

Naan Bread



Fluffy sourdough naan bread with optional fillings. Pair peshwari naan with tandoori chicken for Matt's favorite Indian take away.

Ingredients

- 300g all purpose flour
- 125g sourdough discard
- 75g Greek yogurt
- 50g milk
- 50g water
- 5g salt
- 1/2 stick of melted butter (to baste naan)
- For garlic naan; 3 cloves minced garlic, 1/2 bunch cilantro (add to butter)
- For peshwari naan; 1/4 cup shaved coconut, coconut oil, honey, & sugar (stuff naan)

Directions

1. Combine all ingredients (except butter and flavorings) by hand into wet dough
2. Knead for 10 minutes until dough is smooth (still a little sticky)
3. Rise for 2 hours on counter then in the fridge until ready to cook

Naan Bread (cont.)

4. Preheat cast iron skillet on medium heat
5. Hand stretch dough into naan shapes
 - Optional: If stuffed naan, add stuffing, fold over, and reshape
6. Brush top side of naan with melted butter then place that side down in the hot skillet
7. Cook for 3 mins per side, brushing second side with butter before flipping

