



NAAN BREAD WITH TOMATO AND AVOCADO CREAM



QimiQ BENEFITS

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



15



easy

Tips

Refine the cream with freshly chopped cilantro.

INGREDIENTS FOR 10 PORTIONS

FOR THE NAAN BREAD

110 g	QimiQ Classic, room temperature
50 ml	Milk
375 ml	Water
50 ml	Rapeseed oil
45 g	Sugar
1.5 tsp	Salt
750 g	AP Flour, plain
1.5 package	Baking powder

FOR THE TOMATO AND AVOCADO CREAM

450 g	QimiQ Classic, room temperature
250 g	Tomato(es), diced
250 g	Avocado(s), diced
100 g	Black olives, minced
25 g	Parsley, minced
2	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.