

NAAN BREAD

BY CHEF MUMTAZ KHAN



METHOD
Oven



TIME
2 Hours



SERVING
8-10 People



DIFFICULTY
4/5

INSTRUCTIONS

1. In a bowl, mix the water, yeast, sugar, and yogurt.
2. Add 1 cup of flour, oil, salt and continue to mix.
3. Add in the rest of the flour gradually to form a soft dough and leave to rise for 1 hour.
4. After an hour, dust flour onto a surface and place the dough on it.
5. Cut out even portions (as big as you prefer) and press flat or roll flat (1/4-inch thick).
6. Put a pan on the stove, temperature at high.
7. Place the naan onto the dry pan and let it bubble up. Only turn over once it's golden brown (about 2 minutes on each side).
- * Do not add any oil or butter to the naan whilst cooking.
8. Once both sides are golden brown, remove from the pan and baste both sides with the butter basting.

INGREDIENTS

Naan

- ¾ cup warm water (not boiling)
- ½ cup plain yogurt
- 1 sachet instant yeast
- 2½ cups flour
- 1½ tsp salt
- 1 tsp sugar
- 2 tsp vegetable oil

Basting

- Melted butter/ghee
- Hand full of chopped coriander
- A few cloves of garlic (optional)



Melt butter and add in the garlic and coriander, then set aside.

ENJOY!