

Naan (Indian flatbread)

Cuisine: **Indian**
Food category: **Other**



Author: **Jaroslav Mikoška**

Company: **Retigo**



Program steps

Preheating: 250 °C

1

 Hot air

 100 %

 Termination by time

 00:02 hh:mm

 240 °C

 60 %



Ingredients - number of portions - 8		
Name	Value	Unit
plain wheat flour	480	g
baking powder	4	g
salt	5	g
milk 3.5%	120	ml
caster sugar	10	g
chicken eggs	1	pcs
yogurt	30	ml
5 tbsp vegetable oil	60	ml

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	218.7 kJ
Carbohydrate	45.1 g
Fat	1.2 g
Protein	6.6 g
Water	0 g

Directions

1. In a large mixing bowl, combine the flour, salt and baking powder. Make a well in the centre.

2. In a separate bowl, whisk the sugar, milk and eggs until they fully combine.

3. Gradually pour the wet mixture into the dry mixture and knead to a soft dough. Add water if needed.

4. Add the oil and keep kneading. Cover and allow to rest for 3 hours.

5. Set the oven on dry heat (slow fan speed) at 240°C.

6. Divide the dough into 8 equal portions.

7. Shape each dough ball into flat ovals.

8. Bake until golden.

Recommended accessories



Vision Grill Diagonal