


# Naan Bread

Cuisine: **Indian**  
Food category: **Side dishes**



Author: **Phil Smith**

Company: **Retigo**





## Program steps


1

 Hot air


 0 %

 Termination by time

 00:05 hh:mm

 240 °C

 100 %



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

## 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 kneed 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 240oC 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.

## Recommended accessories



Vision Pizza Stone