


KEEMA NAAN PIZZAS

Here we've given every family's favourite dinnertime treat, pizza the ultimate Curry Legend treatment. The naan bread base is topped with a curried marinara sauce, green chillies, seasoned lamb mince and melting mozzarella. You'll never go back to takeaway pizza!

Prep 15 mins	Cook 1 hr 15 mins
Heat 	Makes 2 large pizzas

250g **lamb** or beef mince
 2 **cloves of garlic** - finely chopped
 1-2 **green chillies** (optional) - thinly sliced (seeds removed if you prefer less heat)
 10g **bunch of coriander** (optional) - roughly chopped
 130ml **milk** (any type is fine)
 100g **natural yogurt** (full fat is best)
 200g **mozzarella** - grated or torn into bite-size pieces
 400g **tin of whole plum tomatoes** - drained well
 300g **bread flour** or plain flour plus extra for rolling out the dough
 2 tsp **dried yeast** (a standard-size sachet)
 2 tsp **sugar**



JEERA BLEND

2 tsp



HALDI BLEND

4 tsp



METHI BLEND

½ to 2 tsp



MIRCHI BLEND

- 1 Warm the milk to a hand hot temperature then stir in the yeast and sugar. Allow to stand for 10 minutes or until the milk is starting to froth
- 2 Stir the milk mixture until the yeast is fully incorporated then stir it into the flour with the yogurt, 2 tbsp oil, 2 tsp **JEERA BLEND** and ½ tsp salt until a soft dough comes together (add a small splash of water if the dough is too dry or a small amount of flour if too sticky and difficult to handle)
- 3 Knead on a floured surface for 2 minutes until smooth then cover and leave to stand in a warm place for 45 minutes (or up to 2 hours) or until the dough has increased (preferably doubled) in size
- 4 Blend the tomatoes with the garlic, 1 tbsp oil, 2 tsp **HALDI BLEND**, 1 tsp **METHI BLEND** and ¼ tsp salt. Leave to one side
- 5 Mix the mince thoroughly with 3 tsp **METHI BLEND**, ½ to 2 tsp **MIRCHI BLEND** and ½ tsp salt. Leave to one side
- 6 Preheat the oven to 220°C/gas mark 7 and line 2 baking trays with baking parchment
- 7 Divide the dough into 2 pieces. Roll each piece of dough out to about 20cm x 30cm then place on the baking trays
- 8 Smear over ½ the tomato sauce leaving a crust at the edges, dot over the lamb mince followed by the mozzarella and green chillies. Bake for 10 minutes or until golden and bubbling and the lamb is cooked through
- 9 Scatter over the coriander to serve

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EXTRAS
#15

ALSO WORKS A TREAT WITH...

- Pre-cooked mushrooms in place of the lamb for a veg version

RAISE YOUR GAME BY...

Stuffing the crust with extra mozzarella!



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