

Naan bread

Ingredients

60ml milk

200g strong flour

1x5ml spoon baking powder

½ sachet instant yeast

1x15ml spoon plain yogurt

1x15ml spoon oil

Equipment

Baking tray, measuring jug, saucepan, mixing bowl, sieve, wooden spoon.

Method

1. Preheat the oven to 250C or gas mark 8. Put the baking tray in the oven.
2. Warm the milk (either in a saucepan or microwave).
3. Sift the flour and baking powder into a bowl. Stir in the yeast.
4. Add the yogurt, oil and warm milk.
5. Mix into a soft dough.
6. Knead for 10 minutes.
7. Leave the dough to prove (rise) for around 30-60 minutes.
8. Knead the dough and divide into 4.
9. Roll out each piece of dough into a 'tear' shape (oval).
10. Cook the naans on the heated tray for 3-4 minutes, until puffed up and brown.



Get cooking

