

## NAAN BREAD

### INGREDIENTS

250g plain flour  
2 tsp sugar  
½ tsp baking powder  
110-130ml milk  
2 tbsp vegetable oil – plus extra for greasing  
Chopped garlic  
Fresh coriander



### METHOD

- Sift the flour, sugar and baking powder into a bowl.
- In another bowl mix together the milk and oil.
- Make a well in the centre of the flour mixture and pour in the liquid mixture.
- Slowly mix together until you have a smooth, soft dough.
- Knead well for 8-10 minutes. Add a little flour if the dough becomes stick.
- Place the dough into an oiled bowl, cover with a damp tea-towel and leave in a warm place for 10-15 minutes.
- Form the dough into 5 balls.
- Place a baking sheet under the grill and switch the grill on.
- Roll the dough balls until they are quite thin.
- Mix the chopped garlic and coriander together.
- Sprinkle over the topping and press into the surface of the dough.
- Place naans on hot baking sheet and grill for 1-2 minutes or until lightly browned.
- Serve hot.