

SHOPPING LIST

- 2 c AP Flour
- 1/4 Tsp Salt
- 5 Cloves Garlic
- 2 Tbsp Yogurt
- 1 Tsp Baking Soda
- 100 mL Milk
- 1 Tbsp Oil
- Pinch of Sugar
- 5 Tbsp Butter Melted
- 1 Tsp Yeast
- 2 Tbsp Warm Water

GARNISH

- 4 Tbsp Butter
- 3 Cloves Garlic
- 2 Tbsp Cilantro



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NAAN BREAD

LETS START COOKING

1. Preheat oven to 290 degrees. Add yeast, warm water, and sugar in a small bowl and mix. Set aside. In a bowl, add dry ingredients. Mix well. Then add wet ingredients and mix.
2. Add dry ingredients to the yeast mixture. Bring together with a fork, once combined start to knead. Continue kneading until smooth on outside.
3. Cover with towel for 30 minutes in a warm space. Once dough has finished proofing
4. divide into 4 balls. Roll out a 1/2 inch thick. Oil a sheet pan and put naan on the pan. Put in oven for 7 minutes then flip. Bake for another 7 minutes. Take out and turn oven to Broil.
5. Mix together butter, garlic, cilantro and brush on top. Broil for 2 minutes. Take out, let cool in a basket. Enjoy while warm.

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