



# Naan Bread & Lamb Rogan Josh

## For the Naan:

- 1 tsp (5g) sugar
- ½ cup (120ml) warm water
- 7g dry yeast (We recommend using Lighthouse Yeast + Bread Improver)
- 2¼ cup (340g) Lighthouse Bread and Pizza Flour
  
- ½ cup (130g) plain yoghurt
- 1 tbsp oil
- 1 tbsp melted butter, for brushing

## For the Lamb Rogan Josh:

- 1 x 24g Spencers Rogan Josh Spice Blend
- 600g Lamb, diced
  
- 3 tbsp cooking oil
- 1 tbsp minced garlic
- 1 tbsp minced ginger
- 1 large onion, finely diced 200g crushed tomatoes
- 1 tsp brown sugar
- 200ml water
- Fresh coriander leaves to serve

## For the Naan Bread:

Combine sugar, warm water and yeast in a small bowl until dissolved. Allow to rest for 10 minutes or until a layer of foam forms.

Transfer flour onto a flat surface and make a well in the centre. Add yeast mixture, yoghurt and oil. Knead until a smooth dough forms.

Transfer the dough to a greased bowl and cover with a damp cloth. Allow to rise for 1 hour or until the dough doubles in size. 4. Divide the dough into 8 equal portions. Roll into 8" circles using a rolling pin.

Heat some oil in a pan over a high heat. Place the dough in. When it puffs up and burnt areas appear, flip and cook on other side.

Brush the naan with the melted butter. Serve warm.

## For the Lamb Rogan Josh:

Coat Lamb with half of the Rogan Josh Spice Blend.

Heat 1 tablespoon of cooking oil in a frying pan or cooking pot. Add lamb and fry until brown. Remove lamb and set aside. 3. Heat 2 tablespoons of cooking oil and add garlic, ginger and onions. Sautee until soft and brown. Add the other half of the Spice Blend and cook on low heat for 2 minutes. Add crushed tomatoes and brown sugar, cook for another 5 minutes.

Add browned lamb and water, bring to the boil and simmer with the lid on for approx. 1 hour and 20 minutes or until lamb is tender.

Garnish with chopped coriander and serve with steamed Basmati Rice and Naan.