one fell apart. I didn't freeze it long enough. Now I always set a timer.

You can make the dukkah weeks ahead. Just keep it in a jar in the fridge. Batch cooking the spice mix saves so much time. Why does this matter? Good planning makes hosting feel relaxed, not rushed. You can enjoy your own party. **Have you ever tried storing it this way? Share below!**

Smooth Rolling & Simple Fixes

Sometimes the cheese mixture is too soft. Do not worry. Just freeze it longer. A firm log rolls neatly in the dukkah. If your nuts burn while toasting, start over. Burnt tastes bitter. I once got distracted by a phone call. My hazelnuts were sadly too dark.

Your dukkah might not stick well. Let the log sit out for ten minutes first. It gets a little tacky. This helps the coating cling. Why fix these issues? It builds your kitchen confidence. Small wins make you a better cook. Also, perfect toasting means deeper, richer flavor. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this gluten-free? A: Yes, all the ingredients are naturally gluten-

free.

Q: Can I make it ahead? A: Absolutely! Make the full log two days before your party.

Q: What if I don't have nigella seeds? A: Use more sesame seeds or black sesame seeds instead.

Q: Can I double the recipe? A: You can. Just make two separate logs for best results.

Q: Any serving tips? A: Let it soften for an hour before serving. *Fun fact: Dukkah is an Egyptian spice blend meant for dipping!* **Which tip will you try first?**

See also Golden Crisp Christmas Potato Cake

From My Kitchen to Yours

I hope you love making this festive log. It always feels special to share. I would love to hear about your kitchen adventures. Tell me what you thought. Your stories are my favorite thing to read. **Have you tried this recipe?** Please let me know in the comments below. Happy cooking! —Elowen Thorn.



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Festive Goat Cheese Log with Hazelnut Dukkah

Author: Elowen Thorn

Cooking Method: [No Cook](#) [Food Processor](#)



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Cuisine: [Middle Eastern Fusion](#)



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Difficulty: **Beginner**



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Prep time: **30 minutes**

Cook time: **minutes**



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Freeze time: **2 minutes**



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Total time: **2 minutes**



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Servings: **8 servings**



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Calories: **210 kcal**

Best Season: **Summer**

Description

A creamy, tangy goat cheese log coated in a fragrant, crunchy Middle

Eastern-inspired hazelnut and seed spice blend.

Ingredients

Cheese:

- ☐ 6 ounces goat cheese
- ☐ 6 ounces cream cheese
- ☐ 1 small garlic clove, minced
- ☐ ½ teaspoon pepper

Dukkah:

- ☐ 1 teaspoon fennel seeds, toasted
- ☐ 1 teaspoon coriander seeds, toasted
- ☐ 1 ½ tablespoons raw sunflower seeds
- ☐ 1 tablespoon sesame seeds, toasted
- ☐ 1 ½ teaspoons nigella seeds
- ☐ 3 tablespoons hazelnuts, toasted, skinned, and chopped fine
- ☐ 1 ½ teaspoons paprika
- ☐ ½ teaspoon flake sea salt
- ☐ 2 tablespoons extra-virgin olive oil

Instructions

1. **For the cheese:** Process all cheese ingredients in food processor until smooth, about 1 minute, scraping down sides of bowl as needed.
2. Place 18 by 11-inch sheet of plastic wrap on counter with long side parallel to counter edge. Transfer cheese mixture to center of

plastic and shape into log with long side parallel to counter edge (log should be about 9 inches long). Fold plastic over log and roll up. Pinch plastic at ends of log and roll on counter to form tight cylinder. Tuck ends of plastic underneath log and freeze until completely firm, 1½ to 2 hours.

3. **For the dukkah:** Grind fennel seeds and coriander seeds in spice grinder until finely ground, about 30 seconds. Add sunflower seeds, sesame seeds, and nigella seeds and pulse until coarsely ground, about 4 pulses; transfer to small bowl. Stir in hazelnuts, paprika, and salt. (Dukkah can be refrigerated for up to 3 months.)
4. Unwrap cheese log and let sit until outside is slightly tacky to touch, about 10 minutes. Spread dukkah into even layer on large plate and roll cheese log in dukkah to evenly coat, pressing gently to adhere. (Coated cheese log can be wrapped tightly in plastic and refrigerated for up to 2 days.) Transfer to serving platter and let sit at room temperature until softened, about 1 hour. Drizzle with oil and serve.

Notes

For a smoother log, ensure the cheese mixture is very cold before shaping. Serve with crackers, sliced baguette, or fresh vegetable crudités.

Keywords: Goat Cheese, Dukkah, Hazelnut, Appetizer, Holiday