COOKING PASSION SINCE 1877



Naan bread

DIFFICULTY: MEDIUM

PREPARATION TIME: 20 MINUTES

COOKING TIME: 2 HOURS

SERVES: 10

Ingredients

500 g wheat flour (type 550 preferable)
1 tsp baking soda (cream of tartar, if available)
½ tsp salt
2 tbsp sugar
125 ml milk
1 small egg
2 tbsp sunflower oil
150 g unskimmed yogurt
21 g fresh yeast, in crumbs
Flour for the worktop
60 g butter for the icing, melted

Method

Mix all ingredients for five minutes with a mixer (preferably using a dough hook) until the dough is smooth. Place the dough in the oven at level 1, dough proving function for 40 minutes. Take out and allow to cool.
Sprinkle flour on your worktop and form 10 balls of approximately 85 g each. Roll out with a rolling pin to 15cm diameter.
Heat a non-stick saucepan on the cook top to level 7. Place first Naan in the saucepan and reduce heat to level 5. Fry each side for 2-3 minutes until golden brown. Take out and immediately spread liquid butter on it.

Notes

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