

Raciones para 1

250 g
Flour
125 ml
Warm water
25 ml
Olive oil
1/2 teaspoon
Salt

- 1 Pour the sifted flour into a large bowl.
- 2 Make a hole in the centre of the flour and add the rest of the ingredients.
- 3 Knead by hand or in a food processor.
- 4 Once all the ingredients are mixed, roll the dough into a ball, and grease a bowl with olive oil and cover. Let it stand for 10 - 15 minutes in a warm place.
- 5 Divide the dough into 6 parts, stretch each portion, and roll them out with a rolling pin until they are as thin as possible.
- 6 Heat a frying pan on the stove without any oil and place the bread in it.
- 7 When bubbles begin to appear on the bread, turn it over to cook the other side.
- 8 Repeat the operation with each naan.
- 9 This bread can be used to accompany any dish, and you can also coat the naans with a dressing of chopped up garlic and parsley together with olive oil in order to add a touch of flavour.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pan-casero-indio-a-la-sarten/>

