

Naan Bread 3 Way



aroma
KITCHEN

INGREDIENTS

FOR BREAKFAST

2 Leicester Bakery Plain Naan Bread

2 spoons garlic butter
6 slices crispy grilled bacon
1 avocado cut in slices
1 tomato, cut in halve and grilled
3 eggs
6 spoons cream
3 spoons butter
150g grated cheddar cheese
Chopped chives

FOR SNACKING

2 Leicester Bakery Plain Naan Bread

2 spoons garlic butter
1 aubergine cut in small dice
1 garlic clove
1 spoon chopped fresh mint
1 can chickpeas
1 teaspoon ground cumin
2 spoons cashews
Hand full fresh spinach leaves
Sesame oil
Sesame seeds

FOR DESSERT

2 Leicester Bakery Plain Naan Bread

2 naan bread
1 tub mascarpone cheese
1 spoon icing sugar & extra for dusting
Zest of a lemon
Fresh strawberries
Honey
Pistachios
1 tot Amaretto liquor

METHOD

FOR BREAKFAST

- 1 Start preparing a scrambled egg, whisk the eggs with the cream in a small bowl, season with salt & pepper, add in a knob of butter and set on a bain-marie mixing from time to time until eggs scramble, stir in the cheddar and chives.
- 2 Spread naan bread with garlic butter and grill or warm up in a preheated oven.
- 3 Take out of the oven and top up with the scrambled egg. Garnish each naan with a grilled tomato, avocado slices and the crispy bacon.

FOR SNACKING

- 1 Season the diced aubergine with salt and pepper, drizzle with olive oil, mix with the garlic and pan fry slowly till aubergine is soft. Remove from the heat and sprinkle with freshly chopped mint.
- 2 Meanwhile season the drained chickpeas with cumin powder, salt and pepper, drizzle with a spoon of olive oil and roast till crispy.
- 3 Spread the naan bread with the garlic butter and grill or warm up in a preheated oven. Take out of the oven and divide the aubergine between the 2 breads. Top up with the crispy chickpeas, spinach, a drizzle of sesame oil and sesame seeds.

FOR DESSERT

- 1 Dredge naan bread with icing sugar and warm up in a preheated oven.
- 2 Beat lightly the mascarpone cheese with the icing sugar and lemon zest, spread between the 2 naans.
- 3 Meanwhile hull and cut the strawberries in halve, marinade with the honey and the amaretto liquor, top up the mascarpone cheese, sprinkle with crushed pistachios and baby mint leaves.

