

Turkey Tikka Naan Bread Bites

300g leftover turkey (ie cooked, skinless and boneless)

4tbsp mayonnaise (low fat is fine)

4tbsp natural yoghurt (use greek for a creamy finish or low fat for a healthier option or sharper taste, whichever you prefer)

1-2 cloves garlic

2 tbsp tikka paste (Pataks tikka paste works well but any curry paste should do the job, be very careful that it is a spice blend paste you are adding and not a curry sauce)

1 tbsp mint sauce

4 nan breads (I used garlic and coriander)

Watercress leaves to garnish

NB – makes about 30 bites, half or quarter if you need less

1. Use the smallest (4cm) or 2nd smallest (6cm) cutter in our biscuit cutter range to cut rings of nan bread on the cutting board, depending on the size you wish to serve. Place on the rectangle stone and spritz lightly with oil on both sides using kitchen spritzer, put in a medium hot (180 degrees) oven for 5-10 mins until warmed through and starting to crisp up)
2. Meanwhile prepare the filling, on the cutting board using 13cm santoku knife, slice and dice the cooked turkey and put into classic batter bowl. Add the curry paste, yoghurt, mayonnaise, mint sauce and garlic (pressed in garlic press) and mix well, if you like it hot you could always add a chopped chilli too
3. Take the nan bread circles out of the oven using small scoop put a spoonful of the turkey tikka filling on top

Use food chopper or professional shears to chop watercress to sprinkle on top to add freshness and colour