

Naan

Equipment: Measuring cups and spoons Frying pan Spatula Mixing bowl Food cover Tea towel	Ingredients: 1 teaspoon instant yeast ½ cup warm tap water 1 tablespoon sugar 1 ½ tablespoons water ½ tablespoon olive oil 1 ½ tablespoons whisked egg, around ½ an egg. ½ teaspoon salt 1 ¾ cups flour 30g ghee
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What to do:

1. Mix yeast with warm water and sugar in a small bowl. Cover, leave for 10 minutes until foamy.
2. Whisk water, olive oil and egg together.
3. Place flour and salt into a separate bowl.
4. Make a well in the flour, add yeast mixture, and egg mixture. Mix with a spatula. Once the flour is mostly incorporated, switch to your hands and bring it together into a ball.
5. **Proof 1: Cover the bowl, then leave in a warm place for 1 – 1 ½ hours until it doubles in size.**
6. **Cut into 6 pieces:** Place the dough on a lightly floured surface. Cut into 6 equal pieces, then shape into balls with a smooth surface by stretching the surface and tucking it under.
7. **Proof 2:** Place balls on a lightly floured tray. Sprinkle with flour, cover loosely with a tea towel. Put in a warm place to rise for 15 minutes until it increases in size by about 50%.
8. **Roll out:** Place a round on a lightly floured work surface, flatten with your hand. Roll out into 3 – 4mm thick rounds (about 16cm wide).
9. **Heat Pan:** Rub a fry pan with a very light coat of oil using a paper towel. Set over high heat until you see wisps of smoke.
10. **Cook naan:** Place a naan dough in the pan and cook for 1 to 1 ½ minutes until the underside is deep golden / slightly charred – the surface should get bubbly. Flip, then cook the other side for 1 minute until the bubbles become deep golden brown.
11. **Cook remaining naan:** Remove, set aside, and repeat with remaining naan, taking care to regulate the heat of the skillet so it doesn't get too hot.
12. **Finishing:** Brush freshly cooked naan with melted butter or ghee (or garlic butter, Note 5). Sprinkle with nigella seeds and coriander. Serve hot