

Naan Bread

Cuisine: Indian

Food category: Side dishes



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Company: Retigo



Program steps

1	Hot air	0 %	Termination by time	00:05 hh:mm	240	100	°C
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Ingredients - number of portions - 10

Name	Value	Unit
plain wheat flour	570	g
powdered sugar	4	g
baking powder	6.5	g
Nigella seeds	4.5	g
melted Butter	25	g
Natural Yogurt	100	g
water	200	ml

Nutrition and allergens

Allergens: 1

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	328.9 kJ
Carbohydrate	42.5 g
Fat	4.1 g
Protein	6.7 g
Water	0 g

Recommended accessories



Vision Pizza Stone

Directions

Mix the flour, sugar, baking powder and nigella seeds in a bowl.

Add in the melted butter and yogurt, then add 180 to 200ml water slowly until it becomes a dough.

Then knead for 5 mins until elastic, cover and rest for 1hr. Divide into 10 to 12 pieces and return to the bowl. Set the Retigo to 240°C and place in the pizza tray to heat up.

Roll out the balls of dough, then when ready, place into the oven.

after a few minuets, open the door and check the naan's. They may need turning over at this stage.