

Naan bread

Ingredients

60ml milk

200g strong bread flour

5ml baking powder

3.5g instant yeast

15ml plain yogurt

15ml spoon oil



Method

1. Preheat the oven to gas mark 8. Put the baking tray in the oven. 2. Warm the milk (either in a saucepan or microwave). 3. Sieve the flour and baking powder into a bowl. Stir in the yeast. 3. Sieve the flour and baking powder into a bowl. Stir in the yeast. 4. Add the yogurt, oil and warm milk. 5. Mix into a soft dough and knead for 10 minutes. 6. Leave the dough to prove (rise) for around 30-45 minutes in a warm place or until double in size. 7. Knead the dough again and divide into 4. 8. Roll out each piece of dough into a 'tear' shape (oval). 10. Using oven gloves, remove the tray from the oven, place the naan on the tray and return to the oven for 3-4 minutes until puffed up and brown.

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