

☆ Garlic Butter Naan

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Prep: 10m **Cook:** 15m **Total:** 25m

Yield: 6 Naans, 2

Side

Bread



Ingredients

- 3 tbsp Yogurt, yogurt should be sour, or add 1 tbsp more
- 1 Egg(s), only egg white of a large egg, or use 1.5
- 2 Cup All-Purpose Flour
- 1 tbsp Canola Oil, 1 tsp extra for coating the bowl
- 6 tbsp Milk, sometimes I need, 2 tbsp more. Add 1/4 cup first, then add little until dough is formed
- 1 tsp Sugar
- 1/2 tsp Salt
- 1/2 tsp Garlic, paste, 1-2 small garlic cloves grated
- 1/2 tsp Baking Powder
- 1/4 tsp Baking Soda
- 2-3 Garlic, cloves, fine minced, optional
- Butter - Salted, melted, for brushing naan
- 2-3 tbsp Cilantro, chopped, for garnish

Instructions

1. In a wide bowl add all ingredients for Garlic Naan Dough with only egg white and 1/4 cup of milk. Discard egg yolk or use it for breakfast omelette.
2. Mix all ingredients. Add 1-2 tbsp more milk at a time until dough comes together. (I end up adding up-to 2-4 tbsp more milk.) Knead the dough very briefly, just for 30 sec in the bowl until a bowl forms and flour is not dry. (please note this dough gets tough when knead too much, just mix until it comes together.)
3. Coat the bowl with 1 tsp oil, add dough and coat in oil. Cover with clean kitchen towel. Leave on side for at least 30 minutes.
4. Heat an iron skillet or heavy-bottom pan. Or preheat oven at 500 degrees Fahrenheit. Microwave and melt the butter in a microwave safe bowl for 15 secs, add chopped garlic and set aside. Transfer dough to a flour dusted board. Divide dough into 6 equal parts.
5. Roll each dough to a (about 3" wide - 6" long) oval shape (or round if you prefer). You can also stretch the dough with hands. While you roll next naan, keep the rolled naans covered with kitchen towel.
6. Tawa Naan (Stove Top) - Place one rolled naan on heated skillet and let it cook for 1-2 minutes or until soda and egg action shows tiny puffed nooks, all over the naan.
7. Flip the naan, and cook other side on tawa (skillet) for other 1-2 minutes until brown spots appear all over. Or place it on direct gas flame until slight charred and cooked on other side (just 10-15 secs max). Always keep a tongs/spatula handy to lift or flip the naan.

8. Oven: Place rolled naan on hot sheet tray, two or three, depending on size of sheet tray. Bake for 4 minutes, remove, brush butter, put back in oven with broiler on for 1-2 minute, or until tops are nice and charred.
9. Remove cooked naan with tongs and place next naan on skillet/oven, repeat until all naans are cooked. Immediately brush butter-garlic or just butter on cooked naans and spread some chopped cilantro. Butter will keep them moist while you finish cooking the rest.