

Recipe

Naan

By

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Ingredients

- 1 Tsp active dry yeast
- ½ C warm water
- 1 Tsp sugar
- ½ C warm milk
- ¼ C oil
- 3 C all purpose flour
- 1 Tsp salt

Preparation

1. Combine the yeast, sugar and warm water in a small bowl. Leave for 10 minutes or until it turns frothy. Add the milk and oil to it.
2. In a large mixing bowl, combine the flour and salt. Make a well in the center and pour the liquid mixture into the flour. Using your hands, form a soft dough, adding warm water or little extra flour as needed. Knead for 5 minutes or until the dough is smooth. (if dough is too sticky use more oil). Cover and let rise for 2-3 hours.
3. Punch down the dough, and divide the dough into 6 parts. Turn on to a floured surface. Roll each part into a tear drop shape of 8-inch long and 4-inch wide. Or else, you may roll into 7-8 inch long oval shaped bread.
4. Preheat the broiler (griller) to the highest setting. Brush the baking sheet with oil and place 1-3 naans on the baking sheet depending on its size. Return the naan with the baking sheet to the oven and broil for 3 minutes. The naan would rise (like chapati) and show dark brown/black spots. Carefully flip the naan and broil for 1-2 minutes on the other side. Repeat the same for the remaining dough. Serve hot from the oven or cover in a tea towel until ready to serve.

**Naan may be served with any gravy/curry of your choice

Yield

6 Naan

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Hare Rama Hare Rama Rama Rama Hare Hare