Quick naan bread

Did you know that naan breads will have a teardrop shape if they are cooked in a tandoor oven?

Makes: 2 naan breads • Preparation time: 15 minutes

Ingredients

- 130g plain flour
- 1 tsp baking powder
- 1 pinch of salt
- 45g whole milk
- 1 tbsp yoghurt

For the pan:

- 1/2 tsp olive oil
- Sprinkle of onion seeds

Equipment

- Measuring cups/ scales
- Mixing bowl
- Frying pans
- Serving plates
- Spoons
- Rolling pin

Top tips

- Serve with Dhal.
- Try adding dried garlic to the dough, or your favourite spices for extra flavour.

Method

For the dough:

1. Weigh all of the ingredients in the bowl and mix.
2. Knead the dough until tight and springy.
3. Divide the dough into 2 then leave to rest.

For the frying:

1. Turn frying pan on to a medium-high heat.
2. Whilst heating up, roll each of the dough balls out on a lightly floured surface.
3. Once rolled, add half a teaspoon of oil to both sides of the dough and spread all over with your hands. Sprinkle over the onion seeds.
4. When the pan is hot, carefully place the dough oiled side down in the pan.
5. Cook for 3-4 minutes, or wait for bubbles to appear in the dough, before flipping over and cooking for a further 1-2 minutes.