

# Garlic cheese Naan

**COOKING**  
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## **Consejo del chef**

Then, brush the surface of the bread with the butter.

## Raciones para 6

**15 gr** Fresh Yeast

**100 ml** Water

**600 gr** Strong flour

**3 gr** Salt

**1** Greek yoghurt

**1** Tablespoon of honey

**200 ml** Milk

**180 gr** Grated mozzarella

**1** Chopped clove of garlic

**100 gr** Butter

**1** Clove of garlic

Parsley

Coriander

- 1 Preheat the oven to the highest temperature, with the stone over the rack.
- 2 Dissolve the yeast in water and set aside.
- 3 To make the bread, shape a volcano with flour and salt. Pour the wet ingredients in the middle: yoghurt, honey, milk, and yeast in water.
- 4 Combine well with a spatula, and then use your hands.
- 5 Flour the work surface and knead the dough three times, one minute for each, with five minutes to let the dough rest.
- 6 If you use a kneading machine, put all the ingredients together in the bowl except the water, yeast, and milk. Pour them when the kneading machine is already working. Then, knead at medium speed for 20 minutes and then for three minutes at high speed.
- 7 Ball the dough and let it rise in the same greased bowl you used for mixing the ingredients previously. Cover with a cloth and wait for one hour or until it doubles in size.
- 8 (If the dough is warm, let it rest in the fridge and not at room temperature, or it will be over fermented. Meanwhile, prepare the herb butter in a small bowl. Mix butter at room temperature with chopped garlic and herbs.
- 9 After the dough rises, remove the air, ball it again, and divide it into pieces. Flatten them and shape them into oval pieces.
- 10 Place the pieces of bread on the pizza stone and bake for 15 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pan-naan-con-ajo-y-queso/>

