



TANDOORI NAAN

As authentic as if you made it yourself from all-natural ingredients and hand-stretched before being baked in a tandoori stone oven









Simply ready to add your finishing touch



Our tandoori naan, in its traditional teardrop shape, is versatile to use as an innovative sandwich bread or to introduce ethnic items on your menu.

Product Inspiration

Quickly cooked and practically portable, naan, a leavened, oven-baked flatbread, originated in places where fuel was scarce, making rapid bake times a necessity. As versatile as it is long-lived, naan is made from wholesome ingredients and hand-stretched before being baked in a traditional tandoori stone oven at 950°F.

Our three unique flavors are sure to please even the most progressive palate: traditional, fire-roasted garlic, masala.

Ideal Use

Create new menu favorites from the versatility of tandoori naan:

- Appetizers
- Wraps
- Pizza
- Panini
- Sandwiches
- Flatbread
- Food truck applications

Features/Benefits

- Made with Distinction: baked in a traditional tandoori stone oven for authentic flavor
- Performance: hand-stretched dough provides scratch-made look and offers versatility for reheating/cooking
- Cost Savings: fully baked; customize inhouse; no need to purchase a tandoori oven
- Labor Savings: ready-to-heat eliminates preparation; simply mist and reheat, grill, bake, heat and serve

			Ingredient
A-Code	Product Description	Pack Size	Vagat la

3934320	Original Tandoori Naan	6/8 4.4 oz.
3934353	Roasted-Garlic Tandoori Naan	6/8 4.4 oz.
3934387	Masala Tandoori Naan	6/8 4.4 oz.

Ingredients Include

- Yeast-leavened dough
- Seasalt
- Buttermilk
- Ghee (clarified butter)

Food Fact

One of the oldest breads of all, naan dates back to 1300 AD when it was served at the imperial court in Delhi.

