



## Naan Bread

- ▶ Heat 75ml milk in jug in microwave 20-30 seconds until warm or use hot water from the tap. Add 1tsp yeast, 1tsp sugar,  $\frac{1}{2}$  tsp oil, 2tblsp yoghurt.
- ▶ Place 200g flour into a bowl with  $\frac{1}{2}$  tsp baking powder and  $\frac{1}{4}$  tsp salt. Add any herbs or flavours.
- ▶ Mix to a dough with the liquid mixture using a wooden spoon.
- ▶ Knead on the worktop for 10 minutes until smooth and satiny.
- ▶ Divide into 3 and shape. Use hands or rolling pin to 1cm thick and teardrop shape.
- ▶ Placed on oiled tray and set to prove/rise on top of a warm cooker, 10 mins
- ▶ Oil the tops with your hands and sprinkle with herbs/garlic if using.
- ▶ Cook 5-10 mins until puffed up.