

BUSINESSES

DANDY NAAN AND KEBAB

STUD ROAD - DANDENONG

OPENED AUGUST 2014 - IMPORTED OVEN FROM IRAN

PERSIAN FLAT BREAD (ALL WHOLEMEAL FLOUR)

HOPING TO EXTEND HIS BUSINESS TO A
FACTORY AND SUPPLY THE WHOLE STATE
OF VICTORIA.

13th Apr
2015

Iranians crying out for taste of home

A LITTLE Dandenong bakery is bringing people to tears with its bread.

Dandy Naan and Kebab in Stud Road opened its doors on 1 August last year and has since built a loyal following of sangak fans.

The demand is so great that its owners have their sights on a factory to mass-produce the Persian flat bread.

Co-owner Mohammad Musawi said theirs was the only shop in Australia producing the naan-like bread.

"In Iran they make it in a clay oven and they use little river stones," he said.

"Here we are not allowed to use those ovens because they're not safe.

"We looked on the internet and we found a company that makes the oven without using any stones.

"We imported it from Iran."

Mr Musawi's next challenge was tracking down the right flour.

"We tried at least 50 different kinds of flour and came up with this one we're using now," he said.

"We had friends to come in and taste it.

"The dough is very wet and if it's not wholemeal the baker can't shape it.

"Because we use wholemeal flour it's a very healthy bread. We don't use any oil. No sugar, no oil, no milk and no white flour. We use a very little bit of salt."

Mr Musawi said Iranians used bread at every meal.

"Some people, they eat bread with bread!"

"They put the bread inside this bread and eat it," he said.

"In Iran, this is the best bread.

"Most Iranian families use this bread for breakfast. It tastes good with all meals, especially with kebabs."

"We chose Dandenong because the Afghan people here know the bread as well," he said.

Customers travel from the eastern suburbs - and from as far away as South Australia and Queensland.

Some hadn't tasted the bread in almost 10 years. "They're all crying to see this bread," he said. The



Brothers Hamed and Mohammad Musawi with the sangak. 137066

Picture: ROB CAREW

shop had also been serving a sweet Iranian bread called shirmal, but it's currently off the menu while its baker is overseas.

Mr Musawi said it was the only place in Dandenong selling Persian kebabs.

Dandy Naan was among five businesses that were successful in this year's City of Greater Dandenong

Business Grants Program which was announced on 25 March.

Each business was reimbursed for up to \$8000 spent on applicable goods and received about \$2000 in advice from the Small Business Mentoring Service.

Mr Musawi said the mentoring sessions had helped him learn new busi-

ness skills and find direction. "My plan is to extend this business to a factory," he said.

"We want to mass-produce the bread and send it all over Victoria."

His plan would involve importing another oven that makes 3000 breads a day.

- CASEY NEILL

BUSINESS NAAN AND KEBAB 13th APRIL 2015
STUD RD DANDENONG