



Naan with garlic butter

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Freshly baked naan – crisp and golden on the outside and fluffy on the inside. Spread with the aromatic garlic butter after baking and serve as an accompaniment or with dips.

Dough

- 300 g white flour
- 1 tbsp sugar
- 1 tsp salt
- ¼ cube of yeast (about 10 g), crumbled
- 100 ml water
- 75 g natural yogurt
- 2 tbsp sunflower oil

Garlic butter

- 50 g butter
- 1 clove of garlic, crushed
- 1 pinch of salt
- 3 sprigs of coriander, finely chopped

Additional information

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