



# Meet Roti's new best friend

Spanish black olives are a juicy Mediterranean treat that adds flavor, fun, and nutrition to Roti.

## SPANISH OLIVES AND MEDITERRANEAN HERBS NAAN

### ~ Ingredients:

- 60 g Black olives from Spain (sliced)
- 10 g Dry Mediterranean herbs mixture (oregano, basil, thyme)
- 300 g Refined flour
- 1.5 tsp yeast
- 1 tsp sugar
- 10 g Salt
- 3 tbsp Butter
- 3 tbsp Curd
- 2 tbsp warm water



### ~ Instructions:

- Mix 2 tablespoon warm water, sugar and yeast in a small bowl. Cover and keep in a warm place for 10 minutes or so till the mixture rises.
- Sieve wheat flour and salt together. Add curd, the mixture of yeast and combine. Knead into smooth, elastic dough and until it is no longer sticky.
- Keep the dough in a large bowl covered with a lid in a warm place for 2 hours or more till the dough rises and doubles in size.
- Punch the dough and then knead on a floured surface for 5 mins until smooth and elastic.
- Tip the dough onto a floured surface, divide into 6-8, then use a rolling pin to roll each into a 20cm circle.
- Scatter the olives and herbs in the centre of the dough circles. Brush a little water around the edges, then roll again to seal in the filling and make a tear shaped bread.
- Melt the butter and brush on both sides of the naan. Cook in a hot oven at 220°C or in a tandoor until golden and puffy.
- Smear butter, cut and serve as pull apart bread or with curry.

It is no coincidence that the English saying “break bread” means to share a loving meal with others. Bread is at the heart of many treasured international recipes from pizza to naan.

Delicious Spanish black olives have long been the star of your favorite pizzas and other western breads because of their unmistakable flavor and succulent texture. **In recent years this Mediterranean delicacy has gained popularity in Indian cooking not only for its high nutritional value but also because of the contrasting flavor it brings to dishes.**

Roti, a staple of any meal, is the perfect match for the tangy flavor of black olives. Simply adding Spanish black olives gives extra nutrition, zest, and fun to traditional bread recipes; whether it be Naan, Paranthas, or any other Roti.

This recipe invites you to break bread by combining two classics: juicy Spanish black olives and naan. Prepare this delicious treat for the ones you love.



I  Olives FROM SPAIN