



Naan Bread

Ingredient	10 Portions	50 Portions	100 Portions
Milk – Scaled, left warm	150ml	750ml	1.5ltr
Caster Sugar	10g	50g	100g
Strong Flour	450g	2.25kg	4.5kg
Salt	5g	25g	50g
Dried Yeast	7g	35g	70g
Baking Powder	5g	25g	50g
Natural Yoghurt	150g	750g	1.5kg
Free Range Eggs	1	5	10

Method

1. Combine flour, sugar, salt, yeast and baking powder
2. Add yoghurt, eggs and milk
3. Mix using a planetary mixer, with dough hook attachment
4. Adjusting consistency with more flour or warm milk, kneed for 10 minutes until a soft, elastic dough is formed
5. Leave to prove for 1 hour in a warm place
6. Knock back
7. Divide into 100 balls, then one at a time
8. Roll out into ovals
9. Using a dry pan on a very high heat cook the naan on each side for around 40 seconds or until puffed up and slightly charred
10. Serve immediately

Allergens Wheat, Milk, Eggs