



INDIAN · CROSS-CULTURAL KAMADO · TANDOOR SIMULATION · BREAD ·  
SIDE · ACCOMPANIMENT FOR CURRIES

# Naan Kamado · Home Tandoor Simulation

Indian restaurant naan bread made at home by simulating a tandoor oven inside the kamado. Yogurt-enriched dough (whole wheat + all-purpose + yogurt + yeast) shaped into teardrops, slapped directly against the inside wall of a 500°C kamado for 90 seconds per side — the clay kamado wall acts like a tandoor's tandur wall, producing the characteristic char-spotted, puff-bubbled, chewy-tender naan that's nearly impossible to replicate in a home oven. The kamado's radiant heat + dome retention (holds 500°C for 30+ min) + clay interior are the three tandoor-adjacent features. Served brushed with ghee + sprinkled with kosher salt + optionally garlic + coriander. 20 minutes active, 2-hour dough rise, 90 seconds per naan.

Protein None (bread + yogurt + yeast)

Serves 6 - 8 naans · feeds 4 - 6

Difficulty Intermediate

Active 20 min (2 min per naan × 6 - 8 naans)

Total 2 h 30 min (2 h dough rise + 20 min bake)

## Kamado as Home Tandoor — A Cross-Cultural Hack

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A tandoor is an Indian clay cylindrical oven, typically 1-1.5 m tall + 60-80 cm wide, fueled by wood or charcoal that sits at the bottom. Temperatures reach 480-540°C at the wall; the clay acts as a massive thermal mass, holding temperature through multiple bakes + producing the characteristic naan + tandoori chicken + tandoori kebab flavors. Naan specifically is baked by slapping the prepared dough directly onto the hot clay wall — the dough sticks, cooks from direct contact + radiant heat simultaneously, and falls off the wall when done, landing on the cook below who scoops it out with a long hook. Most Indian homes don't have tandoors (they're restaurant equipment); most restaurants do. Home cooks typically make naan on cast-iron skillets or under broilers — both produce acceptable but visibly-different naan.

The kamado grill, it turns out, is a startlingly-accurate home tandoor simulation. Reasons: (1) the ceramic body is thermal-mass-equivalent to tandoor clay, (2) radiant heat distribution inside the dome matches tandoor's heat-from-all-sides physics, (3) sustained 500°C temperatures are achievable + holdable for 30-45 min — restaurant-tandoor range, (4) the interior clay-ceramic wall accepts slapped dough similarly to tandoor walls. The naan-kamado recipe exploits this: preheat the kamado to 500°C for 30 min with the plate setter removed (direct fire exposure); open the dome; slap each naan against the hot wall or onto a heated cast-iron plate sitting on the grate; close briefly; remove when done.

The dough is classical Indian naan — yogurt-enriched (for the tender crumb + slight tang), whole-wheat-blended (for rustic character + flavor), 2-hour room-temp rise, no cold retard needed. Shape into teardrops (classical naan shape) or rounds. Brush with ghee post-bake, dust with salt. Variations: garlic naan (minced garlic pressed into the shaped dough before bake), cilantro naan (coriander leaves pressed in), kashmiri naan (raisins + dried fruit folded in, sweet-savory). The kamado produces all variants equally well.

This recipe closes Batch 12's cross-cultural bread trio (pan de pueblo rustic Spanish + churros Spanish-choux + this Indian-tandoor) with a wholly-foreign technique adapted to Pablo's existing kamado. Also sets up for future cross-cultural kamado recipes:

kamado pizza (already in library), kamado naan (this), could extend to kamado-tandoori-chicken, kamado-roti, or flatbread variations from Middle Eastern / North African / Central Asian traditions.

