



Naan bread

Recipe by V-ZUG Ltd.



Preparation	
Cooking	
time	
Portions	4

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.

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.

Put the pastry in

Tips

Naan bread is a good accompaniment to butter chicken.

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

Accessories

Baking tray





Additional information

Created on

27.02.2023

