



# Food For Thought Recipe and Allergen Card

## Naan Bread

### 100 Portions

Ingredient	Hannah Product Code	Quantity
Milk – Scaled, left warm		1,500 ml
Caster Sugar	D001146	100g
Strong Flour	D200220	4,500g
Salt	D001199	50g
Dried Yeast	D001680	70g
Baking Powder	D001685	50g
Natural Yoghurt		1,500g
Free Range Eggs	C000350	10

#### RECIPE METHOD – ALLERGENS

1. Combine flour, sugar, salt, yeast and baking powder
2. Add yoghurt, eggs and milk
3. Mix using a planetary mixer, with dough hook attachment
4. Adjusting consistency with more flour or warm milk, knead for 10 minutes until a soft, elastic dough is formed
5. Leave to prove for 1 hour in a warm place
6. Knock back
7. Divide into 100 balls, then one at a time
8. Roll out into ovals
9. Using a dry pan on a very high heat cook the naan on each side for around 40 seconds or until puffed up and slightly charred
10. Serve immediately

The allergens highlighted in <b>RED</b> are present in this dish
Allergens:
Cereals : <b>Wheat</b> Rye Barley Oats Spelt Kamut
<b>Milk</b>
<b>Eggs</b>
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...