**Quick Garlic Naan Bread**

**Serves:** 40 tastes

**Fresh from the garden:** parsley

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| **Equipment:**Electronic scalesMeasuring spoonsKitchen aidSpatulaRolling pinsDough scrapersSmall saucepanWooden spoonPastry brushPizza cutterChopping boardPizza oven/frying panServing platters | **Ingredients:**750g self-raising flour600g Greek yoghurt1 teaspoon salt3 cloves garlic, finely choppedLarge handful parsley, finely chopped75g butter, melted |

**What to do:**

**Dough**

1. Measure flour and yoghurt into the Kitchen Aid bowl using the electronic scales. Add salt and mix using the dough hook for approximately 5 minutes.
2. Preheat the pizza oven to 320°C. The breads can also be cooked in a hot frying pan. Preheat an oven to 100°C to keep the breads warm while remaining breads are cooked.
3. Turn out onto a lightly floured surface and knead by hand for a few more minutes. If the dough is too sticky knead in some extra flour.
4. Use the dough scraper to divide the dough into 8 even sized balls.
5. Roll each ball out with the rolling pin until it is approximately ½cm thick and about 22-24cm diameter.
6. Very carefully, place the dough into the pizza machine and cook for approximately 3-5 minutes. You may need to flip the bread halfway through cooking.
7. Remove bread from the pizza machine and keep warm while you cook the remining dough.

**Garlic Butter**

1. Melt butter in small saucepan. Add finely chopped garlic and parsley and stir.
2. Brush top of cooked breads with the garlic butter mixture using the pastry brush.
3. Cut each bread into 6 wedges using the pizza cutter.