



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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