

## **GRILLED NAAN BREAD**

Yield - 12 naans

4 cups of flour (all purpose, whole wheat or gluten free)

2 t SAF Instant Yeast

2 1/2 t salt

2 T sugar

1 3/4 cups full fat yogurt or whole milk

1 stick butter, melted



In your Bosch Mixer, with dough hook attached, combine flour, yeast, salt and sugar. Add yogurt and knead on speed one until dough comes together into a smooth ball. Dough should be slightly sticky (add more yogurt or milk if required). Continue to knead on speed one for 5 minutes. Remove dough from mixer, place in large bowl and cover lightly with plastic wrap, allow to rise for about 2 hours until doubled in size.

Turn the dough onto a floured surface and cut into 12 even sections. Roll each piece into a ball, space each ball out onto a baking sheet and cover with tea towel for another 2 hours, until doubled in size.

Place the pizza stone on the grill, close grill cover and warm up to 500 degrees. Once the grill has reached 500 degrees, sprinkle flour on the stone, shape one naan (flatten out using your hands) and place it on the stone. Brush with melted butter. Lower the lid on the grill and allow to cook for 3 minutes.

Remove naan from stone and repeat with remaining pieces of dough.

Wrap finished naan in tea towel to keep warm until serving. To reheat, stack naan and wrap in foil, place in warmed bbq.

### **Roasted Garlic Naan Spread (optional)**

In your Bosch Food Processor attachment, mix 1 head of roasted garlic, 1/4 cup olive oil, 1t ground cumin, pinch cayenne & 1t lemon zest until pureed. Spread this on the cooked naan bread and return to the hot bbq for 30 seconds, just prior to serving. Sprinkle with chopped fresh cilantro or parsley.

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