

Naan bread

Ingredients

Makes 6 small naans

210g plain flour
2 tsp sugar
1 tsp salt
3/4 tsp baking powder
2 tsp oil
125ml milk
Fry light butter spray
Dried mixed herbs

Equipment

Mixing bowl
Scales
Mixing spoon
Measuring spoons
Rolling pin
Frying pan
Fish slice

Method

1. Combine dry ingredients into a large mixing bowl and mix well.
2. Create a well in the centre and add the oil and the milk slowly whilst mixing.
3. Mix until a ball of dough forms.
4. Knead for at least 10 minutes. Add flour as necessary if the dough is too wet. Leave the dough to rest for 10 minutes.
5. Divide into 8 similar sized pieces and roll them out very thinly.
6. Spray fry light into hot pan and fry each side of bread for 2 minutes or until the bread starts to blacken.
7. Serve fresh and hot with a curry or biryani!