

Naan

Double Batch	Ingredient	Single Batch
6 cups, 840 g	Flour, 93%	3 cups, 420 g
½ cup, 65 g	Whole wheat flour, 7%	¼ cup, 33 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 6%	2 Tbsp, 25 g
2, 96 g	Egg, slightly beaten, 11%	1, 48 g
2 tsp	Garlic, minced (optional)	1 tsp
2 ½ cups, 593 g	Water, warmed to 105-115 degrees, 66%	1 ¼ cup, 296 g
6 Tbsp, 84 g	Butter or ghee, melted, 9%	3 Tbsp, 42 g

In a large bowl, stir the flours, yeast, salt, and sugar together. Stir in the egg, water and garlic until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about an hour, then proceed to cooking or refrigerate until ready to use.

Preheat a skillet on medium high heat or a griddle to 375 degrees. Meanwhile, divide the dough into 8 pieces and roll into balls. Start rolling the dough balls out into circles ¼” or so in thickness. Oil the skillet or griddle lightly then cook for 2-3 minutes until mildly browned. Brush melted butter or ghee onto the uncooked side then flip over and brush the cooked side with butter or ghee. Cook for another 2-3 minutes then cool slightly prior to serving.

Variations

Afghan flatbread: When ready to cook, roll each piece of dough into a circle then sprinkle each circle with 2 Tbsp chopped fresh cilantro and 2 Tbsp green onion. Fold the dough in half, reshape into a ball then again into a circle or oval and cook.

Peshawari flatbread: When ready to cook, roll each piece of dough into a circle and sprinkle with 2 Tbsp roasted, salted cashews or pistachios, 1 Tbsp raisins and 1 tsp fennel seed. Fold the dough in half, reshape into a ball, then again into a circle or oval to cook.

Naan with Charnuska: Add 2 Tbsp charnuska (nigella) seeds to ½ cup boiling water. Allow to stand for 30 minutes then drain off excess water. When ready to cook, roll each piece of dough into a circle then sprinkle each circle with 1 tsp of charnuska. Fold the dough in half, reshape into a ball, then again roll into a circle or oval.