



Plain naan (indian flatbread)

Dissolve a quarter cup of active dry yeast in a cup of lukewarm water and let it sit for 10 minutes or until the mixture becomes frothy

1/4 cup yeast in 1 cup warm water

mix together two cups of all purpose flour

2 cups flour

a pinch of baking soda

1 pinch baking soda

and one teaspoon of salt

1 tsp of salt

add one teaspoons of sugar

1 tsp sugar

two tablespoons of oil

2 tablespoons oil

and two and a half teaspoons of yogurt to the yeast and water mixture that you set aside earlier

2 1/2 teaspoons of yogurt

add a quarter cup of water

1/4 cup water

knead the dough until it is soft and pliable

Note: after the dough rises it will become a little softer

Once you have finished kneading, cover the dough and keep it in a warm place from 3-4 hours, the dough should almost double in size!

make small dough balls and roll them in flour, then flatten the dough with your hands on a flat clean surface

Roll the dough out into a flat oval of approximately 6 inches

sprinkle flour onto the naan when necessary

be sure not to add too much flour otherwise the naan to become dry

Ideally you want the naan to spin clockwise while rolling

preheat the oven

place the rolled naan into the oven

the naan will take about 3-4 minutes to bake depending on the oven

The naan should turn golden and brown on both sides before you take it out of the oven

<https://www.sikana.tv/en/cooking/indian-food/plain-naan-indian-flatbread>