

Naan (Indian Flatbread)

COMMENTS: Naan is typically cooked in a tandoori oven. I found that cooking the bread on a very hot pan will produce the same brown-spotted effect on the bread.

INGREDIENTS	Weight (in grams)		
All purpose flour	257 g	1 ½ cups	If you cannot find cake flour, all-purpose will work; cake flour in the US is the equivalent of Indian maida flour (low-gluten flour)
Cake flour	257 g	1 ½ cups	
Sugar	10 g	2 tsp	
Water	200g	1 cup + 2 tbsp	
Instant yeast	3 g	1 tsp	
Baking powder	3 g	1 tsp	
Salt	10 g	1 tsp	
Yogurt, plain	125 g	½ cup	

METHOD:

- 1. Pour water in a mixing bowl. Add yeast and mix.**
- 2. Mix all dry ingredients in a separate bowl.**
- 3. Add yogurt to the dry mix. Add the water mixture.**
- 4. Mix well with a wooden spoon or mixer with a dough hook.**
- 5. If using mixer, mix for approximately 2 minutes.**
- 6. If not, knead manually for about 2 minutes.**
- 7. Place the dough in a greased and covered plastic bowl or food-grade plastic bag. If using right away, proof for about 30 minutes at room temperature. If not, put in the refrigerator right away and it can proof there for up to 2 days until use.**
- 8. Shape the dough into 6 round pieces. Flatten and cover with plastic wrap. Proof from 15-20 minutes before cooking.**

After mixing, the dough can be kept in the refrigerator to proof for about 2 days.

Leave the dough out at room temperature for about 30 minutes before shaping. Shape into round shapes, cover the dough with plastic wrap and proof from 15-20 minutes.

Flatten the dough and place on hot pan, lightly greased with cooking or olive oil. Flip over once the outside is speckled with brown spots.