# Naan

**Ingredients**

570gm plain flour, plus extra for dusting

1 teaspoon sugar

1.5 teaspoons salt

1.5 teaspoons baking powder

0.5 teaspoon cumin seeds (optional)

2 tablespoons melted butter

8 tablespoons natural yoghurt

2 garlic cloves, crushed (for garlic butter)

Butter

Oil for the bowl

1. Put the flour in a large bowl. Add sugar, baking powder and 1.5 teaspoon salt. Add seeds. Mix thoroughly with a whisk.
2. Add 1 tablespoon of melted butter followed by natural yoghurt. mix together with your hands. Once mixed gradually add 180-200ml water 50ml at a time. Mix between additions until it forms a dough.
3. Tip dough onto a lightly floured work surface and knead thoroughly for 5 minutes until smooth and elastic.
4. Put in an oiled mixing bowl, cover with a tea towel and leave to rest for 1 hour. This makes naan less chewy and more fluffy.
5. If making garlic butter, mix garlic with remaining 1 tablespoon melted butter and set aside.
6. Divide dough into 8-12 even sized pieces. Roll into round balls then return to the bowl covered with a tea towel.
7. Roll one of the balls onto a lightly floured surface into an oval.
8. Fry dry over medium heat until it begins to puff up and underside browns in places. Flip and repeat on the other side.
9. Remove from pan, spread with garlic butter and cover with tea towel, ready to serve.
10. Serve warm. You can serve with pumpkin soup sprinkled with fresh coriander.