

Naan

Makes 8
loaves



Ingredients

- 1 package active dry yeast
(or 2 ¼ teaspoons)
- ½ cup warm water (110° F)
- 1 teaspoon sugar
- 2 ¼ cups all-purpose flour
- ½ teaspoon Kosher salt
- ½ cup plain greek yogurt
- 1 tablespoon canola oil

For the bowl...

- 1 teaspoon olive oil

For the top....

- Olive oil
- Finely chopped parsley or
cilantro
- Sea salt

Steps

1. In a measuring cup combine the yeast, water and sugar and allow the yeast to activate (for about 5 minutes).
2. In a large mixing bowl, add the flour and pour in the yeast mixture, yogurt, oil and salt. Using your hands bring the mixture together and begin kneading it in the bowl. Once you have a ball, remove it from the bowl and continue kneading on a clean surface until it is smooth and elastic (about 6 minutes).
3. Rub the teaspoon of olive oil in a bowl. Put the ball of dough in and roll it around so as to coat it with the oil. Plastic wrap the bowl and let dough rest for 1-2 hours or until it has doubled in size. **This depends on the temperature of your kitchen.*
4. Punch down the dough and remove it from the bowl and place onto a clean counter top. Roll it into a log and cut 8 equal portions. Then roll each portion into a ball. Roll out each ball of dough to a flat round no more than ¼-inch thick.
5. Heat a cast iron skillet on medium-high heat. Brush the center (only) of a cast iron pan with oil and heat over high heat. Roll out each ball of dough to a flat round no more than ¼-inch thick. Transfer the dough disk to the hot pan. Let one side cook for 2 - 3 minutes before flipping it over to cook the other side. Check for spots. You want to have nice dark brown spots and a few bubbles. Once you have flipped the bread over cook for another 2 minutes. Remove from the pan and place each naan on a clean towel (covering them after a few minutes so they don't steam). Once ready to serve, brush the naan with olive oil and sprinkle the chopped herbs and sea salt on top. Serve warm with just about anything. It's so good!!!