

# Naan Bread Plain



## Ingredients & Prep

300 g flour  
100 ml water warm 40°C  
80 ml coconut milk  
3 tbsp olive oil  
2 tsp yeast dried  
1 tsp caster sugar  
brushing olive oil  
1/2 tsp salt

## Suggestion & Tips

Great a complement with Indian food or instead of rice. You can add some garlic to the brushing oil if you like.

## Recipe By FoodieBook

**Ref:** 480

**Heading:** Bread & Baking

**Cuisine:** Indian

**Food Type:** Vegan

**No of Portions:** 8

## Method

**Step 1** - Make the starter by placing warm (body temp) water, sugar & yeast into a jug whisk together & set aside for a hour or until it gets frothy.

**Step 2** - In a mixing bowl place flour & salt then mix, add coconut milk, olive oil & the starter & mix into a dough.

**Step 3** - Tip dough out onto a floured worktop & knead for at least 10 min until it springs back when pushed with your finger, place dough into an oiled bowl cover with cling film or damp tea towel & leave in a warm place to double in size.

**Step 4** - Tip dough out onto a floured worktop & cut into 75 g pieces & roll into balls, then with a rolling pin roll out in a tear drop shape about 1/4 inch/7 mm thick, when done lay on floured worktop & cover loosely with damp tea towel or cling film & let it rest for 10 mins.

**Step 5** - Heat olive in a saucepan or microwave ready with a pastry brush standing by.

**Step 6** - Heat a dry frying pan on a med heat, when hot cook the breads for 2 or 3 mins on each side or until they bubble & brown on the bubbles.

**Step 7** - Brush on olive oil & stack or store in a low oven until all done.