

# Naan Bread

Makes 8 naan breads. Recipe provided by Jo Anderson



## Ingredients:

7g dried yeast	150ml natural yoghurt
2 tsp sugar	1 tbsp black onion / nigella seeds
350g white bread flour	1 tbsp dried coriander leaf
1 tsp baking powder	1/2 tsp salt
25g melted butter	125ml warm water

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Use the dough setting on your bread machine (ensuring the water goes in first and the yeast last) or mix by hand as follows:

- Add the yeast and 1 tsp sugar to the warm water and leave until frothy.
- Mix the flour, 1 tsp sugar, black onion seeds, coriander, salt and baking powder in a bowl
- Add the melted butter, yoghurt and yeast mixture, stir until combined then knead for 10 minutes. The dough should be soft but not wet—add a small amount of flour if too sticky
- Cover with a damp tea towel and leave in a warm place to rise until doubled in size
- Divide into 8 portions. On a lightly floured surface, flatten/shape as required. If rolling out, take care not to over-roll or your bread will not be light and fluffy
- Dry fry the naan in a hot pan (without oil) until the surface bubbles, then flip over and cook until lightly browned
- Keep warm in the oven on a low heat until ready to serve