



Naan

Naan Lavash

Makes 8 medium-sized naans

Preparation 20 minutes

Cooking 10 minutes

Ingredients

45ml (3 tbsp) olive oil

125ml (1/2 cup) very hot water

2g (1 tsp) ground coriander seeds

1g (1/4 tsp) baking powder

1g (1/2 tsp) salt

garlic cloves 2

To make

Place all the ingredients except for the garlic clove into a bowl and mix thoroughly. Knead for 2 minutes then rest for another 15 minutes. Divide the mixture into 8 balls and using a rolling pin, roll them out as thinly as possible onto a lightly floured surface.

Drizzle a small amount of oil into a thick-bottomed frying pan and place on a low heat. Fry the lavash on a low heat, flipping when bubbles form, then wrap them in a kitchen towel to stop them from drying out.

Before serving, grate the garlic cloves, mix with some olive oil and rub onto the hot bread.