

Naan Bread

1/3 bag of Strong bread flour

1 sachet easyblend yeast

1 tsp salt

1 tbsp sugar

Hefty splash of oil (mild olive/rapeseed/sunflower)

¼ large carton of natural yoghurt

Warm water to mix (probably about 250ml)

Few nigella/black cumin/corek seeds to throw in

Few fennel seeds to throw in

Optional – a clove of garlic and handful of chopped coriander

- Mix all ingredients together by hand or in bread/machine/food processor. Leave somewhere warm until doubled in size
- Knock back and roll into 2-4-6 teardrop shaped naan bread (depending how large you would like them to be)
- Bake on a stone in a hot (220 degrees) oven for approx 5 minutes.