

# DISHOOM

## BACON NAAN ROLL KIT

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

Before you get started, do take a moment to watch the video here:— [dishoom.com/bacon-naan-roll](https://dishoom.com/bacon-naan-roll). Please note that fresh naan dough will develop a darker speckling on its surface; this is normal and will not hamper enjoyment.

### CONTENTS

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Streaky bacon from Ramsay of Carluke, matured in the traditional Ayrshire way and smoked over applewood and beechwood chips

Naan doughballs – including a spare, for experimentation

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

Coriander

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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A large frying pan

Oven tray

Kitchen foil

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

A little oil, for rolling the dough

A clean tea towel

Eggs (entirely optional, but work very well with – or instead of – bacon)

### *A Meal For A Meal*

For each and every Bacon 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 egg, dairy, and gluten (wheat). Cream cheese contains dairy. Allergen information can be found on [dishoom.com/allergen-guide](https://dishoom.com/allergen-guide)

## COOKING INSTRUCTIONS

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1. Pre-heat your oven to 180°C. Place the bacon on a foil-lined oven tray, and bake in the middle of the hot oven until crispy (around 15 mins). Remove from the oven and cover with foil to keep warm.
2. If your doughballs have been kept in the fridge, allow them to come to room temperature before you begin. 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.
3. 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.
4. 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.
5. Lay the the flattened dough in the hot pan, and count to 30.
6. Remove the pan from the hob and slide it under the grill. The naan should bubble and puff up quickly, and start to brown. Watch very carefully; do not allow it to touch the grill or become crispy; it should take around 45-60 seconds.
7. 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.
8. To assemble, place the naan on a chopping board with the smoother side facing up and spread with cream cheese. Lay 4 rashers of bacon on one side (and 1 or 2 fried eggs, if you like). Drizzle 1 tbsp tomato-chilli jam over the bacon 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.

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## MASALA CHAI

*Chef Naved's much-loved chai, for your at-home enjoyment.*

### CONTENTS

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

Fresh ginger

### YOU WILL ALSO NEED

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750ml boiling water

30g granulated white sugar

400ml whole milk

1. 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.
2. Add the sugar and milk, turn up the heat and bring to the boil. Allow 10 minutes, stirring occasionally. (A skin will form, but this is strained off at the end.)
3. Taste to see if the chai is to your liking; boil a little more if you wish for a stronger flavour. Patience will be rewarded!
4. Strain, discard the solids, and serve immediately.