



Naan with garlic butter

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Freshly baked naan – crisp and golden on the outside and fluffy on the inside. Spread with the aromatic garlic butter after baking and serve as an accompaniment or with dips.

Dough

300 g white flour
1 tbsp sugar
1 tsp salt
¼ cube of yeast (about 10 g), crumbled
100 ml water
75 g natural yogurt
2 tbsp sunflower oil

Garlic butter

50 g butter
1 clove of garlic, crushed
1 pinch of salt
3 sprigs of coriander, finely chopped

