

# Homemade Naan with Pesto, Grilled Vegetables, Burrata, Raspberries & Coppa

## Sommelier's accord



On the palate, a Reuilly rosé reveals aromas of raspberry, white peach and fig.

This fresh and fruity wine will go very well with these grilled vegetable naans. The use of raspberries will make it possible to recall the flavors of the wine and will bring even more freshness to this recipe.

Serve between 8 and 12°C



### PREPARATION TIME

50 - 60 minutes

### PORTIONS

8 persons

## INGREDIENTS

### Naan dough ingredients:

- 340 g flour
- 150 g lukewarm water
- 20 g fresh yeast
- 20 g olive oil
- 60 g Greek yoghurt
- 5 g sugar
- 5 g salt
- Your choice of herbs/spices: thyme, garlic powder, etc.

### Pesto ingredients:

- ½ bunch basil
- 50 g rocket
- 80 g almonds (whole or sliced)
- 100 g parmesan
- 1 garlic clove
- 10-15 cl olive oil
- Salt and pepper

### Topping ingredients:

- 1 burrata
- 1 courgette
- 1 yellow pepper
- 1 red pepper
- 1 punnet raspberries
- 6 slices coppa
- 100 g dried tomatoes
- A few rocket leaves (as garnish)

# PREPARATION

1 – Make the naan dough: Put the flour to a mixing bowl and form a well in the centre. Pour the lukewarm water, crumbled yeast, Greek yoghurt and olive oil into the well. At the side, add the salt, sugar, powdered spices and thyme. Knead the dough with a mixer or by hand until you have an even ball. Place in a mixing bowl and cover with cling film, pressing it down onto the surface of the dough. Let it rise for an hour at room temperature (or overnight in the fridge if you want to use it the next day). The dough should expand to almost twice its original size.

Tip: If you want to use the dough in short order but your kitchen isn't warm enough, you can put a bowl of boiling water on the bottom of the oven and then put your dough in its bowl with cling film over that bowl and shut the oven door.

2 – Make the topping: Wash the vegetables. Slice the courgette into half moons. Cut the sweet peppers into strips. Heat a pan with olive oil and sauté the vegetables. Add salt and pepper.

3 – Make the pesto: Start by washing and drying the fresh basil leaves and the rocket. Chop the almonds and roast them for 10 minutes in the oven at 150°C. Let cool. Peel and degerm the garlic clove. Place the chopped basil leaves and rocket, the parmesan, the almonds and the garlic in your blender. Blend while gradually adding the olive oil until the mixture is consistent. Season to taste and refrigerate.

4 – Cook the naan:

Spread your dough thinly (3-4 mm) into one big naan or several smaller naans. Add flour if the dough sticks to your work surface. Let the naan rest another 5 minutes.

Tip: You can cook your naan in one of two ways:

- On the hob: Cook in an ungreased pan over a low flame for 2-3 minutes per side.
- In the oven: Preheat your oven to 240°C. Put the naan on a floured tray and bake for 3-4 minutes until they turn a nice golden brown. Keep a close eye on the naan, as they can cook very fast in some ovens.

5 – Add the topping:

As soon as you take the naan out of the oven, add a generous coating of pesto to each one. Then, add the grilled vegetables, the burrata with a nice creamy centre, a slice of coppa, some raspberries and a few rocket leaves.

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