

Yeastless naan bread (makes 6)

Ingredients

250g self raising flour
1 tsp baking powder
1 tsp nigella/onion seeds
1 tsp sugar
1 tsp salt
50g plain yoghurt
130ml warm water

To top

1-2 tbsp butter
1 tbsp black onion / nigella seeds

Method

Add the flour and baking powder to a mixing bowl and combine. Mix in the remaining ingredients with a fork and bring them together into a dough using your hands.

Add a little flour to your hands and the kitchen top and knead the dough for 5 mins. Put it back into the bowl, cover and set aside for an hour.

Roll out each bread thinly on a floured top into a round or teardrop shape, add to a dry, very hot pan and turn approx 45- 60 seconds and cook the other side. Each bread should bubble up a little and have a nice bit of colour on each side.

Brush the top of each with butter and sprinkle with black onion/nigella seeds