AT A GLANCE

## Specs

<p><b>YIELD</b></p> <p><b>6-8 naans</b> (~60-80 g each, 20 cm oval) · feeds 4-6</p>	<p><b>FLOUR BLEND</b></p> <p><b>250 g all-purpose + 100 g whole-wheat + 100 g bread flour (mixed for texture + flavor)</b></p>	<p><b>YOGURT</b></p> <p><b>150 g full-fat plain yogurt (Greek-style OK) – provides tenderness + tang</b></p>	<p><b>KAMADO TEMP</b></p> <p><b>500°C / 930°F</b> surface temp at the wall or cast-iron plate</p>
<p><b>BAKE TIME</b></p> <p><b>90 seconds per side (about 3 min total per naan)</b></p>	<p><b>DIFFICULTY</b></p> <p><b>Intermediate</b></p> <p>●●●○○</p>	<p><b>ACTIVE TIME</b></p> <p><b>20 min (2 min per naan × 6-8)</b></p>	<p><b>KEY RULE</b></p> <p><b>Kamado MUST hit 500°C before first naan. Radiant heat is the entire point. Use an infrared thermometer to verify.</b></p>

# What Changed & Why

Two variables: yogurt quality + optional garnishes. Technique is identical. ● Tier A (Everyday) uses **Fage Total 5% Greek yogurt** (grocery, full-fat) + **standard ghee** from Whole Foods or any Indian grocery + **kosher salt** for finishing. Produces genuinely-excellent tandoor-approximation naan. ● Tier B (No Limits) uses **Liberté Mediterranean-style yogurt** (richer + tangier than Greek) + **Pure Indian Foods ghee** (grass-fed, no-additive, premium) or **homemade ghee** (30-min simmer of butter, strain) + **Maldon or fleur de sel** for finishing + **hand-picked Indian garlic** + **fresh coriander** for garlic-coriander variation. Homemade ghee is genuinely worth the 30 minutes; the difference in final flavor is noticeable.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Cook naan on a cast-iron skillet on a stovetop — 1 min per side	Cook naan on the kamado at 500°C against the interior wall OR on a preheated cast-iron plate on the grate — 90 seconds per side	Stovetop naan is good but different from tandoor naan. The difference: radiant heat + high-temp char from a hot clay environment produces characteristic char spots + blistered texture that stovetop cast-iron (at 200-230°C max) cannot replicate. The kamado delivers 500°C + radiant-ceramic heat — tandoor physics with home equipment. Naan cooked this way has the visual + textural signature of restaurant-tandoor naan. Without a kamado: a pizza-stone-preheated-home-oven at 290°C (maximum most ovens go) + broiler assistance produces 80% of the result; cast-iron skillet produces 65%.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Mix dough; rise 1 h; shape + bake	Yogurt-enriched dough; 2-hour room-temp rise; divide into 80 g balls; shape into teardrops just before bake	The 2-hour rise gives the yogurt's lactic acid time to tenderize the gluten (producing a chewy-tender naan rather than chewy-tough). Shaping must happen just before bake — naan shaped and rested for 30+ min before baking re-tightens + becomes less extensible. The teardrop shape (narrower at one end, wider at the other) is the classical Indian shape; it also compensates for uneven radiant heat distribution — the thinner narrow end cooks faster + stays chewy, the thicker wide end stays moist + soft.
ADD	—	Preheat kamado to 500°C with the plate setter REMOVED; deflectors removed; full direct fire exposure	Default kamado setup includes a plate setter (heat deflector) that blocks direct fire and turns the kamado into an indirect-heat oven. For naan-kamado, remove the plate setter — you want direct radiant exposure + the hottest possible environment. The dome still provides the radiant-from-all-sides heat; the clay interior still absorbs + re-emits heat; you just need the fire to be at full intensity below. Note: many kamado brands make this configuration easy; check your model's plate-setter placement.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Use a cast-iron plate or heavy cast-iron skillet on the kamado grate as the baking surface (NOT the grate itself)	True tandoor cooking slaps naan onto the interior clay wall. Home kamados don't typically have enough accessible vertical clay surface for this — the dome is rounded + difficult to reach safely. The home-accessible substitute: place a preheated cast-iron plate or skillet on the grate inside the kamado; let it heat to 500°C along with the kamado (usually takes 30 min); slap naan onto this plate. The cast-iron plate provides direct-contact conduction + sits within the kamado's radiant heat envelope — combining the two heat transfer modes that tandoor provides.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<b>ELEV</b>	Store-bought ghee	Homemade ghee — 30-min simmer of butter + strain	Ghee is the finishing butter for naan — brushed on after bake, it adds richness + Indian flavor identity. Store-bought ghee works well; homemade ghee (simmer 250 g butter on low 30 min until milk solids separate + turn nut-brown + flavor develops; strain; store in a jar) has deeper flavor + pure-butter aroma. Homemade ghee keeps 6+ months at room temp (no refrigeration needed). For any Indian cooking Pablo might expand into (tandoori chicken, curries, dal), homemade ghee pays off quickly.
<b>SKIP</b>	Use an open oven + steam tray for humidity	Do NOT open the kamado mid-bake; the dome traps steam from the dough naturally	Some naan recipes suggest adding water to the oven for steam. In the kamado: the sealed dome + the dough's own moisture produce a brief steam environment automatically during the bake. Opening the kamado mid-bake loses heat + steam + disrupts cooking. Load the naan, close the dome, wait 90 seconds, open briefly to flip, close again for another 90 seconds. Let the kamado's thermal mass + dome retention do the work.

