Naan bread

Рецепт від V-ZUG AT



готування	20 хв
Пауза	1 годин
Час готування	3 хв 30 с
Порції	4
Прилад	Combair SE з 2015 року

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.

Розігріти робочу камеру до 230 °C PizzaPlus

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.

Засунути страву для випікання

PizzaPlus 230 °C протягом 3 хв 30 с

Поради

Naan bread is a good accompaniment to butter chicken.

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

Аксесуари

Baking tray

Додаткова інформація

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