Naan

Recipe by V-ZUG Ltd.

Indian flatbread with garlic

Preparation	30 Mins
Resting time	1 Hrs
Cooking time	7 Mins
Piece	4
Appliance	CombairSteamer V2000 from 2021

Dough

300 g white flour

1 tbsp sugar

1 tsp salt

¼ cube of yeast (about 10 g)

125 ml water

100 g natural yogurt

2 tbsp sunflower oil

Shaping

Flour for rolling out

Garlic butter

50 g butter

1 clove of garlic, crushed

3 sprigs of coriander, chopped

Dough

Knead all the ingredients in a bowl into a soft, moist dough. Shape the dough into a ball.

Return to the bowl, cover and allow to rise for about 1 hour until double in volume.

Shaping

Briefly knead the dough on a well-floured work surface. Shape into 4 balls. Roll out each ball into a 5 mm thick oval.

Baking

Place an empty baking tray in the middle shelf position for preheating. Preheat the cooking space to 230 °C using the PizzaPlus mode.

Place the ovals on the hot baking tray – do this as quickly as possible so that little heat is lost – and bake for 7 minutes.

Garlic butter

Melt the butter and garlic in a small pan and briefly bring to the boil. Remove from the heat and stir in the coriander.

Serving

Brush the naan with the garlic butter while still warm.

Cooking steps

Put the tray into the cooking space for preheating.

(Pre-)heat cooking space to 230 °C with PizzaPlus

Preheating finished. Put the food on the hot tray.

PizzaPlus 230 °C for 7 Mins

Accessories

Baking tray

Additional information

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