

# SOURDOUGH NAAN BREAD

SOFT - DELICIOUS - PLIABLE



## INGREDIENTS

½ cup Sourdough Discard-  
any will do)  
2 ½ Cups All Purpose Flour  
½ Cup Milk  
¼ Cup Plain Yogurt  
1 Tablespoon Olive Oil  
1 ½ Teaspoons Salt

## DIRECTIONS

1. Mix together the Starter, Milk, Yogurt and Oil
2. Add in the salt & flour and mix well either by hand or using a stand mixer for a few minutes.
3. Cover the bowl (I usually use a towel) and let sit on the counter for 8-12 hours (or overnight). The dough will be slightly stiff.
4. Remove the dough from the bowl onto a floured surface. Divide into 8 equal (ish) pieces.
5. Flatten to about a 6" diameter circle with either your hands (like I do) or a rolling pin.
6. Preheat your Skillet – Cast Iron works wonderful here! Turn on high and allow to heat up for several minutes.
7. Working with one flattened dough at a time place onto skillet. Cook for approx. 2 minutes and flip, cooking for another 2 minutes (or until you see char marks)
8. Once done remove and place in a towel and cover up. This helps keep them soft and warm until they are all done. Repeat with the remaining dough.



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