Buttered Naan

Ingredients

2 cups all-purpose flour

1/2 teaspoon salt

1/2 teaspoon sugar

1/2 teaspoon baking powder

1/4 teaspoon baking soda

2/3 cup plain yogurt

2 tablespoons milk

2 tablespoons vegetable oil or melted ghee (clarified butter)

1 teaspoon active dry yeast (optional, for added flavour and fluffiness)

2 cloves garlic, minced (optional, for garlic naan)

Chopped fresh cilantro or parsley for garnish (optional)

1. In a small bowl, combine the active dry yeast with 2 tablespoons of warm water and a pinch of sugar. Let it sit for about 5-10 minutes until it becomes frothy. This step is optional but enhances the flavour and texture of the naan.

2. In a large mixing bowl, whisk together the all-purpose flour, salt, sugar, baking powder, and baking soda.

3. In a separate bowl, mix the yogurt, milk, and vegetable oil (or ghee). If you prepared the yeast mixture, add it to this wet mixture as well.

4. Gradually add the wet mixture to the dry ingredients, stirring with a wooden spoon until a soft dough forms. Knead the dough for a few minutes until it's smooth and elastic. If it's too sticky, you can add a little more flour.

5. (Optional Step) Place the dough in a greased bowl, cover it with a damp cloth, and let it rest in a warm place for about 1-2 hours. This step is also optional but results in a more flavourful naan.

6. Divide the dough into small portions (about golf ball-sized). Roll each portion into a ball.

7. Roll each ball of dough into a thin oval or round shape, about 1/8-inch thick. You can use a rolling pin and a lightly floured surface to do this.

8. Heat a skillet or non-stick pan over medium-high heat. Brush the skillet with a little oil or ghee.

Place a rolled-out naan in the skillet and cook for about 2 minutes, or until bubbles start to form and it puffs up.

Flip the naan and cook the other side for another 1-2 minutes, or until it's golden brown and slightly charred in spots.

9. Optional Garlic Naan: If you want garlic naan, you can sprinkle minced garlic and chopped cilantro or parsley on the naan while it's still in the skillet.

10. Remove the naan from the skillet, brush with a bit more ghee or butter if desired, and serve hot.