



# Naan bread



DIFFICULTY: MEDIUM



PREPARATION TIME: 20  
MINUTES



COOKING TIME: 2 HOURS



SERVES: 10

## Ingredients

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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

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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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