

# *Naan Bread*

- 6 1/2 cups self-raising flour
- 3 cups Greek yoghurt
- 4 tablespoons water (if needed)
- 1 teaspoon Salt (if needed)
- ½ cup melted Butter

## Instructions

1. Pre heat oven to 230 degrees C.
2. Combine the self-raising flour, salt and the yoghurt in a large bowl and stir using a wooden spoon. This can also be done by hand. Mix the 2 ingredients until the dough starts to form. If the dough is dry, add 1 tablespoon of water. Continue to knead and bring the dough together. If the dough is still barely holding, add another tablespoon of water.
3. Turn the dough out onto a large, lightly floured surface. Work the dough out into a large disc. Divide the dough into about 30 equal pieces. Roll each piece out until it is about 1cm.
4. Place on a hot pizza stone in a hot oven and cook for 2-3 minutes before turning. Cook second side. Remove.
5. Brush with melted butter if desired