## What You Need

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### Everyday

#### The Dough

- 250 g **all-purpose flour** — **King Arthur** or similar grocery
- 100 g **whole wheat flour**
- 100 g **bread flour** (adds chew; optional to replace with additional all-purpose)
- 150 g **full-fat plain Greek yogurt** — **Fage Total 5%** (grocery)
- 180 ml **warm water** (37°C)
- 15 ml **olive oil**
- 8 g (1 tsp) **instant yeast**
- 6 g (1 tsp) fine sea salt
- 4 g (1 tsp) sugar (fuels the yeast slightly)

#### The Finish

- 60 g **ghee** — **Whole Foods store-brand ghee** or **Amul ghee** (Indian grocery)
- Kosher salt for finishing
- Optional: 2-3 cloves garlic, minced, + 2 tbsp chopped cilantro (garlic-cilantro naan variation)
- Optional: nigella seeds (kalonji) for traditional-look garnish

## No Limits

### The Dough (Tier B)

- 250 g all-purpose flour (any good quality)
- 100 g **freshly-milled whole wheat** if sourceable from a Miami farmer's market or specialty mill
- 100 g bread flour
- 150 g **Liberté Mediterranean yogurt** OR a rich artisan Greek-style yogurt
- 15 ml **good olive oil**
- Fresh or instant yeast from a specialty baker's supply

### The Finish (Tier B)

- 60 g **homemade ghee** (30-min simmer of 250 g good butter + strain + cool) OR **Pure Indian Foods grass-fed ghee** (specialty)
- **Maldon or fleur de sel** for finishing
- Fresh hand-picked Indian garlic + fresh cilantro for garlic-coriander variation
- Optional: **nigella seeds** from an Indian specialty store (Shah's, Patel Brothers)

## EQUIPMENT

### Your Kit

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- Kamado grill (Big Green Egg, Kamado Joe, or similar)
- Cast-iron plate or heavy cast-iron skillet (30 cm, placed on kamado grate as baking surface)
- Long-handled tongs for flipping naan inside the hot kamado
- Infrared thermometer — verify 500°C surface temp
- Rolling pin
- Small pastry brush (for ghee application)
- Kitchen scale
- Large mixing bowl

MISE EN PLACE

## Before You Start

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- Yogurt + water + oil + yeast + sugar ready at room temp

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- Flour blends pre-measured

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- Kamado starting to light 45 min before bake time

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- Cast-iron plate placed on kamado grate during heat-up (to preheat with kamado)

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- Ghee measured + melted if solid

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- Kosher salt (or finishing salt) + optional garlic/cilantro prepped

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- Warm plate or wrapped in a clean towel for holding finished naan

