



Recipe Naan bread with garlic and parsley

With a few ingredients you bake these delicious naan breads with garlic and parsley. With a nice crispy crust and a delicious taste, you have a meal to enjoy.

Boodschappenlijstje



Dr. Oetker Yeast 3x 7g

1-50-100101

€1.05



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733

€3.85



Patisse Silicone Brush 27cm

P10312

€1.99



Other materials:

- 2 teaspoons of sugar
- 10 g salt
- 150 g unsalted butter
- 175 g full yogurt
- 175 ml lukewarm water
- 3 garlic gloves
- Parsley

Preparation method

Step 1: Dough making

Place 500 g FunCakes wheat flour, 7 g FunCakes yeast, sugar, salt, 50 g melted butter, full yogurt and the water in a mixing bowl and knead with the butterfly on medium speed for 10 minutes into an elastic dough. The dough is sticky, but it should be. If it really sticks, you can add a little extra flour.

Step 2: Dough rising

Cover the mixing bowl with cling film and let it rise in a warm place for 1 hour. You can also use the oven for this. Put the oven at 30 ° C with a bowl of water on the bottom.

Step 3: Dividing dough

Generously dust your kitchen counter with the FunCakes flour and pour the dough onto it. Knead it by hand well. Divide the dough into 8 pieces and roll out each piece on flour into a 1 cm thick oval shape.

Step 4: Baking Naan bread

Preheat the oven to 250 ° C (convection oven 230 ° C). Melt 100 g of butter and mix it with the chopped garlic and parsley and spread it over the rolls. Bake the rolls for 6-9 minutes until golden brown and done. When they come out of the oven, brush the naans again with the melted garlic butter.

Made possible by FunCakes