

Kitchen Garden at Collingwood College 2018

Name of Recipe: Parsley Naan Bread

Volunteer Notes: Your group will have dough made ahead of time for you, as it needs to rest for 1 hour. You will make for the next class and wrap in glad wrap.

From the garden: eggs & herbs

See Des. Ensure pans used are washed well before use. Each student gets 1 naan.

What to collect	What to do
4 x small Pan/ tongs	
6 x cup plain flour 5 x tsp baking powder 1/2 bunch parsley, picked, washed, spun dry & chopped 1 x tsp salt 4 x tsp XV Olive oil 1 x cup plain yoghurt 3 x eggs/beaten 6-8 Tblsp water Large bowl/wooden spoon	<ul style="list-style-type: none">• Add all ingredients to a bowl and mix with a wooden spoon. Tip out the mix and knead into a soft dough. Wrap in glad wrap and rest for 1 hour.• Divide the rested dough into small golf ball sized pieces.• Dust the bench with flour & dough. Roll thinly with a rolling pin.• Dust off excess flour, then place on a tray until cooking.• To cook, heat a thick-based pan to DRY cook the naan.• Place Naan into the pan and leave until you see bubbles rising through the dough. Flip over and cook another 10 seconds. Take off.
4 x bread platters with tongs	<ul style="list-style-type: none">• Place cooked Naan onto bread boards for the table.