



RECIPES

NAAN



INGREDIENTS

1 tsp	Sugar
2 ¼ tsp	Active Dry Yeast
60g	Warm Water (35~40°C)
¾ cup	Prima Chakki Atta Flour
1 ¼ cup	Prima Plain Flour
½ tsp	Salt
½ tsp	Natural Set Yoghurt
60g	Water
1 tbsp	Vegetable Oil

PROCEDURE

1. Dissolve the yeast in warm water and add in the sugar. Mix until sugar is dissolved.
2. Set it aside until it turns frothy.
3. Concurrently, weigh out all the other ingredients and dry blend the flour and salt together.
4. When the yeast solution is ready, add the flour mixture, yoghurt and vegetable oil.
5. Gradually add in water a little at a time and make a soft dough.
6. Add a teaspoon of vegetable oil and knead until the surface becomes smooth, about 10 minutes.
7. Cover the dough with a damp cloth and let it rise in a warm place for at least 1 hour or until the dough doubles in volume.
8. After resting, divide the dough into 8 equal portions (around 55g each).
9. Using a rolling pin, roll the dough into a flat oval shape and cover with a damp cloth to prevent crust from forming on the surface.
10. Lightly grease the pan and heat it up to medium heat. Place the rolled dough onto the pan and when it puffs up with brown spot marks appear, flip it over and cook on the other side.
11. Brush the naan with melted butter or serve as it is.