



One-Bowl Homemade Naan

Makes: 6 servings

Prep Time: 25 minutes Cook Time: 10 minutes

Total Time: 3 hours & 5 minutes

Ingredients

For the Dough:

- 2 cups all-purpose flour
- 2 & 1/2 tsp (1 packet) instant dry yeast, not active dry yeast
- 1 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp kosher salt
- 2 tbsp butter
- 2/3 cup whole milk
- 1/2 cup full fat plain greek yogurt, cold

To Finish:

- 2 tbsp melted butter
- 1/4 cup finely chopped fresh cilantro or parsley, optional
- flaky sea salt, optional

Instructions

For the Dough:

Combine the flour, instant yeast, sugar, baking powder, baking soda and salt in a large bowl. Stir well to combine.

Combine 2 tablespoons butter and the milk in a microwave-safe, measuring cup. Microwave on high power for 1-1 & 1/2 minutes or until butter is almost completely melted. Whisk in the Greek yogurt until well combined.

Make a well in the middle of the flour and add the yogurt mixture. Stir with a sturdy spoon or rubber spatula until all of the flour is incorporated and the dough comes together. Drizzle a little oil over the

dough and turn to coat. Cover tightly with plastic wrap and place in a warm spot to rise until doubled in bulk, 60-90 minutes.

Turn out the dough onto a generously floured work surface. Flip the dough over several times to coat it completely with flour. Divide the dough into 6-8 equal pieces (depending on how large you want your finished naans) and form each one into a ball on the floured work surface. Cover the dough balls with a clean kitchen towel and let them rest for 15 minutes.

To Finish:

Roll out each portion into an oval, approximately 4x6 inches (for 8 naans) or 5x7 inches (for 6 naans). If the dough is sticky, dust it with a bit more flour. Keep your rolling pin, lightly coated with flour. Stack the naan on top of each other as you roll them.

Set up a work area with the stack of naan, a cup or bowl with 2 tablespoons melted butter and a small pastry brush, the chopped herbs (if desired), a small bowl of water and a second pastry brush (or you can use your fingers here), a clean kitchen towel and a metal spatula for flipping.

Heat a 9-12-inch nonstick sauté pan over medium heat. When the pan is hot, add a 1/2 teaspoon of olive oil. Wad up a few paper towels and wipe the oil around the pan. You want the pan to be just very lightly coated with oil.

When the pan is heated, brush one side of one naan with water (or use your fingers to lightly coat one surface with water) and place it in the pan, wet side down. Immediately cover the pan and allow the naan to cook for about 30-40 seconds or until bubbles appear over the top surface and the bottom is golden brown. Uncover and flip the naan to the opposite side. Cook for another 20-30 seconds (uncovered) until there are bubbles on the bottom or deep golden brown. (You may have to adjust your heat a bit, up or down, so that the bubbles appear by 20-30 seconds.)

Remove the naan from the pan to the towel, brush lightly with butter (and sprinkle with fresh herbs and flaky sea salt, if desired). Repeat for remaining naan, stacking them on top of each other, covered with the other half of the towel. (You can also stack them between pieces of parchment paper, if desired.) If the pan seems to be accumulating flour, repeat the oiling and wiping with a wad of paper towels.

Serve immediately or allow to cool and reheat when desired. Naan can also be frozen.

Recipe from The Cafe Sucre Farine