

Garlic Naan with Herbs

(10 servings)



Ingredients:

2 cups all-purpose Flour & 1 cup whole wheat Flour
¼ tsp Salt
1½ tsp Baking Powder
¼ cup Water, warmed to 115° F
¾ cup Whole Milk, warmed to 115° F
1 tbsp Honey
¾ tsp active Dry Yeast
1 cup whole milk Yogurt
Butter, melted to brush
Olive oil (as needed to grease mixing bowl)
Garlic butter (see recipe below)

FOR GARNISH:

Chopped Cilantro
Black nigella seeds, and
Flaky sea salt

Method:

Whisk together flour, salt and baking powder & set aside.
In the bowl of a stand mixer fitted with a dough hook, combine the warmed milk, water, honey and yeast.
Whisk gently to combine.
Allow yeast to sit in warm liquid for 15 minutes to bloom.
After 15 minutes, it should be frothy – this indicates that the yeast is active and ready to use.
Add yogurt to the yeast mixture and process with the dough hook until roughly combined.
Set mixer to medium speed, add flour mixture to the dough and knead at medium speed until a large smooth mass forms.

Place your dough into a large greased bowl, lightly grease the top of the dough and cover with a dry tea towel.

Set aside to rise in a warm place for 1-1 ½ hours or until doubled in size.

When the dough is risen, punch down and turn out onto a lightly floured surface.

Form into a disc about 8-10" in diameter and cut into 10 wedges.

Roll the wedges into balls.

On a lightly floured surface, roll each ball into an oval about 8"x5" and 1/8" thick.

Heat a large cast iron skillet on medium-high heat (it should be ripping hot), brush one side of the naan with butter and put that side down on the skillet.

Now quickly brush the other side and cook for 45 seconds to a minute.

Once you see bubbles form, flip over and cook for 45 seconds.

Take off the pan and brush with a generous amount of garlic butter.

Sprinkle with some flaky salt, nigella seeds and chopped cilantro

Serve with the main dish.

May be wrapped in a clean kitchen towel to keep warm and soft.

For the Garlic Butter:

Ingredients:

10 tbsp unsalted Butter

3 cloves of Garlic, minced

Method:

Heat a small saucepan over medium-low heat and add butter.

Once melted, add garlic and sweat for 2 minutes.

Take off heat and set aside in a bowl for use as above.