

Naan Bread

Make authentic homemade naan bread with this easy recipe. Soft, chewy Indian flatbread perfect with curries and tandoori dishes.

1h 20min

PREP

35 min

COOK

1h 55min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Naan Bread

Ingredients

- 1 cup water
- 1 tsp yeast
- 1 tbsp granulated sugar
- 3 cup flour
- 1 cup plain yogurt
- 1 tsp salt

Instructions

- 1 Activate the yeast**

Combine 1 cup warm water (110°F/43°C), 1 teaspoon sugar, and 1 teaspoon active dry yeast in a small bowl. Stir gently and let stand for 10 minutes until the mixture becomes foamy and bubbles actively.
- 2 Make the dough**

Whisk together 3 cups all-purpose flour, 1 tablespoon sugar, and 1 teaspoon salt in a large mixing bowl. Create a well in the center and add the activated yeast mixture, 1 cup plain yogurt, and 1 teaspoon melted butter.
- 3 Mix with a wooden spoon until a shaggy dough forms, then turn onto a lightly floured surface. Knead for 8-10 minutes until the dough becomes smooth, elastic, and slightly sticky to the touch.**
- 4 First rise**

Place the dough in a lightly oiled bowl, turning once to coat all sides. Cover with a damp kitchen towel and let rise in a warm place for 1 hour until doubled in size.
- 5 Divide and shape**

Punch down the risen dough and turn onto a floured surface. Divide into 8 equal portions and shape each into a smooth ball. Place on a floured baking sheet and cover with a damp towel.
- 6 Let the dough balls rest for 15 minutes until slightly puffed and relaxed to the touch.**
- 7 Heat the pan**

Heat a cast iron skillet or heavy-bottomed pan over medium-high heat for 3-4 minutes until a drop of water sizzles and evaporates immediately.

8 Roll and cook the naan

Roll one dough ball on a floured surface into an oval shape about 8 inches long and 1/4 inch thick. Place in the hot pan and cook for 2-3 minutes until bubbles form on the surface and the bottom develops golden brown spots.

9 Flip the naan and cook for 1-2 minutes more until the second side is golden with dark spots and the bread puffs slightly. Remove to a plate and cover with a clean kitchen towel.

10 Repeat rolling and cooking with the remaining dough balls, stacking the finished naan under the towel to keep warm. Serve immediately while hot.

Tips

Ensure your water temperature is exactly 110°F (43°C) when activating yeast - too hot will kill the yeast, too cool won't activate it properly.

Use full-fat plain yogurt for the best texture and flavor - the fat content contributes to naan's characteristic tenderness and slight tang.

Don't skip the resting time - allowing the dough to rise for at least 1 hour develops flavor and creates the proper texture.

Keep your cooking surface very hot throughout the process - high heat creates the signature bubbled texture and slight char that makes naan special.

Roll each naan just before cooking rather than rolling all at once, as the dough can spring back if rolled too early.

Brush finished naan with melted butter or ghee while still warm to enhance flavor and keep the bread soft.

If the dough feels too sticky while kneading, resist adding too much flour - a slightly sticky dough produces more tender naan.

For extra flavor, try adding minced garlic, fresh herbs, or nigella seeds to the dough before the final rise.