



PETER SIDWELL

SIMPLY GOOD BREAD



NAAN WITH CUMIN AND BLACK ONION SEEDS
 I HAD BROUGHT UP IN VINDHAPPE AND A LADY WROTE OUT USUALLY INVOLVED A CURRY LOTS OF NAAN BREADS TO MOP UP THE JUICES AND A FEW BEANS MOST OF US ARE NOW MARRIED WITH YOUNG KIDS SO THIS RECIPE - SERVED WITH A SPICY BREAD OR CHICKEN - IS PERFECT FOR A LADY NIGHT BY AND A FEW LESS BEERS

Here's how...
 Toast the seeds in a dry frying pan until they start to crackle. Follow the manufacturer's instructions regarding the order of liquid ingredients, add the toasted seeds and set your machine to the dough/cake setting.
 When the cycle is complete, turn the dough out onto a floured work surface and knead the bread to hand for about 5 minutes. Cut the dough into six portions and roll each portion into an oval about 1cm thick.
 Either cook the naan in a dry frying pan on a low heat or pre-heat a baking tray and cook in the oven for approximately 10 minutes at 200°C.

Ingredients
 1 cup warm water
 1 cup plain flour
 1 cup self-raising flour
 1 tsp salt
 1 tsp oil
 1 tsp cumin seeds
 1 tsp black onion seeds
 100g butter
 100g sugar
 100g milk

SGR75

Carr's Flour is delighted to offer copies of *Simply Good Bread*, the latest book by Keswick-based chef Peter Sidwell. Endorsed by Panasonic, it is packed with an array of different breads and includes a basic breadmaking 'toolkit' for novices. There are superb colour photographs of all the delicious recipes as well as Lake District locations near his home. Loaves for entertaining, outdoors and family occasions are all included. Currently priced at £15.00 **we are offering copies of the book at the special promotional price of only £10.00 (including p&p) when you collect 10 tokens from retail packs of Carr's Flour.**

To order your copy, just complete the details below in BLOCK CAPITALS and send this form together with a cheque made payable to *Carr's Flour* for £10.00 to **Carrs Breadmaker Simply Good Bread Offer, Old Croft, Stanwix, Carlisle, CA3 9BA.**

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Simply cut out the tokens from Carrs Breadmaker Strong White, Strong Brown, Wholemeal, Malty Seeded, Carrs Plain and Self Raising flour packs or from Carrs Breadmaker Blends leaflets and attach below. There is 1 token on each 1kg/1.5kg bag and 4 on each 10 x 500g Carrs Breadmaker Blends leaflet.

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Attach One Token Here	Attach One Token Here	Attach One Token Here	Attach One Token Here	Attach One Token Here

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TERMS & CONDITIONS

Please send in orders by the end of December 2010, while stocks last. This offer is only available to bread bakers living in the UK over the age of 18. The special promotional price includes p&p. Books should arrive within 28 days, but occasionally demand can be high that it could take slightly longer. We apologise if this situation does occur. Tokens have a nominal value of 0.0001p. We are sure that you will be delighted with Peter Sidwell's *Simply Good Bread* but if for any reason you are not happy, please return it to us within 14 days of receipt and it will be replaced. This does not affect your statutory rights.

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