

**DOUGH:**

180g AP Flour  
90g Bread Flour  
142g Warm Water  
71g Greek Yogurt  
28g ghee/butter, melted  
1.5 tsp instant yeast  
1 tsp granulated sugar  
1 tsp salt

**TOPPING:**

28g ghee/butter, melted  
2 tsp nigella seeds (opt)  
0.25 cup cilantro, chopped  
(opt)

**FOR GARLIC NAAN:**

5-6 cloves garlic, minced

Combine all of the **DOUGH** ingredients in a large bowl.

Mix untill shaggy.

Knead until smooth, bouncy, slightly tacky.

Place in greased bowl, cover, let rise till doubled. 50-60 min.

Divide dough into 8 pieces. Shape into balls, cover, rest for 20 min.

Preheat cast iron, med-high.

On a floured surface, stretch/roll balls to:

THICK: 6" round / 7" oblong

THIN: 8" round / 10" oblong

**For GARLIC NAAN:** sprinkle garlic on circles, press in firmly.

Cook naan on griddle 30-40 seconds until top bubbles and bottom browns. Flip, brown other side 40-50 sec. Check regularly.

Remove from pan, brush w/ melted ghee/butter. Sprinkle w/ seeds/cilantro

Keep finished naan in 200 °F oven or wrapped in foil till served

Store well wrapped at room temp for 2 days. Freeze for longer