

# AMINA'S NAAN BREAD



By Food lovers recipes

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I used this recipe for the 6 inch naans I got 4 out of the recipe n baked at 180 ° for 30 minutes..

SUBS DOUGH: I use this recipe for my pizzas, rolls , buns etc:

5 cups flour

1 pkt yeast

quarter cup sugar

1 tsp salt

1 cup milk

half cup oil

1 cup boiling water ( allow water to stand for 5 min )

1 egg

I make in my Kenwood machine. Once risen , punch down and roll into desired shape.

One tip . Any dough recipe that requires milk , I always add about half cup more of milk (SO USE ONE & HALF CUPS MILK ) and use less of water, more milk makes one's dough much softer , my dough once mixed in machine is slightly sticky but I like it like that cos once it rises its all sorted and when punching down make sure your hands oiled or floured. Enjoyyyy!!!..

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PHOTO: Amina Wackie Shaikh