

Naan Bread

Equipment

Large Mixing Bowl

Small Mixing Bowl

Ingredients

1 cup flour Flour

1 teaspoon Salt

1 ½ teaspoons yeast

¼ cup Natural Yoghurt

¼ cup milk

Method

1. Preheat the oven to 220oC put a tray in the oven while you make the dough.
2. Sieve the flour, salt and yeast into a big bowl.
3. Warm the milk in the microwave.
4. Add the yoghurt and milk and mix till it forms a soft dough. Add more milk if needed.
5. Turn dough out onto the bench and mould for 3mins.
6. Cover with cling film and rest for 10 to 15 mins.
7. Cut the dough into little balls then flatten dough with your hands into a triangle shape.

8. Put onto a chopping board and leave to rest for 10 mins.
9. Pick up gently and put on the hot tray from the oven bake for approx. 6 to 8 mins