BARBECUED NAAN WITH GINGER-CORIANDER CHUTNEY

Equipment needed –

Measuring spoons, measuring jug, large bowl, measuring cups, clean tea towel, fork, baking tray, glad wrap, grill plate, rolling pins and 3 serving platters.

Ingredients from the Garden –

- fresh coriander
- ginger and coriander chutney

Ingredients from the Pantry –

- 6 teaspoons of caster sugar
- 2 ¼ teaspoons of active dry yeast
- 1 cup of plain yoghurt
- 3 tablespoons of olive oil
- 5 cups of plain flour
- 3 teaspoons of fine sea salt
- extra yoghurt to serve
- pineapple pieces

What to do –

1. In a measuring jug, measure out 1 ½ cup of warm water. Add the yeast and 2 and ¼ teaspoons of sugar. Set aside for 5 minutes or until foamy.
2. Stir in 6 tablespoons of yoghurt and 3 tablespoons of oil.
3. In a medium bowl, measure out the flour and the remaining 3 ¾ teaspoons of sugar. Add 3 teaspoons of fine sea salt.
4. Pour the yoghurt mixture into the flour mixture and mix using a fork, until a dough forms. Transfer the dough to a lightly floured work surface and knead until smooth and elastic.
5. Divide the dough into 18 pieces and shape into balls. Place the dough balls on an oiled baking tray and rub them lightly with some oil. Cover with plastic wrap and let rise in a warm spot for 50 minutes or until doubled in size.
6. Using a rolling pin, roll out each ball on a floured work bench into a thin oval shape about 9 cm wide. Set the naan aside on an oiled baking tray whilst you roll out the others.
7. Lightly grease a grill plate and place over a medium heat.
8. Cook the naan on the grill plate for 2 minutes on each side or until char marks form and the naan is cooked through. Wrap the naan in a clean tea towel to keep warm.
9. Once all the naan has been cooked, spread the chutney out over the naan and top with the pineapple pieces. Cut the naan into smaller pieces and arrange on 3 serving platters. Drizzle with some yoghurt and top with some extra coriander leaves and serve

Serves –

- 28 students.