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

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