NAAN BREAD

Soft, pillowy and lightly blistered. Hot pan. Relaxed dough. Done properly.



⏱️ QUICK INFO

- Makes: 6
- Prep & rising: 2 hours
- Cook: 2–3 minutes each
- Pan: heavy-based, high heat

🍏INGREDIENTS

🌿🍞FOR THE DOUGH
5 g dried instant yeast
125 g warm water (about 40°C)
12 g white sugar
30 g full-fat milk
1 whole egg, whisked
3 g salt
270 g bread flour (or plain flour)
50 g ghee or butter, melted
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OPTIONAL FINISH
50 g extra melted butter or ghee
1 garlic clove
Nigella seeds
¼ bunch coriander, finely chopped

METHOD

1. Activate the yeast
Combine yeast, warm water and sugar; stand 10 minutes until foamy.
2. Mix the dough
Add milk, egg, flour, salt and melted ghee. Mix gently into a soft dough.
3. First rise
Cover and leave 60–90 minutes, until doubled.
4. Divide and rest
Shape six balls; cover and rest 15 minutes.
5. Roll
Roll 3–4 mm thick and 15–16 cm wide.
6. Cook
Use a very hot, lightly oiled pan: 1–1½ minutes, then about 1 minute.
7. Finish
Brush immediately with melted butter or ghee.

🪶 NOTES

Serve immediately while the naan is soft, hot and blistered.

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🔥 **KOOK'S SECRET**

The pan must be properly hot: pale naan needs more heat; dry naan has cooked too long. Soft dough makes soft naan.

Full recipe and printable card: kookssecrets.com

NAAN BREAD

THE CALM, COMPLETE METHOD

1. START THE DOUGH

Combine the yeast, warm water and sugar; stand for 10 minutes until foamy. Whisk the milk and egg. Mix the flour and salt, then add both liquid mixtures and the melted ghee or butter. Bring together gently into a soft, smooth dough —no heavy kneading.

2. FIRST RISE

Cover and leave in a warm place for 60–90 minutes, until doubled in size.

3. DIVIDE AND REST

Turn onto a lightly floured bench. Divide into six equal pieces and shape into smooth balls. Cover and rest for 15 minutes.

4. ROLL

Roll each ball into a round approximately 3–4 mm thick and 15–16 cm wide.

5. COOK

Heat a heavy-based pan or cast-iron skillet over high heat and lightly oil it. Cook each naan for 1–1½ minutes, until bubbles form and the underside is well coloured. Flip and cook for about 1 minute.

6. FINISH

Brush immediately with melted butter, ghee or garlic butter. Add nigella seeds or finely chopped coriander if using. Serve hot.

🔥 THE KOOK’S SECRET

The pan must be hot enough to create bubbles quickly. Pale naan means more heat; dry naan means too much time. Soft dough makes soft naan.

SERVE HOT WITH CURRIES • USE FOR WRAPS • OR OFFER AS TABLE BREAD

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