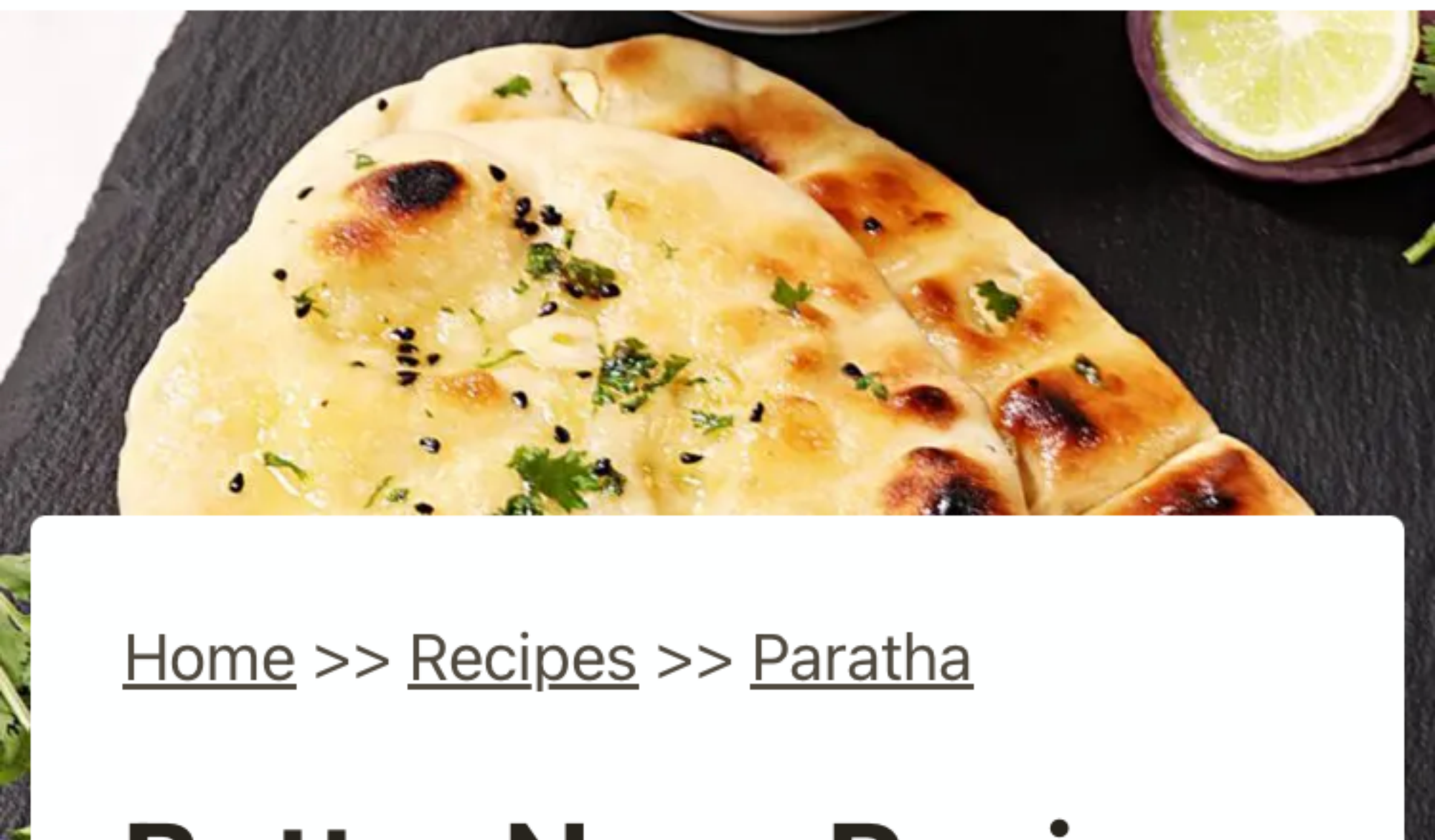




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Butter Naan Recipe

By Swasthi on March 6, 2022, [Comments](#),
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BUTTER NAAN

RECIPE



Make the best soft, fluffy & delicious garlic butter naan at home with this easy recipe. Instructions included for with & without yeast.

