

Indian Naan

Jacob · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

This is an authentic Indian naan recipe that's broiled instead of panfried. I have made it many times. It goes well with Indian curry dishes that have a lot of gravy such as butter chicken.

Ingredients

— 1 cup warm water (110 degrees F/45 degrees C) - 1 teaspoon active dry yeast - 1 teaspoon white sugar - 2 cups all-purpose flour - 1 teaspoon salt - 2 tablespoons plain yogurt - ¼ cup ghee - 2 teaspoons kalonji (onion seed)

Instructions

1. Whisk warm water with yeast and sugar until yeast is dissolved. Cover and let stand in a warm place for 10 minutes. Sift flour and salt three times into a large bowl. Add yeast mixture
2. yogurt
3. and 1/2 of the ghee. Mix into a soft dough
4. then knead on a floured surface until dough is smooth and elastic
5. about 5 minutes. Place dough into a large greased bowl
6. cover
7. and let stand in a warm place for 1 1/2 hours or until doubled in volume. Punch down dough
8. then knead for 5 minutes. Divide dough into six equal pieces. Roll each piece out into 8-inch rounds. Cover an oven tray with foil and grease the foil. Brush dough rounds with remaining ghee and sprinkle with kalonji. Cook one at a time under the broiler until puffed and lightly browned
9. about 2 minutes per side.