DietCloud – Recipe

Recipe Name: Garlic Naan Without Yeast Recipe

Diet Type:

Course: Dinner

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Whole Wheat Flour • 1 cup All Purpose Flour (Maida) - (more for dusting) • 1-1/2 tablespoon Garlic - ground to paste • 2 tablespoons Butter - melted • 4 tablespoons Curd (Dahi / Yogurt) • 1/2 cup Milk • 1/2 teaspoon Baking powder • 1/2 teaspoon Baking soda • 2 tablespoons Coriander (Dhania) Leaves - finely chopped • Salt - to taste	4

Preparation

• To begin making the Garlic Naan Without Yeast recipe, mix all the ingredients except 1/2 teaspoon garlic and butter in a mixing bowl.
• Make a soft dough out of it and keep it aside to rest for 1/2 an hour.
• Mix the butter and the remaining garlic in an another bowl.
• Now take a small portion of dough, dust it with all purpose flour and roll it in the shape of naan with the help of rolling pin.
• With the help of water wet one side of the naan.
• Take a normal tava and put the wet side on it.
• When little bubbles appear on it.
• Turn the pan upside down and let it cook on simmer gas.
• About after 1 minute its fully cooked.
• Take it on a plate, apply butter and garlic combination on it and serve hot.

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Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)