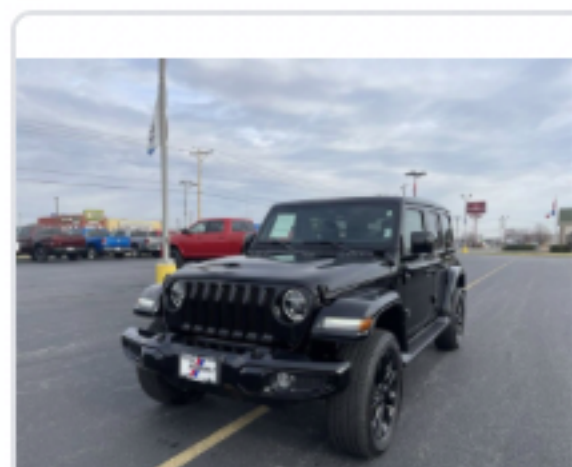
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INGREDIENTS (US CUP = 240ML)

- ☐ 2 cups all-purpose flour (organic maida or 1 cup wheat flour + 1 cup all-purpose flour)
- ☐ ½ cup plain yogurt (curd)
- ☐ 6 to 8 tablespoons luke warm milk (¼ cup + 2 tbsps) (may need more)



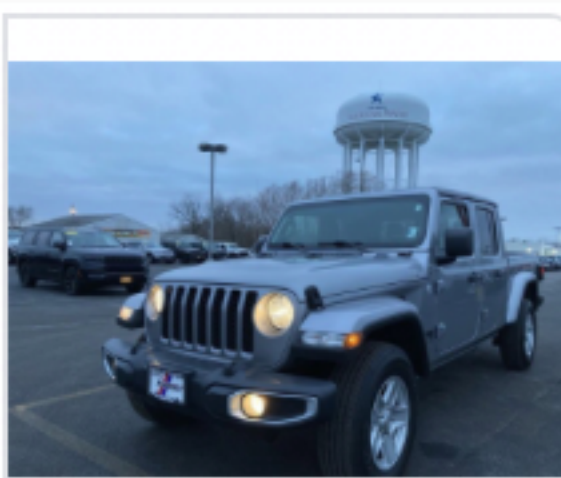
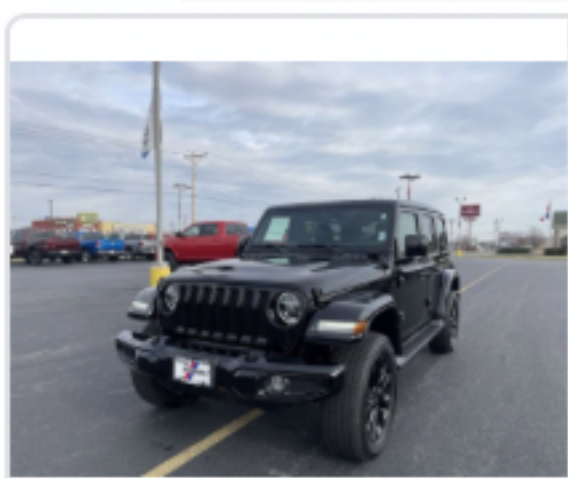
- ☐ 2 tablespoons oil or melted butter
- ☐ 2 teaspoons sugar
- ☐ ½ to ¾ teaspoon salt (adjust to taste)
- ☐ 1 to 1½ teaspoon grated garlic



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For Leavening (or Use $\frac{3}{4}$ Tsp Instant Yeast)

