

Miele
GALLERY

ON BANK

NAAN BREAD

COOKTOP

INGREDIENTS

1 tsp dried yeast
1 tsp Manuka honey
45 g ghee , or unsalted butter
250 g Unbleached flour , plus extra for dusting
Kosher salt
3 heaping tablespoons 0% fat Greek yougurt



PREPARATION

In a bowl, combine the yeast, honey and 125ml of lukewarm water, then set aside for 5 minutes, or until starting to bubble.

Melt the ghee or butter in a small pan over a low heat. Meanwhile, combine the flour and ½ tablespoon of salt in a large bowl and make a well in the middle. Pour in 1 tablespoon of the melted ghee, the yoghurt, and yeast mixture and beat the wet ingredients together with a fork. Gradually start incorporating the flour from the sides until it starts to form a rough dough, then bring it together with your hands – it should be soft and sticky, so add a splash more water, if you think it needs it.

Knead the dough on a flour-dusted surface for around 5 minutes, or until smooth, then place into a lightly floured bowl. Cover with a clean tea towel and prove in oven at 90 degrees or proof setting for 1 ½ hours. Once risen, knock back the dough with your fist, then divide into 8 balls. Roll each portion into an oval shape, roughly 1½cm thick.

Heat a large cast iron frying pan over a high heat, add a naan bread and cook for 5 to 6 minutes, or until cooked through, turning halfway. Brush with a little of the remaining ghee and a small pinch of salt. Keep warm in the oven while you make the remaining breads.