





CILANTRO & GARLIC NAAN

MAKES 3

- 2½ cups white bread flour, plus extra for dusting
- 1 tsp salt
- 1 tbsp ground coriander
- 1 garlic clove, very finely chopped
- 1 tsp active dry yeast
- 2 tsp honey
- scant ½ cup lukewarm water
- 4 tbsp plain yogurt
- 1 tbsp vegetable oil, plus extra for brushing
- 1 tsp black onion seeds
- 1 tbsp chopped fresh cilantro

Sift the flour, salt, and coriander together into a bowl and stir in the garlic and yeast. Make a well in the center and pour in the honey, lukewarm water, yogurt, and oil. Stir well with a wooden spoon until the dough begins to come together, then knead with your hands until it leaves the side of the bowl. Turn out onto a lightly floured counter and knead well for about 10 minutes, until smooth and elastic.

Brush a bowl with oil. Shape the dough into a ball, put it into the bowl, and cover with a damp dish towel. Let rise in a warm place for 1–2 hours, until the dough has doubled in volume.

Put three cookie sheets into the oven and preheat to 475°F/240°C. Preheat the broiler.

Turn out the dough onto a lightly floured counter and punch down with your fist. Divide the dough into three pieces, shape each piece into a ball, and cover two of them with oiled plastic wrap. Roll out the uncovered piece of dough into a teardrop shape about ¾ inch/8 mm thick and cover with oiled plastic wrap. Roll out the other pieces of dough in the same way.

Place the naans on the preheated cookie sheets and sprinkle with the onion seeds and chopped cilantro. Bake in the preheated oven for 5 minutes, until puffed up. Transfer the naans to the broiler pan, brush with oil, and broil for 2–3 minutes. Serve warm.