

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	
4 x cup plain flour 4 x tsp baking powder 1/2 bunch parsley, picked, washed, spun dry & chopped 1 x tsp salt 3 x tsp XV Olive oil 1/2 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. If sticky-add more flour. 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 stage.• To to DRY cook. Heat a thick-based pan until hot and gently place the naan/s in-do not crowd the pan.• 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.