

Peshwari Naan

Nut and Raisin Filled Naan

Hari
GHOTRA



Ingredients

Dough

- 1 tsp of dried active yeast
- 1 tsp of sugar
- 200g plain flour
- ¼ tsp of salt
- ½ tsp of baking powder
- 1 tbsp vegetable oil
- 2 tbsp of plain yoghurt
- 2 tbsp of milk

Filling

- 70g pistachios
- 35g raisins
- 1½ tsp brown sugar

Method

- 01** In a small bowl, mix the yeast and sugar with a tablespoon of warm water to activate. Leave for 5 minutes in a warm place until frothy.
- 02** Meanwhile, in a separate bowl mix the flour, salt and baking powder.
- 03** When the yeast is frothy add it to the flour with the oil, yoghurt and milk.
- 04** Knead the dough, with slightly wet hands, folding as you go until it is nice and soft.
- 05** Place the dough in a mixing bowl, cover it with cling film and leave it in a warm place to rise at least 1 hour (but longer if possible).
- 06** Divide the dough into four balls and place on a floured surface.
- 07** Place all ingredients for the filling into a blender and blitz to a coarse powder.
- 08** Flatten out each ball and place about 1 tbsp of the filling into the middle. Pull up the dough to seal the filling inside then carefully roll into a tear shapes about 0.5cm / ¼ inch thick.
- 09** Heat the tava or frying pan and turn on the grill to high to heat up. Place the naan onto the pan for about a minute or two to brown on one side.
- 10** Transfer to a baking tray (cooked side down) and cook under a hot grill for 2-5 minutes until all puffed up. Smear with butter to serve.

Served with

Tearing the naan with your hands and dip it into any dish with a thick sauce. Great with Korma or Pasanda.



More on this recipe

<http://www.harighotra.co.uk/peshwari-naan-bread-recipe>

HariGhotra.co.uk