



Naan Recipe

Ingredients:

- 3 cups of Self-raising flour
- Salt
- Plain Yoghurt
- Melted Butter

Instructions:

Add 3 cups of Self-raising flour in a dish, some Salt to taste, and then add Plain yoghurt (this must be added until the flour becomes dough not too much it becomes sticky, if it is sticky just add more flour) and let it stand for 10min

Melt butter with chopped garlic in a pan on the stove or microwave.

Roll the naan flat into pizza like shapes and toast on medium heat pan whilst you baste it with the garlic butter. Flip both sides and baste until golden brown

Best Paired with the Butter Chicken and
Thornleigh Sauvignon Blanc