



Naan Bread

500g plain flour, ½ cup luke warm yoghurt, 1 tsp baking powder, 1 tsp yeast, 1 egg beaten, 2 tbsp oil, ½ tsp salt, water.

Sieve the flour; add the baking powder, yeast and salt. Add the egg, oil and yoghurt and mix well adding the water as required to make dough. Knead well until smooth and pliable, cover and set aside in a warm place for 3 hours. Knead and set aside for a further hour. The dough should rise to double its original size. Divide into 8-10 equal balls. Flatten each to approximately 8 inch in diameter cook in a hot oven. Brush with butter or garlic butter and serve.