



Naan Bread

Ingredients

- 1 tablespoon sugar
- 1/4 cup warm water
- 1 teaspoon active dry yeast
- 4 cups all-purpose flour or 1/2 all-purpose and 1/2 whole wheat pastry flour
- 1/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 3/4 cup warm milk
- 1 cup Greek yogurt
- [Fustini's Cilantro & Onion olive oil](#)
- fresh cilantro or other herbs for topping

Directions

Step 1.

Add the dry yeast and sugar to the warm water and stir until the yeast is dissolved. Let it sit for 10 minutes or until the mixture begins to froth. Add warm milk and yogurt. Gently mix in the flour, salt, baking soda and baking powder. When the dough is about to come together, use your hands to finish mixing. As soon as it comes together, stop kneading. It should be sticky but should form a ball and be soft. Cover the bowl with a damp towel or plastic wrap and let sit in a warm place for 1 hour or if not using right away overnight in the fridge.

Step 2.

When ready to cook divide the dough into 8 equal balls and using a rolling pin, roll each piece of dough into an oval shape. It should be about 6-8 inches long and about 1/4-inch thick, but no thinner. Warm a cast-iron skillet over medium-high heat (you want a hot pan). Brush both sides of the naan with melted butter and if desired sprinkle on any spices you like such as cumin and garlic. Place the naan on the hot skillet, cover with a lid and bake for 1 minute, until you see bubbles starting to form. Flip and cook for 1-2 minutes on the other side, until large toasted spots appear on the underside.

Drizzle with more olive oil if desired, then sprinkle with a little kosher salt, fresh cilantro or other herbs. Place the naan in a tea towel-lined dish. Repeat with the rest of the naans and serve. These are best eaten fresh but will keep in a Ziplock bag for a few days or in the freezer.