

Sourdough Naan

Makes 8 flatbread

Recipe by Rochelle Greenway

284 grams of whole milk

56 grams (2 Tablespoons) of butter

1 Tablespoon (15grams) granulated sugar

70 grams (3 Tablespoons) sour cream or whole milk greek yogurt

1 tsp of cumin seeds

1 teaspoon of dried onion powder

200 grams of active 100% sourdough starter.

332 grams of bread flour

150 grams of whole wheat flour

14 grams (1 ½ tsp) salt

13 grams (1 Tablespoon) toasted sesame oil

Scald milk, butter, sugar, yogurt, onion powder and cumin seed. Let mixture cool to room temperature. Add sourdough starter, bread flour, whole wheat flour, salt and sesame oil. Combine on low speed of kitchen aid mixer just until combined. Let sit 30 minutes and mix on low speed again for 10 more minutes. Let proof, doing a stretch and fold every 30-60 minutes, for approximately 4-5 hours. Divide dough into 8 equal pieces and on a floured board gently pull into a rough oval shape about 8 inches long and 5 inches wide. Let set about 30 minutes. Gently slide onto a hot baking stone that has been preheated in a 500 degree oven for one hour. Bake for 3 minutes and then flip and bake for another 3-4 minutes until golden brown. Serve warm basted with butter.

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