MAKE-AHEAD

## Timeline

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## METHOD

# The Cook

### 1 Phase 1 · Mix + Rise — 2 hours

1. In a large bowl, combine: 250 g all-purpose + 100 g whole wheat + 100 g bread flour + 6 g salt + 4 g sugar + 8 g instant yeast. Stir dry.
2. In a separate small bowl: whisk 180 ml warm water + 150 g yogurt + 15 ml olive oil.
3. Pour wet into dry. Stir with a wooden spoon until no dry flour remains. Transfer to a floured surface.
4. Knead by hand for 5-7 minutes — the dough should become smooth + elastic, not sticky. If too sticky: add 1 tbsp flour at a time; if too dry: 1 tsp water at a time.
5. Shape into a ball. Place in a lightly-oiled bowl. Cover with plastic wrap or a damp towel.
6. Let rise at room temperature (21-23°C) for 2 hours. Dough should nearly double in size.



#### WHY THIS WORKS

Yogurt's lactic acid tenderizes gluten during the 2-hour rise, producing a chewy-tender naan texture rather than the chewy-tough that pure-water doughs produce. Yogurt also provides slight tang + moisture retention. The 5-7 minute knead develops gluten to the point where the dough is extensible (stretchable without tearing) — necessary for the teardrop shape + final thin profile.

## 2 Phase 2 · Kamado Preheat — 45 minutes

1. Light the kamado. Use lump charcoal (not briquettes) for cleanest heat + flavor.
2. Remove the plate setter (heat deflector) if installed. This allows direct heat + radiant exposure.
3. Place a clean cast-iron plate or heavy cast-iron skillet on the grate inside the kamado — it will preheat along with the kamado.
4. Close the dome. Open vents wide. Let the fire reach maximum temperature.
5. At 30 minutes: check temperature. Target: 500°C at the cast-iron plate surface, measured with an infrared thermometer.
6. At 45 minutes: kamado should be fully heat-saturated. Temperature stable at 500°C. Ready for naan.
7. Note: if your kamado has a maximum temperature below 500°C, aim for the highest temperature it can sustain stably. Most quality kamados hit 500-600°C easily.

### WHY THIS WORKS

The kamado's ceramic body + sealed dome create a thermal-mass environment similar to a tandoor's clay interior. 45 minutes of preheating ensures both the ceramic body + the cast-iron plate are fully heat-saturated — any less + either element won't deliver consistent baking heat. The IR thermometer verification is critical — kamado internal temp can read low while the cast-iron plate itself is the correct 500°C (or vice versa). Always verify the surface that will contact the dough.

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### Phase 3 · Shape + Bake — 20 minutes for 6-8 naans

1. Divide the risen dough into 6-8 equal portions (~80 g each). Lightly flour the work surface.
2. Take one portion. Shape into a ball. Let rest 30 seconds.
3. Press flat with your fingers, then use a rolling pin to roll into a teardrop (~20 cm long, 10 cm wide, 3-4 mm thick). Slightly thinner at the narrow end.
4. Immediately transfer to the kamado: open the dome briefly, slap the naan onto the hot cast-iron plate. Close the dome immediately.
5. Bake 90 seconds. During this time: the naan will puff up dramatically (the thin dough + rapid heat produces steam pockets inside), characteristic char spots will develop, the top will deepen to golden-brown.
6. Open dome. Using long-handled tongs: flip the naan over. Close the dome immediately.
7. Bake 90 more seconds. The second side will develop char spots + finish cooking.
8. Remove the naan to a warm plate. Immediately brush with ghee. Sprinkle with kosher salt.
9. Repeat for each naan — shape → bake → brush → salt. Total time for 6-8 naans: 15-20 min.
10. Optional garnish: for garlic-cilantro naan, press minced garlic + chopped cilantro into the dough before rolling; follow same bake protocol.



#### WHY THIS WORKS

The 90-second-per-side bake at 500°C provides the exact heat-time combination that tandoor ovens deliver: enough time to bake through + develop char, not so long that the naan dries out. The dough's own moisture generates steam during the bake, creating the characteristic puffy air pockets. The cast-iron plate's direct contact provides the bottom-char pattern; the kamado's radiant heat provides the top-char pattern. Both surfaces cook simultaneously.

