



Ilja Harvey of Pudding Pie Cookery School

CHEAP CHEAT NAAN BREAD

Serves 4



Pudding Pie
Cookery School

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Making curry and don't have naan bread?
Turn plain old bread into this super cheating naan!

Ingredients

- 8 slices stale bread cut into triangles (to make 16 pieces)
- 125g unsalted butter
- 50ml plain yoghurt
- 1 egg
- 5g black onion seeds
- Salt & pepper according to taste

Method

1. Melt the butter gently.
2. In a bowl mix the yoghurt, egg and onion seeds together thoroughly.
3. Gradually add the butter to the yoghurt mixture.
4. Brush the bread with the butter mix and bake in a pre heated oven 180 degrees C until the bread is golden about 7-10 minutes.
5. Cool on a cooling rack and serve.

