



# NAAN BREAD WITH TOMATO AND AVOCADO CREAM



## QimiQ BENEFITS

- Quick and easy preparation
- Full taste with less fat content
- Creamy consistency



30



easy

## Tips

Refine with freshly chopped cilantro.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE NAAN BREAD

<b>70 g</b>	QimiQ Classic, unchilled
<b>3 tbsp</b>	Milk
<b>250 ml</b>	Water
<b>2 tbsp</b>	Rapeseed oil
<b>30 g</b>	Sugar
<b>1 tsp</b>	Salt
<b>500 g</b>	Flour, plain
<b>1 package</b>	Baking powder

### FOR THE TOMATO AND AVOCADO CREAM

<b>180 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Tomato(es), diced
<b>100 g</b>	Avocado(s), diced
<b>40 g</b>	Black olives, chopped
<b>10 g</b>	Flat-leaf parsley, chopped
<b>1</b>	Garlic clove(s), finely chopped
<b>0.5</b>	Lemon(s), juice only
	Salt
	Black pepper, freshly ground

## METHOD

1. For the naan bread: whisk the unchilled QimiQ Classic smooth. Add the milk, water, oil, sugar and salt and mix well.
2. Mix the flour and baking powder and add to the QimiQ mixture. Knead to a smooth dough and allow to rest for approx. 30 minutes.
3. Divide the dough into 4 pieces and roll out into circles. Bake in a hot pan with oil until done.
4. For the tomato and avocado cream: whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well.
5. Spread the cream onto the naan bread and garnish with salad or vegetables if required.