



Perfect substitute to our favorite flatbread chapatti, naan provides a much welcome change and a delicious one at that!



### Ingredients

1 1/2 cup of self raising flour

2 tablespoons of sugar

3/4 cup of mala

2 tablespoons of butter

1/2 cup of milk

Fresh rosemary

1/2 a teaspoon of salt

### Method

In a bowl mix all your dry ingredients (flour, salt, sugar) until completely combined. Thereafter, add the mala and the milk and mix it in until JUST combined. Once it is, begin kneading and do so for 10-15 minutes. Towards the end, knead in your butter then once done, let it rest for about 30-60 min.

Roll out the dough as you would for chapati. Sprinkle fresh rosemary over the surface and roll it in. On a very lightly greased pan, places your rolled out dough and let it cook until the top part develops bubbles. Take it out and let the other side cook over an open flame either on your stove top or over a jiko.

Once browned, chow it down with your fave rich stew.



SERVE WITH: your favorite stew <3!

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/naan/>