

# How to Make Naan Bread at Home: A Complete Guide

Learn how to make naan bread, a staple of Indian cuisine, with simple ingredients and easy steps. Plus, get a delicious recipe for garlic naan with cilantro.

## What is Naan Bread?

Naan bread is a type of flatbread that originated in India and is popular in many parts of Asia and the Middle East. It is made with wheat flour, water, yeast, and sometimes yogurt, milk, or eggs. Naan bread is usually cooked in a tandoor, a clay oven that reaches very high temperatures and gives the bread a charred and smoky flavor. However, you can also make naan bread at home using a skillet, a grill, or an oven.

Naan bread is soft and fluffy, with a slightly chewy texture and a golden brown crust. It can be plain or flavored with various ingredients, such as garlic, cheese, herbs, nuts, or seeds. Naan bread is often served as an accompaniment to curries, stews, soups, or dips, or used as a wrap for sandwiches, kebabs, or salads. It can also be eaten as a snack or a breakfast item, topped with butter, jam, honey, or cheese.

## Why Make Naan Bread at Home?

Naan bread is widely available in grocery stores, bakeries, and restaurants, but making it at home has many advantages. Here are some of them:

- You can control the quality and freshness of the ingredients, and avoid any preservatives, additives, or artificial flavors.
- You can customize the flavor and texture of the naan bread to your liking, and experiment with different toppings and fillings.
- You can save money and time, as naan bread is inexpensive and easy to make, and you can freeze the leftovers for later use.
- You can enjoy the satisfaction and fun of making your own bread, and impress your family and friends with your culinary skills.

# How to Make Naan Bread at Home: Basic Steps

Making naan bread at home is not difficult, but it does require some planning and patience. Here are the basic steps you need to follow:

- **Make the dough:** In a large bowl, mix the flour, salt, sugar, and yeast. Add water and yogurt, and knead the dough until it is smooth and elastic, about 10 minutes. You can also use a stand mixer with a dough hook attachment. The dough should be soft and slightly sticky, but not too wet or dry. If it is too wet, add more flour. If it is too dry, add more water.
- **Let the dough rise:** Place the dough in a lightly greased bowl, and cover it with a damp cloth or plastic wrap. Let it rise in a warm and draft-free place until it doubles in size, about one to two hours. You can also let it rise in the refrigerator overnight, but make sure to bring it to room temperature before shaping it.
- **Shape the dough:** Punch down the dough and divide it into equal portions, depending on how big you want your naan breads to be. You can make 8 to 12 pieces from this recipe. Roll each piece into a ball, and then flatten it into a disc with your hands or a rolling pin. You can also stretch the dough with your fingers, or use a tortilla press. The discs should be about 1/4 inch thick and 6 to 8 inches in diameter.
- **Cook the naan bread:** Heat a large skillet, a grill, or an oven over high heat. If using a skillet, lightly grease it with oil or butter. If using a grill, lightly oil the grates. If using an oven, preheat it to 500°F and place a baking sheet or a pizza stone inside. Cook the naan breads one by one, for about 2 to 3 minutes per side, until they are puffed up and have brown spots. You can also flip them with tongs or a spatula, or use a broiler for the last minute to get a more charred effect. Transfer the naan breads to a plate and keep them warm in a low oven or a covered dish.
- **Add the toppings:** Brush the naan breads with melted butter, ghee, or oil, and sprinkle them with your favorite toppings, such as garlic, cilantro, sesame seeds, nigella seeds, or cheese. You can also add the toppings before cooking the naan breads, by pressing them into the dough or folding them into the discs. Serve the naan breads hot or warm, with your choice of dishes or sauces.

## Garlic Naan with Cilantro Recipe

Here is a simple and delicious recipe for garlic naan with cilantro, that you can make at home with a skillet. You will need the following ingredients:

- 3 cups of all-purpose flour

- 1/4 teaspoon of salt
- 1 teaspoon of sugar
- 2 teaspoons of instant yeast
- 3/4 cup of warm water
- 1/4 cup of plain yogurt
- 2 tablespoons of oil, plus more for greasing
- 4 tablespoons of butter, melted
- 4 cloves of garlic, minced
- 1/4 cup of cilantro, chopped

Follow the steps below to make the garlic naan with cilantro:

- In a large bowl, whisk together the flour, salt, sugar, and yeast.
- Add the water, yogurt, and oil, and mix well to form a dough.
- Knead the dough on a lightly floured surface for 10 minutes, or until it is smooth and elastic.
- Place the dough in a lightly greased bowl, and cover it with a damp cloth or plastic wrap.
- Let it rise in a warm and draft-free place for one to two hours, or until it doubles in size.
- Punch down the dough and divide it into 8 equal pieces.
- Roll each piece into a ball, and then flatten it into a disc with your hands or a rolling pin.
- Heat a large skillet over high heat, and lightly grease it with oil or butter.
- Cook the naan breads one by one, for about 2 to 3 minutes per side, until they are puffed up and have brown spots.
- Transfer the naan breads to a plate and keep them warm in a low oven or a covered dish.
- In a small bowl, stir together the melted butter and the garlic.
- Brush the naan breads with the garlic butter, and sprinkle them with the cilantro.
- Serve the garlic naan with cilantro hot or warm, with your choice of dishes or sauces.

Enjoy your homemade naan bread!

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