

Naan Dippers with Mint Raita

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This isn't strictly an Indian curry dish, but it is a brilliant start to any Indian banquet and is perfect for serving when you have lots of people over. Experiment with the amount of mint you put in the raita and change the quantities to your personal taste.

Ingredients:

500g tub Greek yoghurt
Half a cucumber
Handful fresh mint leaves
2 handfuls fresh coriander leaves
4 large naan breads
4 tbsp. vegetable oil
1 tbsp. lemon juice
4 tsp. paprika
2 tsp. sea salt flakes
Salt and white pepper

Directions:

1. Remove the peel from the cucumber and slice it in half. Remove the seeds with a spoon. Finely dice the cucumber flesh, squeeze between your hands to remove excess water and then mix it in with the yoghurt.
2. Finely chop the mint and coriander and mix into the cucumber yoghurt mixture. Season with salt and white pepper just before serving.
3. Heat the oven to 200C. Brush the naan breads with 1 tbsp. each of olive oil, and sprinkle 1 tsp. paprika and 1/2 tsp. sea salt flakes onto each one. Sprinkle all naans with the lemon juice and slice into wedges.
4. Place onto a baking tray and cook for 8-10 minutes until golden. Serve with the raita on the side.

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