



Naan Bread with Luxury Mango Chutney

Ingredients

- ❖ 450g strong bread flour
- ❖ 7g sachet fast action dry yeast
- ❖ 350ml warm water
- ❖ 2 tablespoon olive oil
- ❖ 8-9 teaspoon **Bombay Authentics® Luxury Mango Chutney**

Method

- ❖ Mix the flour with yeast in a bowl. Add water and oil then mix to a rough dough. Leave it to sit for about 10-15 mins.
- ❖ Flour the work surface and hands. Then knead the dough for 2-4 mins until it is smooth and springy. Leave it to sit for 20 mins in a warm place, covered.
- ❖ The dough might double in size, its ok if its does.
- ❖ Cut the dough into pieces about the size of your palm and roll into a thin circle. Spoon the chutney in the middle and fold to make a semi circle.
- ❖ Heat the grill to high then grill the bread for about 1-2 mins until each side is puffed and golden.
- ❖ Serve with a salad or a soup.

