

Naan Dough

Makes 12 ea. 6-in. round Naan

Here is an easily prepared recipe for Naan, the traditional flatbread of Central and South Asia.

Ingredients

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| 5½ cups | all-purpose flour |
| 4¼ cups | bread flour |
| 3 Tbsp. | baking powder |
| 1 Tbsp. | chicken stock |
| ¼-½ cup | kosher salt |
| 3 large. | eggs |
| ¾ cups | water, warm |
| ¼ cup | half & half |
| 5 Tbsp. | vegetable oil |

Method

Oven Temperature: 580-625 degrees

- In a 5 qt. mixer fitted with the dough hook attachment stir the 2 flours, baking powder, sugar and salt on low speed for 1 minute.
- In a separate bowl, whisk the eggs with the water and half & half until well blended. Add to dry ingredients and mix on low speed for 1 more minute.
- Add oil and mix on medium speed for 4-5 minutes or until dough becomes smooth and silky.
- Remove the dough to a work surface which has been dusted with flour. Roll the dough into a long, thick rope and cut into 12 pieces. Roll each piece into a ball.
- Cover dough balls with plastic and let rest for 1-2 hours.
- Roll the dough balls into 6-in. rounds about 1/8-in. thick. This is a fairly sticky dough designed to adhere well to the sides of a tandoor. You may need to flour your work surface a bit.
- **Flame Height: 3.6**
- Peel the dough off the counter and place onto a large peel which has been dusted with flour.
- Bake **in the center** of the oven for 2 minutes, rotating once.



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