



NAAN BREAD



Prep time
10 min



Cooking time
20min



Portions
8



Naan Bread

Garlic & Herb Butter

2 cloves of garlic
a bunch of fresh coriander
40 g unsalted butter

- Peel the garlic cloves and crush them with a garlic crusher.
- Pick the herb leaves onto a chopping board and finely chop them.
- Discarding the stalks.
- Melt the butter in a small pan over a medium heat, or in a microwave. Then stir through the garlic and chopped herbs, then set aside.

Skill Badges



Ingredients

350 g self-raising flour , plus extra for dusting

Gluten-Free option

350g Self-raising flour (Health Connection)

+ 1tsp xanthan gum

300 g natural yoghurt

1 tbs cumin seeds (optional)

coconut oil or oil for frying

Equipment

mixing bowl

digital scale

wooden spoon

chopping board

rolling pin

knife

pastry brush

small bowl

measuring jug

Method

Step 1

Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use hands to form a ball.

Step 2

Dust a clean work surface with flour, then tip out the dough. Knead for a minute or so to bring it all together

Step 4

Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 8 equal-sized pieces (roughly the size of a golf ball).

Step 5

With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick.

Step 6

Place the frying pan on a medium heat, add a little oil then once hot, cook each one for 1 to 2 minutes on each side, or until puffed up, turning with spatula. Brush the flatbreads all over with herby garlic butter as they come off the frying pan