



Makes 6

#### Ingredients

- 340g plain flour
- 1 tsp sugar
- ½ tsp salt
- 7g sachet active dried yeast
- 2 tsp nigella seeds
- 120g plain greek yogurt
- 20g butter, melted
- 120 ml water warm (you may need more or less)

#### Method

Put the flour into a large bowl, then add the sugar, salt, yeast and nigella seeds. Mix them together until everything is combined.

Add the yogurt, melted butter and some of the water and knead for about 10 minutes. The mixture can be kneaded by hand or using a stand mixer with the dough hook attached. If the mixture feels and looks a little dry add some more water.

Once the dough is kneaded it will become silky and smooth in appearance.

Form the dough into a ball and leave in the bowl covered with a damp cloth to prove and rise.

Leave it for at least an hour or until the dough doubles in size.

Scatter some flour over your work surface and tip out the dough onto it. Using your hands, deflate the dough by punching out the bubbles then form into a ball again. Divide the dough into six equal pieces and roll each into a ball. Put the dough balls onto a floured tray and cover with a cloth. Let them rest for 10 minutes where they will grow in size a little.

Take each ball of dough and using a rolling pin, roll them out into a circular shape, approximately 20 cm wide. Put these back on to the floured baking sheet.

Heat a heavy pan on high for at least 5 minutes. To check that the pan is hot enough, sprinkle some cold water on it and if the droplets dance a cross the surface, it's ready.

Take a circle of dough and spray or sprinkle water on one side. Place the damp side evenly on the hot pan. After about a minute, bubbles will form and the naan will puff up. After about 2 minutes, when no more bubbles are forming, check the bottom — it should have brown patches on it. Flip the naan over to cook the other side. The naan is done when both the top and bottom are cooked through and have the characteristic charred areas.

Place each cooked naan on a wire rack under a cloth.

Serve warm.