



CHIPS Cookery Club

Recipe – Naan Bread

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Ingredients

250g strong white flour
150ml warm water
1 egg
30g butter
10ml spoon dried yeast
2.5ml spoon salt
2.5ml spoon garlic paste - optional

Equipment needed

Mixing bowl
Knife
Pastry board
Measuring jug
Rolling pin
Wooden spoon
Pastry brush
Frying pan
Measuring spoons



Weigh the flour in a bowl. Add the yeast.



Mix together until it forms a dough.



Add the salt taking care that it doesn't touch the yeast.



Turn out onto a floured board and knead for 10 minutes until smooth and stretchy.



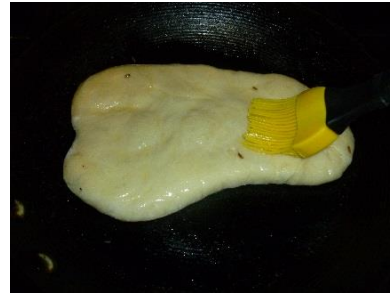
Add the egg and the warm water and mix together. You may not need all the water.



Dust the bowl with flour and leave to prove in a warm place for an hour.



Tip onto a floured board and add any additional ingredients. Divide into 4 portions.



Heat a frying pan and place the naan buttered side down into the pan. Cook slowly until golden brown.



Roll each portion into a teardrop shape.



Turn over and cook on the other side until golden.



Melt the butter in the microwave and add the garlic paste if using. Mix together and Spread over the top of the naan.

You can add other flavourings of your choice including cumin seeds, chilli flakes, ground almonds, dried fruit and brown sugar.