

NAAN



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4 cups of self-raising flour

3 cups of plain yoghurt

Mix with a spoon first.

Dust top with flour and knead it a bit.

Don't over work.

Let it rest in the fridge for a while. (you don't have to though)

It's just a bit easier to work with.

Make balls, and roll out.

Fry in a pre-heated dry pan.

Dry pan fry.

Rub with garlic and olive oil.

Recipe and foto: Jesicha Abrahams