



# Buttermilk Naan with **Caramelized Onions**





Give your menu a global flair with **Baker's Source Imperial Buttermilk Naan with Caramelized Onions**. Your customers will enjoy every tender, pillowy bite created through the small batch, long fermentation process and baked in a patented Tandoor oven to create the smoky notes and characteristic bubbles and chars. The slight dairy note derived from the buttermilk and ghee, reinforcing the product's authenticity, is complimented by the sweet and savory notes of the caramelized onions. The unique characteristics of naan bread are a global and ethnic favorite; delivering a preferred eating experience across a range of uses and dayparts.

**Features and Benefits**

- 4" naan rounds have no artificial preservatives, trans fats, or hydrogenated oils ensuring operators are addressing the current trends in health & wellness
- Authentic baked naan bread with thaw and serve convenience
- Patented baking process ensures consumers are able to experience a new taste and texture versus traditional sandwich carriers
- Versatility of use beyond the sandwich build includes appetizers and snacks to expand the menu
- Appealing flavor profile for the "culinary curious" Millennial and Gen X consumers who eat out most frequently, seeking new eating experiences
- Caramelized onion delivers on the fast growing savory trend

**Menu Ideas**

- **Tikka Masala Naan Chicken Tacos:** Chicken with creamy spiced tomato-curry sauce, scallions, tomato, red cabbage, mango and greens served in naan with caramelized onion and raita sauce
- **Cheeseboard Variety Plate:** Imported cheeses and sliced meats, dried fruits and nuts and pickled vegetables served with warm naan wedges
- **Country Ham & Cheese Sandwich:** Deli ham, white Cheddar cheese, tomato and lettuce with honey-dijon spread on naan with caramelized onions
- **Southern Comforts Sandwich:** Portico crab cake, fried green tomato, bacon and creole mayo on naan topped with a fried egg and caramelized onions
- **Italian Shaved Beef Sandwich:** Roast beef, fennel jam, arugula and sun-dried tomato romesco on naan with caramelized onions

**Preparation Instructions**

Warm your buttermilk naan in an oven, grill, toaster or microwave to ignite the dairy and savory notes for a rich flavor experience. Times vary by method.

Method	Fresh	Frozen
Oven	400° 1-2 minutes	400° 2-3 minutes
Grill/Stove Top	350° 1-2 minutes	350° 2-3 minutes
Toaster	Medium Setting	2-3 minutes
Microwave (Wrap 2 naan rounds in paper towel)	High for 10-15 seconds	High for 15-20 seconds

SUPC	Pack/Size	Brand	Description
5075977	192 / 1.05 OZ	BKRSIMP	ROUND BUTTERMILK CAMELIZED ONION NAAN BREAD

Sysco's Cutting Edge Solutions provides new and exclusive products to help you refresh your menu, drive repeat business and streamline back-of-house operations. **Contact your local Sysco Marketing Associate or visit [SyscoFoodie.com](http://SyscoFoodie.com) for more details.**

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