

## Garlic Naan - *(recipe for 6 naans)*



### Ingredients Naan:

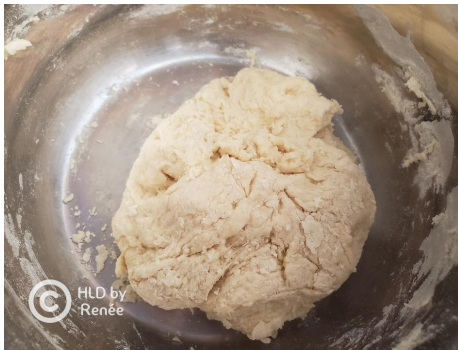
- 254 grams flour + 2 tbsp (I used wheat flour, but all purpose is also fine)
- 170 ml lukewarm water
- 1 ½ tsp instant yeast
- 1 tsp baking powder
- 1 tbsp extra virgin olive oil (14 g)
- 1 tsp salt (6 g)

### Garlic Mixture

- 4 garlic cloves
- 4 tbsp extra virgin olive oil
- 1 tsp chili flakes
- ½ tsp salt
- 1 tsp dried parsley

## Instructions:

1. Put all of the ingredients of the Naan in a bowl and mix it with your fingers for about 1 minute.



2. Place the 2 tablespoons of flour on your (clean) worktop and put the dough on top. Knead it by hand, add a bit of flour from the worktop if necessary, for about 3 minutes.



3. Leave the dough under the bowl on the floured worktop and let it rest for 30 minutes
4. Divide the dough into 6 equal pieces, form them into balls, and let it rest for another 5 minutes.
5. Place a big frying pan on the stove and preheat it over medium heat.
6. Stretch out (or roll) each piece of dough into a circle or oval shape. Use more flour if necessary.



7. Add the oil mixture on one side and divide it over the 6 naans.



8. Pan fry it for about 2 - 3 minutes on each side, until golden brown.



9. Put them on a rack and let them cool off a bit.\* Enjoy!



\*The naans can also be frozen.