

DISHOOM

VEGAN SAUSAGE NAAN ROLL KIT

This kit contains all the ingredients you need to prepare two first-class Vegan Sausage Naan Rolls in your own kitchen.

Enjoy most delicious vegan sausages, made from cleverly fermented vegetables (beetroot, mushroom and onion) with best sausage spices for deep, rich umami flavours. Please note that fresh naan dough will develop a darker hue across its surface; this is normal and will not hamper enjoyment.

CONTENTS

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4 vegan sausages – specially developed for Dishoom with Chef Neil Rankin

3 vegan naan doughballs – including a spare, for experimentation

Tomato-chilli jam – a house recipe, made with tomato, ginger, garlic, green chilli, rice vinegar and sugar

Fresh coriander

Vegan cream cheese

Please put all the ingredients in the fridge until you are ready to cook, and use within 24 hours.

YOU'LL ALSO NEED

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2 frying pans (or one large frying pan and a pre-warmed baking tray)

Kitchen foil

Rolling pin (or use a cylindrical bottle or container if you don't have one)

A little vegetable oil

A clean tea towel

A Meal For A Meal

For each and every Vegan Sausage Naan Roll Kit you buy, we donate a meal to a child. We work with Magic Breakfast, a charity in the UK which provides nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

ALLERGEN INFORMATION:– We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

Naan dough contains gluten (wheat), sausages contain gluten (wheat) and soya (in miso, for flavour). Allergen information can be found on dishoom.com/allergen-guide.

COOKING INSTRUCTIONS

1. If your dough balls have been kept in the fridge, allow them to come to room temperature before you begin. Start making your Masala Chai just before your sausages hit the pan for perfectly timed readiness.
2. Place a frying pan over a medium-high heat and add 1-2 tsp of vegetable oil. Fry the sausages, turning regularly, until very nicely browned and the skins are slightly crisp (6-8 minutes). Allow to rest in the warm pan or on a pre-warmed baking tray while you prepare the naans.
3. Very lightly oil your work surface (no flour needed), then take a doughball and use a rolling pin to form a round shape approximately 2mm thick and 20cm across. Allow the flattened dough to rest for 1 minute.
4. Place a large frying pan onto the highest heat on your hob. The pan needs to be very hot – this is essential for a good, fluffy naan.
5. Heat your grill to its highest setting. Position the rack to allow just enough space for your frying pan to slide in-between rack and grill.
6. Lay the flattened dough in the hot pan, and count to 30.
7. Remove the pan from the hob and slide it under the grill. The naan should bubble, puff up and start to brown, and should take around 1½–2½ minutes to cook (vegan dough can go a little crispier than non-vegan).
8. Remove the cooked naan from the pan and wrap in a clean tea towel to keep warm. Place the frying pan back on the hob and repeat the method with the remaining doughballs.
9. Transfer your sausages to a clean chopping board and carefully cut each in half lengthways with a sharp knife. Move back to the tray to keep warm.
10. To assemble, place a naan on your chopping board with the smoother side facing up and spread with cream cheese. Lay half of the sausages on one side, drizzle with 1tbsp tomato-chilli jam and add a few coriander leaves. Fold the naan in half then slice it across the middle. Garnish with some extra coriander and tomato-chilli jam. Importantly – take a lovely photo to make all your friends envious, and then tuck in.

MASALA CHAI

Chef Naved's much-loved chai, with your choice of dairy or plant-based milk (we like full fat oat).

CONTENTS

Loose leaf Darjeeling tea and chai spices
(black peppercorns, cardamom pods, cinnamon stick, cloves)
Fresh ginger

YOU WILL ALSO NEED

750ml boiling water
30g granulated sugar
200ml unsweetened plant-based milk of your choice
(or 400ml whole milk)

INSTRUCTIONS

Slice the ginger into thin slices – no need to peel. Put the tea, spices and ginger into a saucepan, pour over the boiling water and bring to the boil. Lower the heat and simmer until you can smell the spices, about 10 minutes.

Plant-based milks:– Add the sugar and simmer for five minutes, stirring occasionally. Turn the heat down, add the milk and stir until warmed through. Strain, discard the solids and serve. (For an extra-nice texture, pulse with a hand blender after straining.)

Whole milk:– Add the sugar and milk and bring to the boil. Allow 10 minutes, stirring occasionally. Strain, discard the solids and serve.