

# Naan Bread

## Naan Bread

### INGREDIENTS:

- Annapurna All-Purpose Flour: 2 cups
- Active Dry Yeast: 1 teaspoon
- Sugar: 2 teaspoons
- Plain Yogurt: 3 tablespoons
- Salt: 1 teaspoon
- Baking Powder: 0.12 teaspoon
- Extra-Virgin Olive Oil: 2 tablespoons
- Melted Butter: For slathering on the finished naans.



## **PREPARATION:**

- Combine Annapurna All Purpose flour, salt, and yeast in a bowl.
- Add yogurt, butter, and water, and knead until a smooth and elastic dough ball forms1
- Drizzle the dough ball with oil, turn it so it is coated with oil and it does not stick to the bowl, and cover with a damp cloth or plastic wrap.
- Allow the dough to rise until it has doubled in size in about 1 – 2 hours.
- Divide the dough into balls and roll each one out into a thin circle.
- Cook each naan on a hot skillet until bubbles form on the surface, and it turns a pale golden color, then flip and cook the other side.
- Brush each cooked naan with melted butter

## **Raw Mango Cooler**

## **Mint & Ginger Lemonade**

## **Adai**

## **Sweet Pongal**

## **Saffron Cream Of Wheat Pudding**

## **Spiced Chickpea Snack**

## **Akki Roti**

**Moroccan Harira Soup**

**Coconut Chutney**

**South Indian Salsa**