Naan Bread

Ingredients:
- 900g Plain flour
- 2 tsp dried yeast
- 2 tsp. salt
- 2 tsp. caster sugar
- 1 cup warm water
- 1 cup Yoghurt
- 2 eggs, whisked
- Clarified Butter
- Black sesame seeds
- Herbs to garnish

Equipment:
- Scales
- Large bowl
- Cup and spoon measures
- Whisk
- Frying pan
- Small pot to clarify butter
- Baking trays
- Serving plates and tongs

Method:
1. Collect all ingredients and equipment
2. Preheat oven to 180c with fan on
3. **READ THE RECIPE & DELEGATE JOBS. START COOKING**
4. Combine the flour, yeast and salt in a large bowl
5. Whisk the eggs with the water and yoghurt
6. Make a well in the centre of the flour then pour in the egg mix
7. Stir from the centre drawing flour from the side as you mix
8. When all flour has been combined and dough has formed, turn onto a floured bench
9. Knead 5 mins then return to the bowl, cover with a clean, damp tea towel. Set aside in a warm spot to rise
10. **CLEAN THE BENCH**
11. Knock dough back and add half of the clarified butter then knead for a further 5 mins or until all butter has been incorporated.
12. Divide dough into 16 pieces
13. Lightly flour the clean bench and roll into oval shapes, 3mm thick
14. Brush the trays with the clarified butter then place the rolled dough onto the tray.
15. Sprinkle with sesame seeds
16. Bake in the preheated oven with the fan on for 8 mins or until puffed and golden
17. Remove from the oven and brush with the butter.
18. Cut and serve on plates with tongs garnished with fresh herbs