



NAAN FLAT BREAD FLEMISH STYLE



QimiQ BENEFITS

- Baked goods remain moist for longer
- Baked goods remain moist for longer



20



easy

Tips

Cream cheese can be used instead of crème fraîche.

INGREDIENTS FOR 10 PORTIONS

450 g Lean bacon, finely sliced

600 g Onion(s), finely sliced

FOR THE CRÈME FRAÎCHE AND CHEESE SPREAD

250 g QimiQ Sauce Base

100 g Crème fraîche

1 Egg yolk(s)

150 g Alpine cheese [strong] 45 % fat

Salt

Black pepper, freshly ground

FOR THE NAAN BREAD

110 g QimiQ Classic, room temperature

50 ml Milk

375 ml Water

50 ml Rapeseed oil

45 g Sugar

1 tsp Salt

750 g AP Flour, plain

1 package Baking powder

TO GARNISH

80 g Green onion(s), finely sliced

60 g Cherry tomatoes, quartered

60 g Black olives

Basil

METHOD

1. Sauté the bacon until golden brown. Remove from the pan and set aside. Use the same pan to sauté the onions in the bacon fat and set aside.
2. For the crème fraîche and cheese spread: whisk the QimiQ Sauce Base with the crème fraîche, egg yolk and cheese until smooth. Season to taste with salt and pepper and allow to chill well.
3. For the naan bread: whisk the unchilled QimiQ Classic smooth. Add the milk, water, oil, sugar and salt and mix well.
4. Combine the flour and baking powder, add to the QimiQ mixture and knead to form a smooth dough. Allow to rest for 1 hour.
5. Portion the dough, shape into oblong flat pieces and place onto a baking tray lined with baking paper.
6. Spread with the QimiQ mixture. Top with the fried bacon and onions and bake for approx. 7 minutes until golden brown.
7. Cut into squares and garnish with spring onions, cherry tomatoes, black olives and basil. Serve.