Recipe
Butter Naan

By
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Ingredients

- ¼ oz or 7 gm active dry yeast
- 3 Tbsp warm water
- 1 Tsp sugar
- 1/3 C warm milk
- 3 Tbsp yogurt
- 5 Tbsp melted butter
- 3½ C all purpose flour
- 1 Tsp salt
- ½ Tsp baking powder
- ¾ Tsp nigella seeds (kalonji seeds)
- ½ C warm water (adjust accordingly as needed)
- Extra butter to smear over the naan

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, yogurt and melted butter to it.
2. In a large mixing bowl, combine the flour, salt, baking powder and the nigella seeds. Pour the liquid mixture into the flour. Using your hands, form a nonsticky dough, adding warm water or little extra flour as needed. Knead for 5 minutes or until the dough is smooth. Cover and let rise for 4 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 10-in long and 5-in wide. Or else, you may roll into 10-in long oval shaped bread.
4. Preheat the broiler (griller) to the highest setting with the baking sheet placed on the lower third rack of the oven. (the naan is not supposed to be baked near the broiler as that would result in too much browning without being it fully cooked) When the baking sheet is heated for 6-8 minutes, remove from the oven, brush 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. Remove and brush with butter. 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**