Naan 6 naan

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| Ingredients | Method |
| * 1/2 tsp (2.5 mL) sugar
* 1/4 cup (60 mL) warm water
* 1 tsp (5 mL) active dry yeast
* 1 cup (250 mL) plus 1 Tbsp (15 ml) flour
* 1/4 cup (60 mL) yogurt
* 1/4 tsp (1 mL) salt
* 1 1/2 tsp (7 mL) oil
* Oil for greasing skillet
* Butter to brush on naan
 | 1. In a small bowl, combine the sugar, warm water and yeast. Stir to combine. The yeast should be activated when it becomes foamy, about 10 minutes.
2. Add yogurt, salt, and oil. Mix.
3. Gradually add flour until a soft dough forms.
4. Knead until the dough is smooth and shiny; about 3-5 minutes.
5. Let rest for 40-45 minutes.
6. Divide dough into 6 equal portions and roll into even circles/ovals/triangles.
7. Heat up a skillet (cast-iron is best) over medium heat and lightly grease the surface with oil to prevent the dough from sticking.
8. Place the dough in the skillet. When it puffs up and bubbles, flip it over and cook the other side. Repeat with each portion.
9. Brush the naan with butter and serve warm.
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