
Pancetta luxury BLT with naan, tamarind and fresh coriander

INGREDIENTS

8-10 Iron Age pancetta slices
4 Delivita dough organic sourdough balls
1 tbsp ghee or melted butter
Large handful of coriander leaves
4 tbsp tamarind sauce

METHOD

Heat the pizza oven or domestic oven to very hot. 300c+

Put the pancetta slices onto the cast iron plate and cook for 2-3 minutes then check to see if they need turning. If so turn over, or turn the tray around if they are not cooking evenly. When lovely and crisp remove and set aside.

Stretch out dough and brush each with butter or ghee then cook each one in the oven for 60-90 seconds, moving every 30 seconds, until fluffed up and crispy on the bottom.

To assemble, place 3-4 strips of crispy pancetta onto half of naan, drizzle over tamarind sauce and garnish with fresh coriander leaves.

[Full Recipe and Video Here](#)