## 4 Phase 4 · Serve — 1 minute per naan

1. Serve naan immediately after baking, one at a time as they come off the kamado. This is the restaurant pattern.
2. Each naan: brushed with ghee + sprinkled with kosher salt while still hot.
3. For garlic-cilantro variation: additionally press 1/2 tsp minced garlic + 1 tsp chopped cilantro onto the top of the naan just before the second flip (so the garlic roasts slightly during the final cook).
4. For nigella seeds: sprinkle over the ghee-brushed naan before salting — adds traditional Indian look + slight oniony-herb flavor.
5. Serve with curries, dal, grilled meats, or as the accompaniment for any Indian-inspired dinner. The naan is the carrier; the other dishes fill the naan.

### WHY THIS WORKS

Naan is best eaten within 5 minutes of baking. Hot naan: pliable, slightly stretchy, ideal for wrapping around food or tearing to sop sauces. Cool naan: stiffer, less flexible. Reheating: 30 seconds in a 180°C oven restores 70% of the texture; microwaving destroys texture.

### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Mix dough	T- 2 h 5 m	5 min mix + 5-7 min knead
Rise	T- 2 h to T- 0	2 h room temp, doubled
Light kamado + preheat	T- 4 5 m	500°C, plate setter removed, cast-iron plate on grate
Verify 500°C	T- 1 5 m	IR thermometer on cast-iron plate
Divide + shape	T- 5 m	Ball into 80 g portions, shape teardrops
Bake each naan	2 min per naan (plus flip time)	90 sec + 90 sec; dome closed

STEP	TIME	CUE
Brush + salt + serve	Immediate after each	Ghee brush, kosher salt, optional garlic/cilantro

#### TROUBLESHOOTING

## Emergency Protocols

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## Technique Notes

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### ● **Universal: Tandoor Physics — Heat + Ceramic + Radiant**

FIRE COOKING · CROSS-CULTURAL

Tandoor ovens combine three heat-transfer modes: (1) radiant heat from the fire + hot clay walls, (2) conduction from the clay wall (when dough sticks to it), (3) convection from hot air rising. The ceramic body's thermal mass holds temperature through bake cycles. Temperatures: 480-540°C at the wall. Applications: naan (this), tandoori chicken, tandoori lamb, tandoori fish, roti, various breads. The kamado grill shares all three heat-transfer modes + thermal-mass profile — it's genuinely the closest home-accessible tandoor equivalent. Once Pablo owns kamado-tandoor simulation, it extends to grilled-meat applications (tandoori chicken, tandoori fish) + other breads (roti, various flatbreads). Reference: Kamado Technique §Tandoor Simulation; Cross-Cultural §Ceramic Ovens.

### ● **Universal: Yogurt-Enriched Doughs — Tenderizing + Tang**

BREAD TECHNIQUE · CROSS-CUISINE

Yogurt-enriched doughs appear across cuisines: naan (Indian, this recipe), soft rolls (variants), brioche (enriched with both yogurt and butter in some versions), Greek pita variations, Middle Eastern breads. The yogurt provides: (a) lactic acid, which tenderizes gluten + produces chewy-tender texture, (b) slight tang that lifts the bread's flavor profile, (c) moisture retention in the baked bread (keeps naan from drying out on the table), (d) slight fat content that softens the crumb. Optimal ratio: 10-15% yogurt by flour weight — higher and the dough gets too rich + loses structure; lower and you don't get the tenderizing effect. Reference: Bread & Baking §Enriched Doughs; Cross-Cuisine §Yogurt Breads.

