Naan Bread

Fluffy sourdough naan bread with optional fillings. Pair peshwari naan with tandori chicken for Matt's favorite Indian take away.

<u>Ingredients</u>

- 300g all purpose flour
- 125g sourdough díscard
- 75g Greek yogurt
- 50g mílk
- 50g water
- 5g salt
- 1/2 stick of melted butter (to baste naan)
- For garlic naan; 3 cloves minced garlic, 1/2 bunch cilantro (add to butter)
- For peshwari naan; 1/4 cup shaved coconut, coconut oil, honey, § sugar (stuff naan)

Directions

- 1. Combine all ingredients (except butter and flavorings) by hand into wet dough
- 2. Knead for 10 minutes until dough is smooth (still a little sticky)
- 3. Rise for 2 hours on counter then in the fridge until ready to cook



Naan Bread (cont.)

- 4. Preheat cast iron skillet on medium heat
- 5. Hand stretch dough into naan shapes
 - Optional: If stuffed naan, add stuffing, fold over, and reshape
- 6. Brush top side of naan with melted butter then place that side down in the hot skillet
- 7. Cook for 3 mins per side, brushing second side with butter before flipping