

Easy Naan

Jacob · 28/09/2024

**Prep Time**

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

Using your broiler is a great way to make naan. This naan recipe is deceptively easy. You can choose to make garlic naan or plain naan. Enjoy with your favorite curry.

Ingredients

- 1 cup warm water - 2 ½ teaspoons active dry yeast - 2 tablespoons sugar
- or more to taste - 3 tablespoons milk - 1 egg
- beaten - 2 teaspoons salt
- or to taste - 5 ½ cups bread flour
- or as needed - 2 cloves garlic
- minced (Optional) - ¼ cup butter
- melted

Instructions

1. Combine water
2. yeast
3. and sugar in a large bowl. Let stand until bubbly and frothy
4. about 10 minutes. Stir in milk
5. egg
6. salt
7. and enough flour to make a soft dough. Knead dough on a lightly floured surface until smooth
8. 6 to 8 minutes. Place dough into a well oiled bowl
9. cover with a damp cloth
10. and set aside to rise until the dough has doubled in volume
11. about 1 hour. Punch down dough and knead well. For garlic naan
12. knead in garlic at this point. Pinch off small handfuls of dough about the size of golf balls. Roll into balls
13. cover with a clean cloth
14. and allow to rise until doubled in size
15. about 30 minutes. Set an oven rack about 6 inches from the heat source and preheat the oven's broiler. Roll out 2 balls of dough into elongated ovals. Place on an ungreased baking sheet and cook under the broiler until lightly browned
16. about 2 minutes. Brush butter on both sides and flip. Continue broiling until the second side is firm and golden
17. 2 minutes more. Repeat with remaining dough.