

Naan (Flatbread)

Naan (Persian word for *bread*) is a type of flatbread which is often used in India. It is a great side dish for almost any Indian curry.

Preparation time: **20 min** + Resting time: **35 min** + Cooking time: **15 min**
= **Total time: 1h 10 min**

- 450g white flour
- 2½ ts. baking powder
- 2 ts. sugar
- 1 ts. salt
- 60g melted butter, plus some more to coat the bread.
- 250ml warm milk
- 2 tb. black cumin (seeds)



Simple Steps to Succeed

1. Mix flour, baking powder, sugar and salt in a bowl.
2. In a small pan, heat the milk (not too hot, to avoid burning yourself when kneading) and the butter.
3. Little by little knead the milk-butter mixture into the flour to a glossy dough.
4. Cover the bowl with cling film and let it rest for 20 minutes.
5. Divide into 8 portions, create flat balls and put it on the kitchen counter.
6. Cover with a moist cloth, let it rest for 15 minutes.
7. Preheat the oven to 275°C.
8. Roll out the dough (round, diameter: 23cm)
9. Slightly coat the top with melted butter, add some black cumin.
10. Bake one at a time on a grate for 1 to 2 minutes (stay in front of the oven, it's very fast!) The Naan should have a slight brown color.

Tips:

- Wrap the finished bread in a clean dishtowel to keep it warm.
- You can also try and knead some spices into the bread to create a flavored Naan.



Naan served with a Chickpea-Spinach-Curry