

NAAN BREAD

Serving 8

INGREDIENTS:

1/4 cup hot water (hot tap water)

1 tbsp sugar

3/4 tsp active dry yeast

4 cups all-purpose flour

1/4 tsp salt

1 1/2 tsp baking powder

1 tsp baking soda

3/4 cup warm milk

1 cup greek yogurt

melted butter for brushing

PREPARATIONS:

1. *In a medium size bowl, dissolve the sugar in the water. Add in the yeast and mix. Cover and let sit for 5-10 minutes (until the mixture begins to froth and rise).*
2. *Mix dry ingredients in a separate bowl (flour, baking soda, baking powder, and salt).*
3. *When the yeast is ready, add in the warm milk and yogurt.*
4. *Create a well in the dry ingredients and add in the yeast mixture. Mix with a wooden spatula. When the dough comes together, use your hands to form a ball. The dough will be sticky. Do not overmix. Cover the bowl with a damp towel or plastic wrap and let sit in a warm place for about an hour.*
5. *When ready, divide the dough into 8 equal parts. Roll each piece of dough (no thinner than 0,5 cm).*
6. *Place in heated cast iron skillet. Place butter in skillet. After melted, place dough in skillet.*
7. *Cover and let cook for 1-2 minutes. Bubbles should form on the bread. Flip and cook for an additional 1-2 minutes. Repeat until all the naans are cooked.*
8. *You can brush both sides with butter and add additional herbs or spices prior to cooking (cilantro, garlic, etc).*