



## Naan

Tell the story of the recipe...

### Ingredients

How many servings?

1 1/2 cup maida

3/4 cup curd

salt

sugar

baking powder

baking soda

butter

basil

Oil

### Steps

How long to cook?

- 1 In a mixing bowl, take maida, add 1 tsp baking soda & 1 1/2 tsp baking powder, 1/2 tsp salt, 1 tsp sugar & mix well
- 2 Now, knead a soft dough with curd adding little water only if required. Tightly knead & punch the dough. Pat dough with greased hands & cover with wet muslin cloth or cling wrap. Leave it for 1hr.
- 3 In a small bowl mix 1 tbsp butter & 1 tsp basil.
- 4 Take small ball from dough & roll it out. On one side lightly pat it with water & place this side on flat non-stick pan. On top side, apply little butter mix. Now, hold the pan upside down & cook naan on flame. Once brown spots appear, remove it using a spatula & serve hot.

