

****Homemade Garlic Naan Recipe: Spice Up Your Meal****

Hey foodies, are you ready to elevate your dining experience? Look no further than this delicious homemade Garlic Naan recipe! Soft, fluffy, and packed with flavor, this naan bread is the perfect companion for your favorite curries, stews, and other dishes. Today, we're walking you through the ingredients and simple steps to create this delightful dish in the comfort of your own home.

Ingredients

To make this scrumptious Garlic Naan, you'll need the following:

- 1 cup warm water
- 2 tsp sugar
- 3 tsp active dry yeast
- 2 3/4 cups all-purpose flour
- 1 tsp salt
- 6 tbsp plain yogurt
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 2 tbsp melted butter
- Chopped parsley for garnish

Instructions

1. **Activate the Yeast:**

In a medium bowl, mix the warm water and sugar until the sugar dissolves. Add the active dry yeast and let it sit for about 10 minutes until it becomes frothy.

2. **Prepare the Dough:**

In a large mixing bowl, combine the all-purpose flour, salt, plain yogurt, and olive oil. Once the yeast mixture is ready, pour it into the flour mixture. Knead the ingredients together until you form a soft, smooth dough. Cover the bowl

with a damp cloth and let the dough rise for about an hour, or until it doubles in size.

3. **Shape the Naan:**

Once the dough has risen, divide it into small balls (approximately the size of a golf ball). Using a rolling pin, roll each ball into a thin oval or round shape.

4. **Cook the Naan:**

Heat a skillet or griddle over medium-high heat. Place one piece of naan dough onto the hot skillet. Cook it for 2-3 minutes on each side until it bubbles and turns golden brown with charred spots. Repeat the process for the remaining dough balls.

5. **Add the Garlic Butter:**

As soon as you remove each naan from the skillet, brush it with melted butter and sprinkle generously with minced garlic and chopped parsley.

6. **Serve and Enjoy:**

Serve your freshly made Garlic Naan warm as a side dish with your favorite Indian curries, stews, or soups. Enjoy the burst of flavors that will undoubtedly enhance your meal!

Notes

- **Yogurt Selection:** Use plain yogurt to ensure the right consistency and flavor. Greek yogurt can also be used but may require slight adjustments in water content.
- **Garlic:** Freshly minced garlic offers the best flavor. Adjust the amount according to your preference.
- **Skillet Heat:** Ensure your skillet is adequately heated. If the skillet is too hot, the naan might burn before cooking through.

Suggestions

- Pair this Garlic Naan with classic dishes like Butter Chicken, Paneer Tikka Masala, or a bowl of steaming Lentil Soup.
- Transform leftover naan into a quick pizza base. Simply add your favorite toppings and bake until the cheese melts.

Conclusion

Making Garlic Naan at home is easier than you might think, and the results are far superior to store-bought versions. With simple ingredients and a few straightforward steps, you can create a delightful side dish that will impress your family and friends. So go ahead, give this recipe a try, and bring a taste of Indian cuisine into your kitchen!

FAQ

****Q: Can I make the dough ahead of time?***

A: Yes, you can prepare the dough in advance. Keep it covered in the refrigerator for up to 24 hours. Let it come to room temperature before rolling and cooking.

****Q: Can I bake the naan instead of using a skillet?***

A: Yes, you can bake naan in a preheated oven at 500°F on a baking stone or an upside-down baking sheet. Naan should bake for 4-5 minutes until puffed and slightly charred.

****Q: Can I use whole wheat flour instead of all-purpose flour?***

A: You can substitute whole wheat flour for a healthier version, but the texture might be denser compared to using all-purpose flour. Consider using half whole wheat and half all-purpose flour for a better balance.

Enjoy making and eating your homemade Garlic Naan! Don't forget to share

your culinary creations on social media with the hashtag #GarlicNaan. Happy cooking!