



# Naan bread

食谱作者 V-ZUG 瑞族



制备过程	20 分钟
等待时间	1 小时
烘烤的时间：烘烤时间取决于机器	3 分钟 30 秒钟
份	4
电器	Comhair SE 自 2015 年

## 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.

将发酵桶预加热 **PizzaPlus** 到 **230°C**

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.

放入糕点

在 **PizzaPlus** 期间为 **230 3 分钟 30 秒钟°C**

## 小费

Naan bread is a good accompaniment to butter chicken.

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

## 配件

Baking tray





## 附加信息

---

创建时间 11.12.2019

