

NAAN BREAD

Ingredients

2 tsp dry yeast	150ml milk
4 tbs warm water	150ml yoghurt, beaten
2 tsp sugar	1 egg, beaten
4 cups plain flour	2 tbs oil
1 tsp baking powder	Flour for dusting
½ tsp salt	Oil for greasing

Mix yeast, warm water and sugar together and let stand.

In a large bowl combine flour, baking powder and salt.

Make a well in the centre and add yeast mixture, milk, yoghurt egg and oil.

Fold together with a table knife.

Turn dough onto lightly floured bench and knead well.

Place dough in lightly greased bowl and wrap with cling wrap to trap in the warmth.

Leave the dough in a warm place to prove for about 30mins.

Preheat oven to 200c.

Clean your workstation.

Roll out balls of dough and place on greased tray.

Bake for about 12mins.

Roughly cut the naans for serving.