

THE SPICE IS RIGHT™

NAAN

An authentic Indian bread, the perfect complement to any meal.

Recipe to make four Naan Breads.

What additional ingredients are required?

1. Plain Flour

Suitable for Vegetarians.

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Step 1

Add the contents of one the 'Naan mix' sachet to 400 grams of plain flour.



Step 2

Add 250ml of warm water and knead into a dough.



Step 3

Leave the dough to rise covered in cling film at room temperature for 1 hour.



Step 4

Split the dough into 4 equal portions and roll into 18cm Naan breads.



Step 5

Place Naan on a pre-heated (very hot) griddle pan (thick based frying pan will do) and cook on full heat until the base of the Naan browns slightly (approx 30 seconds).



Step 6

Place the Naan under a hot grill, brush with oil and cook until golden brown, if the Naan rises use a knife to pierce the Naan.