

NAAN BREAD

Ingredients

1 tbsp sugar

1 medium free-range egg

300ml/10fl oz full-fat milk

375g/13oz plain flour

1 tsp baking powder

1 ½ tsp salt

2 tbsp vegetable oil

3 tbsp melted ghee or butter

Method

For the naan bread, preheat the oven to 225C/200C fan/Gas 8 and place a thick baking tray into the oven to heat.

Whisk together the sugar, egg and milk in a mixing bowl. In a separate bowl, combine the flour, baking powder and salt.

Add the milk mixture to the flour mixture and knead lightly to make a soft dough - take care not to work the dough too much or it will become too stretchy.

When all the ingredients are mixed thoroughly, cover with a damp cloth and leave to rest, in a warm place, for 15 minutes.

Once rested, knead the dough with the oil until smooth.

Divide the dough into 8 equal-sized balls and roll out into a circle of approximately 10cm/4in diameter.

Spread the circles on the hot tray in the oven. Bake for 4-5 minutes - you might need to turn the bread to ensure it is all cooked. You will also most likely need to cook the bread in batches. Brush with melted butter.

You can add garlic spices or even cheese to adapt the recipe to your taste.