



# NAAN BREAD WITH TOMATO AND AVOCADO CREAM



## QimiQ BENEFITS

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



15



easy

## Tips

Refine the cream with freshly chopped coriander.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE NAAN BREAD

<b>110 g</b>	QimiQ Classic, unchilled
<b>50 ml</b>	Milk
<b>375 ml</b>	Water
<b>50 ml</b>	Rapeseed oil
<b>45 g</b>	Sugar
<b>1.5 tsp</b>	Salt
<b>750 g</b>	Flour, plain
<b>1.5 package</b>	Baking powder

### FOR THE TOMATO AND AVOCADO CREAM

<b>450 g</b>	QimiQ Classic, unchilled
<b>250 g</b>	Tomato(es), diced
<b>250 g</b>	Avocado(s), diced
<b>100 g</b>	Black olives, chopped
<b>25 g</b>	Flat-leaf parsley, chopped
<b>2</b>	Garlic clove(s), finely chopped
	Lemon juice, from 1/2 lemon
	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. Combine the flour and yeast, add to the QimiQ mixture and knead to a smooth dough. Allow to rest for approx. 30 minutes.
3. Divide the dough into 10 pieces and roll out into circles. Grill on direct medium heat with closed lid for approx. 2-5 minutes per side.
4. For the tomato and avocado cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
5. Spread the cream onto the naan bread and serve with salad or vegetables.