Naan

Quick · Makes 8 naan

Ken's note: TBD

Soft, blistered flatbreads cooked in a hot cast-iron skillet, brushed with garlic butter. A yogurt dough, so it is tender. Serve with Butter Chicken or Creamy Chicken Curry (Mains) for scooping.

Ingredients

- ¾ cup warm water (about 110°F)
- 2 tsp sugar
- 2¼ tsp (1 packet) active dry yeast
- 2½ cups all-purpose flour, plus more for the counter
- ½ tsp baking powder
- ¾ tsp salt
- ½ cup plain whole-milk yogurt
- 1 Tbsp olive oil or melted butter

Garlic butter

- 3 Tbsp butter, melted
- 2 garlic cloves, finely grated
- 2 Tbsp chopped cilantro (optional)
- Flaky salt

Method

1. Stir the warm water, sugar, and yeast together and let stand 5–10 minutes, until foamy. Whisk the flour, baking powder, and salt in a large bowl. Add the yeast mixture, yogurt, and oil and mix to a soft, slightly sticky dough. Knead 5 minutes on a floured counter, until smooth. Cover and let rise in a warm place until doubled, about 1 hour.
2. Divide the dough into 8 balls, cover, and rest 10 minutes. Roll each into an oval about ¼ inch thick.
3. Heat a large cast-iron skillet over medium-high heat until very hot. Cook one naan at a time, 1–2 minutes, until bubbles form and the underside is spotted brown; flip and cook 1 minute more. If it puffs, press it down gently. Stack the cooked naan in a towel to stay soft.
4. Stir the melted butter and garlic together, brush over the warm naan, and sprinkle with cilantro and a little flaky salt.