



# NAANS



10 pieces

## INGREDIENTS

500 gr wheat flour (Type 550)  
1 tsp baking soda (cream of tartar, if available)  
½ tsp salt  
2 tbsp sugar  
125 ml milk  
1 small egg  
2 tbsp sunflower oil  
150 gr unskimmed yogurt  
21 gr fresh yeast (in crumbs)  
Flour for the worktop  
60 gr melted butter for the icing

## PREPARATION

Mix all ingredients for five minutes with a mixer (dough hook) until the dough is smooth. Place the bowl at level 1 dough proving programme for 40 minutes. Take out and allow to cool.

Sprinkle flour on your worktop and form 10 balls of approx. 85 gr each. Roll out with a rolling pin to 15 cm Ø.

Heat a non-stick saucepan to level 7.

Place first Naan in the saucepan and reduce heat to level 5. Fry each side for 2-3 minutes until golden brown. Take out and immediately spread liquid butter on it.