

Gary Maclean's naan breads

Gary says: The beauty of a recipe like this it will give you restaurant style naan bread at home, it is much better than shop bought and its very satisfying to be able to make your own bread, people will start to call you a show off. It's another big impact recipe without the big workload.

Ingredients

350g self-raising flour
1½ x 5ml spoon sugar
1 x 5ml spoon salt
½ x 5ml spoon baking powder
1 sachet fast acting dried yeast (7g)
160ml semi-skimmed milk
142ml Greek yogurt
25g butter

Equipment

Measuring scales, measuring spoons, large mixing bowl, sieve, microwavable measuring jug, mixing spoon, rolling pin, small microwavable bowl or small saucepan, non-stick frying pan, pastry brush, fish slice, baking tray, cooling rack.

Method

1. Pre-heat the oven to 180°C or gas mark 4.
2. Sieve all dry ingredients together into a large bowl.
3. Heat the milk for 1 minute on full power in the microwave and stir in the yoghurt, then dissolve in the yeast making sure the mixture is not too hot.
4. Add this mixture to the flour and mix with a spoon to bring it together to form a dough.
5. Knead until smooth then cover with cling film and set to one side until doubled in size.
6. Divide mixture into 12 ball shaped pieces and roll into the classic tear drop shape.
7. Melt the butter in the microwave or in a small saucepan.
8. Warm the non-stick frying pan, brush the naan with the butter and add to the pan.
9. Cook until coloured and lightly brush the other side of the naan bread then flip over and cook on the other side until coloured.
10. Place the naan breads onto a baking tray and bake for 5-6 minutes.
11. Cool on a cooling rack.