

Naan Bread

Yield: 4 Servings

Portion Size: 1 Naan

INGREDIENTS

2 C	All-Purpose Flour
1 tsp	Kosher Salt (or ½ tsp regular salt)
1 tsp	Yeast
½ C + 2 TBSP	Hot Water
½ C	Greek Yogurt
2 TBSP	Melted Butter, for brushing (salted butter is suggested)

DIRECTIONS

In a large bowl, whisk together the flour, salt, yeast. In a liquid measuring cup whisk together the water and yogurt. Add the liquid mixture to the flour mixture and stir to combine. When the dough becomes too stiff to mix dump it onto a lightly floured counter and knead. Knead with your hands for about 3 minutes or until the flour is incorporated and you have a slightly sticky ball of dough. Place the dough into an oiled bowl and cover loosely with plastic wrap. Allow it to rise in a warm spot for 1 ½ hours.

Turn the risen dough out onto a lightly floured counter. Divide it into 4 equal pieces and shape each one into a smooth ball. Place them on an oiled plate, wrap them in plastic wrap, and place them in the refrigerator for 1 hour.

Heat a large skillet over high heat. The pan needs to be very hot to cook the naan properly. You will need a lid so make sure you have chosen a skillet with a lid that fits.

Using a rolling pin, dusted with flour, roll one ball of dough into a large round (8-9 inches in diameter). Repeat with each ball of dough until all four are shaped.

When the skillet is very hot transfer the first rolled round to the skillet. Cover with the lid and cook for 1 minute. Lift one side to make sure it has become lightly golden in spots and then flip it over and cook for another 30 seconds, uncovered. Transfer to a plate or tortilla warmer and brush lightly with melted butter. Repeat with remaining dough rounds.

If you are not eating them immediately cover them to keep them warm.