

Naan-style Oven Flatbread with Garlic & Coriander

makes 2 flatbreads, serves 2-4

by Harry Sargent

Ingredients

- 300g strong white flour
- 150ml warm water
- 70ml milk
- 30g very soft butter
- 1½ tsp easy bake yeast
- 1 tsp caster sugar
- 1 tsp fine salt
- 1 tsp malt vinegar
- Olive oil for greasing

For the topping:

- 60g butter
- 3 cloves garlic, chopped
- A generous handful of fresh coriander

Method

1. Preheat an oven to 185°C fan.
2. Mix the flour, sugar, baking powder (if using), zest, poppy seeds, and salt.
3. Wearing powder-free nitrile gloves*, rub the butter in to the dry ingredients.
4. Add the lemon juice and mix/rub until incorporated throughout.
5. Incorporate the milk to make a loose dough. Dust the dough with flour.
6. Press the dough to a thickness of 2-3cm and cut into discs.
7. Knead any offcuts together, re-dust, re-press, and re-cut until all the dough is used.
8. Brush the tops with milk and sprinkle very sparingly with granulated sugar.
9. Bake for 15 minutes and serve hot or cool. If serving with jam and clotted cream, it's imperative the jam goes on top.

*Tip:

I recommend using gloves to stop warm hands from melting the butter too quickly. That its more hygienic and less messy is a bonus.

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