## ● **Universal: Cast-Iron Plate as Home-Tandoor Wall**

VESSEL SUBSTITUTION · CREATIVE TECHNIQUE

True tandoor cooking involves slapping dough onto the interior clay wall. Home kamados have the clay body but not accessible vertical wall surface for slapping. The workaround: a preheated cast-iron plate on the kamado grate substitutes functionally — it provides both direct-contact conduction (the slap-onto-surface feel) + sits within the kamado's radiant heat envelope (the clay-interior radiant effect). The cast-iron plate must be preheated alongside the kamado to fully heat-saturate. This same approach works for: kamado-pizza (Neapolitan-style), flatbreads generally, socca, pupusas, any thin-dough that wants direct-surface contact + high heat. Reference: Kamado Technique §Vessel Configurations; Creative Techniques §Tandoor Substitutions.

## ● **Universal: The 90-Second-Per-Side Rule at 500°C**

HIGH-HEAT BAKING · CROSS-RECIPE

Thin doughs (naan, pita, flatbreads, pizzas) at 500°C bake in 90 seconds per side. The pattern: 90 sec first side produces base-char + initial rise; flip; 90 sec second side produces top-char + completes interior cook. This timing is consistent across thin-bread applications at true tandoor/pizza-oven temperatures. At lower temperatures (400°C): double the time (3 min per side). At higher temperatures (600°C): reduce to 60 sec per side. Cross-references: kamado pizza (library), pita (Batch 7), naan (this). Reference: Bread & Baking §High-Heat Baking; Cross-Recipe §Timing Tables.

## ● **Cross-Cultural Adaptation — Indian Cooking on Spanish Equipment**

CULTURAL FUSION · RECIPE PHILOSOPHY

Naan kamado is an example of adapting a foreign-cuisine technique to available-equipment. Pablo's kamado is a Spanish/American-tradition tool (Latin / European fire-cooking tradition); naan is unambiguously Indian. The recipe bridges them via: (a) identifying the equipment-tradition overlap (both use ceramic/clay + radiant heat + high temps), (b) applying the foreign dough-recipe faithfully (yogurt, whole wheat, yeast, 2-hour rise — no compromise), (c) translating the cooking surface (tandoor wall → cast-iron plate on grate). This adaptation principle extends broadly: Italian pizza on Spanish paella pan (works!), Basque pil-pil in French cazuelas (close enough!), Japanese binchotan in Spanish asador (established). Don't shy from cross-cultural adaptation; the physics translate even when the equipment doesn't. Reference: Cross-Cultural §Recipe Adaptation; Culinary Philosophy §Equipment Versatility.

## ● **No Limits: Homemade Ghee**

INGREDIENT QUALITY · DIY

Commercial ghee (Amul, Pure Indian Foods) is good; homemade ghee is genuinely different. Process: 250 g unsalted butter in a heavy-bottomed saucepan on LOW heat, 25-30 min. The butter melts; milk solids separate; the solids brown to golden + drop to the bottom of the pan. Strain through fine cheesecloth into a clean glass jar. Cool. Store at room temperature 6+ months. Homemade ghee has: (a) deeper butterscotch-caramel aroma than commercial, (b) more complex flavor from the maillard-browned milk solids during the simmer, (c) zero additives or preservatives. For anyone doing 5+ Indian dishes per year, homemade ghee is the genuine upgrade. Cross-applies to: any Indian dish, also French beurre noisette dishes, also as a finishing butter for seared steaks. Reference: Dairy Encyclopedia §Ghee; Homemade Ingredients §Butter Products.

## ● No Limits: Freshly-Milled Whole Wheat

INGREDIENT QUALITY · FLOUR SOURCE

Commercial whole-wheat flour (King Arthur, Bob's Red Mill) produces excellent naan. Freshly-milled whole wheat (from a local mill or a specialty grain supplier) has: (a) higher germ + bran content (commercial flour is usually roller-milled which strips some bran), (b) more complex flavor due to germ freshness, (c) slightly higher protein content. For Miami cooks: check farmer's markets for local milling vendors; specialty grain suppliers ship bulk. Cost: \$8-12/kg for fresh-milled vs \$4-6 for commercial. For weekly bread baking: the freshness advantage decays within 2-3 weeks after milling — use it within that window. Cross-references pan-de-pueblo-dutch-oven (this workspace) for the broader fresh-flour discussion. Reference: Bread & Baking §Fresh-Milled Flours; Sourcing §Specialty Grain Mills.

