

Naan Bread

Indian · Side Dish · Medium · 25 min total · Serves 8

Soft, pillowy Indian flatbread cooked in a hot pan or tandoor.

Ingredients

- 3 cups bread flour
- 1 tsp active dry yeast
- 1 tsp sugar
- 0.75 cup warm milk
- 0.25 cup yogurt
- 2 tbsp ghee
- 3 cloves garlic (minced (optional))
- 1 tsp nigella seeds (optional)
- 1 tsp salt

Method

1. Dissolve yeast and sugar in warm milk, let foam 5 min.
2. Mix flour, salt, yeast mixture, yogurt, ghee into dough. Knead 8 min.
3. Rise 1 hour until doubled.
4. Divide into 8 balls, roll into teardrop shapes.
5. Cook in hot cast-iron pan 2-3 min per side until charred. Brush with ghee.

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