Naan bread

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制备过程	20 分钟
等待时间	1 小时
烘烤的时间：烘烤时间取决于机器	3 分钟 30 秒钟
份	4
电器	Combair SE 自 2015 年

Preparation

500 g flour

10 g salt

7 g dry yeast

1 tsp baking powder

150 ml milk

150 g yogurt

1 egg

20 ml sunflower oil

Knead all the ingredients together to form a smooth, pliable dough. Allow the dough to proof for at least 1 hour until it has doubled in volume.

Put the baking tray into the cooking space. Preheat.

将发酵桶预加热 **PizzaPlus** 到 **230°C**

Divide the dough into eight. Onto a lightly floured work surface, roll each piece out thin, forming a round or oval shape.

Put the rolled-out dough on to the hot tray in the preheated cooking space and bake two at a time. Bake.

放入糕点

在 **PizzaPlus** 期间为 **230 3** 分钟 **30** 秒钟°C

小费

Naan bread is a good accompaniment to butter chicken.

Toast the naan bread under the grill until slightly charred to enhance the flavour.

配件

Baking tray

附加信息

创建时间	11.12.2019