



Tandoori Sausages with Gluten Free Garlic Naan

PREP AND COOK 60 MINS | SERVES: 4

INGREDIENTS

Sausages

- 2 tbsp tandoori paste
- 2 tbsp Greek yoghurt or plain dairy free
- 8 Peppercorn Extra Lean (4 beef and 4 chicken)

Raita

- 1 cup (280g) Greek yoghurt or plain dairy free
- 1 Lebanese cucumber, halved, seeded, finely chopped
- 1/2 cup mint leaves or coriander, finely chopped, plus extra leaves to serve

Pineapple and chilli salsa

- 1/4 pineapple, cut into 1 cm cubes
- 1 long red chilli, seeds removed, finely chopped
- 1/4 bunch coriander, leaves picked, chopped, plus extra leaves to serve
- 1 tsp extra virgin olive oil
- Pinch of salt

Gluten free garlic naan

- 1 1/2 cups Gluten-Free Self-Raising Flour
- 1/2 cup coconut yoghurt or Greek-style dairy-free
- 1 tbsp extra virgin olive oil (plus more for brushing)
- 1/2 tsp sea salt
- 2 cloves garlic, finely grated or crushed
- 1 tbsp chopped fresh parsley or coriander
- Melted beef-tallow, ghee, butter, or olive oil, for brushing

PREPARATION

- 1. Prep the sausages:**
Combine the tandoori paste and yoghurt in a bowl. Add the Peppercorn sausages and mix well to coat. Cover and chill for 30 minutes to marinate.
- 2. Preheat the oven to 200°C.** Thread sausages horizontally onto 2 metal skewers, place on a lined baking tray and bake for 15-20 minutes, or until sausages are crispy on the outside and cooked through. Make your trimmings while they bake.
- 3. Make the raita:**
Combine all ingredients in a bowl and season to taste.
- 4. Make the salsa:**
Combine all ingredients in a bowl and season with salt.
- 5. Make the naan:**
Mix flour, salt, garlic, yoghurt, herbs and olive oil until it forms a soft dough. Knead gently with your hands for 1-2 minutes until smooth. Let it rest for 5-10 mins (optional, but helps texture). Divide dough into 4 equal balls. Lightly dust a clean surface with flour and roll each ball into a round shape, about 5 mm thick. Heat beef-tallow, or fat of your choice, in a non-stick or cast iron pan over medium-high heat. Cook each naan for 1-2 mins on the first side, bubbles will appear. Flip and cook another 1-2 mins until golden brown with charred spots. Sprinkle with more garlic and fresh herbs.
- 6. To serve,** top the naan with sausages and scatter with extra herbs, serve with raita and pineapple and chilli salad.