### PAIRING

## What to Drink

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### 🍲 Main Course — Curry or Dal

Tikka masala, korma, palak paneer, dal makhani, or any Indian curry

*Naan's purpose is to scoop curry or dal. The naan is the utensil; the curry is the food. Any rich, sauced Indian main course pairs. Tear naan into pieces; scoop bite-sized portions of curry with each piece; eat. Traditional eating technique.*

### 🌶️ Main Course — Tandoori Chicken

Tandoori chicken or tandoori lamb (both cook-able on the same kamado at 200-250°C; different heat profile than naan bake)

*If Pablo extends into Indian cooking: tandoori chicken on the kamado (same principle — ceramic + radiant + high heat) + fresh naan from the same kamado = proper Indian restaurant meal at home. Cook chicken first (20-30 min at 250°C); let kamado cool slightly while chicken rests; ramp back to 500°C for naan.*

### **Side — Dips + Chutneys**

Raita, mint-cilantro chutney, mango chutney, achar (Indian pickle)

*Naan + dips as a tapa-equivalent. A small bowl of raita (yogurt + cucumber + cumin) or mint chutney (cilantro + mint + green chile + lime) provides a cool + spicy counter to the warm bread. Available from Indian groceries (Patel Brothers, Shah's) or homemade.*

### **Wine — With Curry Dinner**

Off-dry Riesling (Mosel Kabinett) or Gewürztraminer

*Spice-heavy Indian meals benefit from slightly-sweet, aromatic, low-alcohol wines. Off-dry Riesling balances heat with residual sugar; Gewürztraminer's floral-lychee aromatics complement Indian spice profiles. Avoid: oaky reds, heavy tannin wines, dry whites (too harsh against spice).*

### **Beer — Indian Tradition**

Kingfisher, Taj Mahal, or any lager

*The traditional Indian beverage pairing is beer — cold, light, palate-cleansing. Lager-style is classical. For a more adventurous pairing: IPA works surprisingly well if the food is spice-forward.*

### **Leftover Play**

Reheat in 180°C oven for 30-60 sec; use as wrap for sandwich or toasted for chips + hummus

*Leftover naan: reheat briefly + use as bread for sandwich wrap, or cut into triangles + toast for naan chips served with hummus or yogurt dips. Keeps 2-3 days wrapped; freezer-friendly for longer storage.*

## Menu Ideas

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### **Indian Dinner Night · 4-6 guests**

1. Samosas + chutneys (arrival). 2. Tandoori chicken on the kamado (earlier in the kamado cook cycle, 250°C). 3. Palak paneer OR tikka masala + this naan (main). 4. Lassi or rasgulla (dessert). Full Indian dinner-party. Beer + off-dry Riesling. Extended kamado use.

### **Cross-Cultural Bread Trio · 4-6 guests**

Three breads from three traditions: pan de payés Catalán (Batch 7 · Spanish), pita ciencia del bolsillo (Batch 7 · Mediterranean), naan kamado (this · Indian). Pair with olive oil + hummus + chutneys + a mix of mains from each cuisine. Educational + fun.

### **Weekend Bread Bake + BBQ · 6-8 guests**

Kamado does double-duty: 45 min at 500°C for naan bake; wind down to 200°C for slow-smoked meats (pork shoulder, brisket). One kamado, two dishes, the naan as the starchy accompaniment. Saturday-afternoon dinner-party.

### **Weeknight · 2-4 guests**

Dough in the morning (5 min work); kamado preheating after work (30 min passive); naan baking during the final 20 min of dinner prep. Simple curry from a jar (Patak's + canned tomatoes + chicken) + fresh naan = Wednesday night restaurant-quality Indian dinner in 40 min total.

YOUR NOTES

# Cook Log

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## Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*



Stop following recipes. Start understanding food.

