



Bread Machine & Baking Videos with Ellen Hoffman

Bread Machine Garlic Naan (Indian flatbread)

1

- 140g water (warm, if your machine does not preheat your ingredients)
- 220g plain yogurt (Greek is what I used)
- 56g unsalted butter with 4-6 (or more) cloves of sauteed and pressed garlic mixed in
- 500g All Purpose flour
- 15g sugar
- 9g salt
- 9g yeast

Prepare garlic ahead of time: (Note: I'm going to double the garlic next time.)

Coarsely chop garlic and lightly sauté in butter and olive oil. Put through garlic press and mix into softened butter.

Load ingredients into your bread machine's pan as per your machine's instructions.

Set for Dough course.

Check dough 5 minutes into kneading process to make sure dough isn't too wet or too dry. This is a soft dough because of the yogurt so it will be a "floppier" dough ball.

When dough is ready, dump it out onto a floured surface and divide into ten segments. Form a ball with each segment. Cover with a dish towel and let rest for 10 minutes. This will allow the gluten to relax and make for easier rolling.

Prepare one or two small skillets. Add oil first, then butter. Cook naan on each side until browned and bubbly. Roll one or two at a time and cook.

Serve with Indian dishes of your choice, with butter, or try this yummy dip:

Raita Dip (This is a very small recipe. I'd triple it at least)

116g plain yogurt (I used Greek.)

66g cucumber, finely chopped

1 clove garlic, minced



Bread Machine & Baking Videos with Ellen Hoffman

Bread Machine Garlic Naan (Indian flatbread)

2

.6 grams (1/2 a gram) (very small amount) cumin

9 g chopped cilantro, part mixed in, part as garnish on top