



NAAN BREAD WITH TOMATO AND AVOCADO CREAM



QimiQ BENEFITS

- Quick and simple 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

70 g	QimiQ Classic, room temperature
3 tbsp	Milk
250 ml	Water
2 tbsp	Rapeseed oil
30 g	Sugar
1 tsp	Salt
500 g	AP Flour, plain
1 package	Baking powder

FOR THE TOMATO AND AVOCADO CREAM

180 g	QimiQ Classic, room temperature
100 g	Tomato(es), diced
100 g	Avocado(s), diced
40 g	Black olives, minced
10 g	Parsley, minced
1	Garlic clove(s), finely chopped
0.5	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. Grill on direct medium heat with closed lid for approx. 2-5 minutes per side.
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.