









Naan Bread

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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