

Naan (Indian flatbread)

Cuisine: Indian

Food category: Other



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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
vegetable oil	60	ml

Directions

- In a large mixing bowl, combine the flour, salt and baking powder. Make a well in the centre.
- In a separate bowl, whisk the sugar, milk and eggs until they fully combine.
- Gradually pour the wet mixture into the dry mixture and knead to a soft dough. Add water if needed.
- Add the oil and keep kneading. Cover and allow to rest for 3 hours.
- Set the oven on dry heat (slow fan speed) at 240°C.
- Divide the dough into 8 equal portions.
- Shape each dough ball into flat ovals.
- Bake until golden.

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

Recommended accessories



Vision Grill Diagonal