

Naan Bread

Ingredients:

- 3 cups SR flour -sifted
- 2 tablespoons yoghurt
- 4 tablespoons oil
- 2 cups warm water

Method

1. Sift flour in a big mixing bowl
2. Whisk the yoghurt, oil & 1 cup of water, & stir into the flour to form a soft dough
3. If more water is required, Add more water a little at a time to bring the dough together
4. Make 10 equal dough balls
5. Heat a griddle/ frying pan
6. Roll out a dough ball to a 6 inch round
7. Place on griddle pan - when the colour changes to slightly translucent, flip the side.
8. When you see bubbles rise, flip the side again heat for 1 minute & remove from the pan
9. Place in a bread basket - coat with butter if wished
10. Serve hot

Allergen - wheat, milk,