- ☐ $\frac{1}{2}$ teaspoon baking powder
- ☐ $\frac{1}{4}$ teaspoon baking soda



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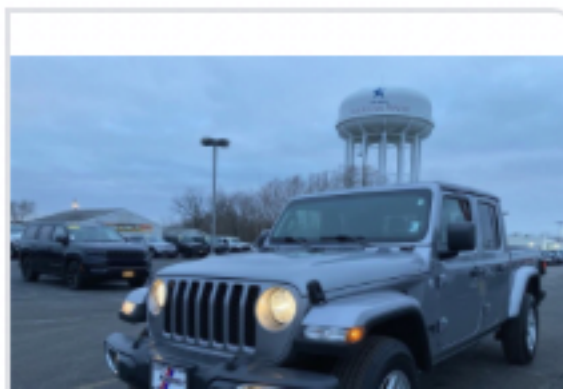
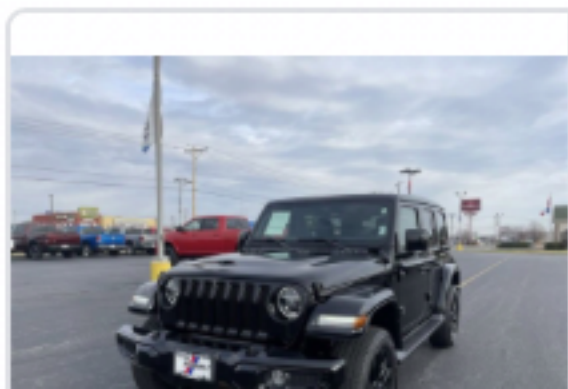
For Toppings

- ☐ 5 to 6 garlic cloves
sliced or chopped
- ☐ 3 tablespoons
melted butter
- ☐ ¼ cup coriander
leaves chopped
finely
- ☐ 1 tsp kalonji seeds
(optional)

INSTRUCTIONS

Make Dough

- ☐ To a mixing bowl add flour, baking powder, baking soda, salt, sugar and grated garlic . (If using instant yeast in place of baking powder and baking soda add it now. To use dry active yeast, refer notes.)

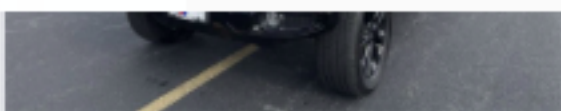


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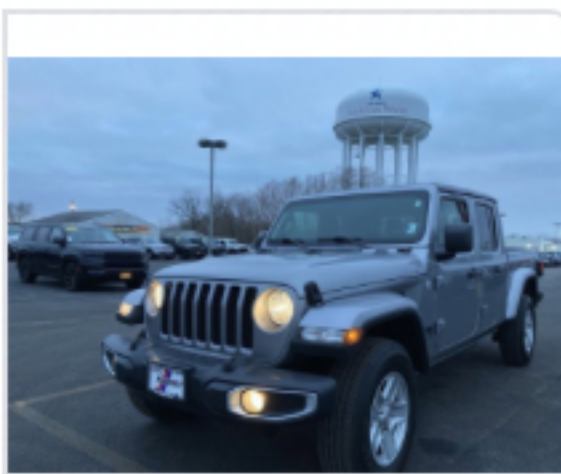
- ☐ Pour yogurt, oil and 4 tbsps luke warm milk. Begin to mix to form a smooth dough adding more warm milk as needed. You may need up to half cup milk.
- ☐ Knead well until the dough turns soft, elastic & pliable.

When you press down the dough with your finger, it should dent easily.

- ☐ Optionally you can cover and rest the dough for 1 to 2 hours in a warm place. You can also make them instantly like I made here.
(For yeast dough, rest in a warm place for 2 hours or until the dough rises & doubles, Then punch the dough one to 2 times to deflate slightly).



- ☐ Grease your fingers and divide the dough to 6 to 8 parts depending on the size you prefer.
- ☐ Make smooth balls and keep them covered until you finish rolling the naans.



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How To Make Naan

- ☐ Sprinkle little flour on the rolling area and place a dough ball.
- ☐ Roll the ball to 8 to 9 inches long and 5 to 6 inches wide depending on the size of the dough ball.



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- ☐ Sprinkle kalonji seeds, sliced garlic and coriander leaves. Press down or roll them gently.
- ☐ When you are done with 5 to 6 naans, begin to heat a griddle or pan.



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☐ When you see brown spots on the naan, remove them to a plate and brush with some butter. Ensure it is cooked through on both the sides well.

☐ Smear some butter on top and serve naan right away with paneer butter masala, dal makhani, butter chicken or any other curry.