

Butter Garlic Cilantro Naan / Naan recipe Without Yeast



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Naan is a most popular Indian bread and it is loved by everyone across the globe. Originally, nan was a general term for various flatbreads from different parts of the world. The name originates from (new) Persian, itself from Sanskrit nayan; being a generic word for bread. Naan can be made in different flavors like plain, garlic, cheese, cilantro, whatever you can think of. Once you know the making of basic naan, you can try out all the possibilities out there. In this recipe, I prepared naan without yeast and used stove top method. I really love the soft texture, taste and

shape of the naan. Adapted this recipe from [here](#). Naan goes well with any spicy curries like [aloo gobi](#), [aloo palak](#), [navratan korma](#), [paneer tikka masala](#) or [aloo mutter](#). I had it with dal makhani.

Ingredients

2 cups of All Purpose Flour / Maida
1/2 cup of Yogurt / Curd
1/2 cup of Warm Milk
1 tsp of Sugar
1/2 tsp of Salt
3/4 tsp of Baking Powder
1/2 Tsp of Baking Soda
3 Tbsp of Chopped Garlic
3 Tbsp of Chopped Cilantro
1 Tbsp of Canola / Vegetable Oil

Yield : 9 Naans

Method

- Sieve the flour, baking powder, baking soda and salt. Place the sieved flour on a wide bowl. Make a well in the center of the flour and pour sugar, milk, oil and yogurt, combine everything to form a soft dough. Cover the bowl with a damp cloth and let it rest for 6 hrs or you can also leave it for overnight.
- After the resting time, knead the dough gently for 5 mins. Dust the counter top (working surface) with some, all purpose flour(maida), take a large lemon sized dough and roll into a thick roti, slightly elongated in shape or tear shape. Wet your fingers with water and run your

fingers along one side of the roti.

- Heat a cast iron tawa (pan), once it's hot, place the naan, wet side down , sprinkle some cilantro and chopped garlic on the top, press it with your finger / spoon. Immediately place a lid and cook it for 1 min on a high flame. Remove the lid and you can find that the naan bubbles up on the surface of naan. If it has turned brown , just flip it. Now cook the other side of the naan on the same tawa by closing the lid, otherwise place it over direct heat of the burner, (bubble side facing the fire) and using tongs, spreading the naan all over the heat so that brown spots appears. "Do this for a few secs and not too close to the flame".
- Remove the naan from the heat, drizzle some butter over the naan and serve hot with any curry of your choice like [aloo gobi](#), [aloo palak](#), [navratan korma](#), [paneer tikka masala](#) or [aloo mutter](#) . I had it with dal makhani. I will be posting the recipe soon .



Tips

- You can cook naan either on stove top method or in oven at 400 degree F for 2 mins on one side and another 2 mins on other side or in broil method.
- You may also use yeast instead of baking soda and powder.
- If you are planning to make naan for any special occasion, start making dough, one day before you make naan.
- If you have remaining naan dough, refrigerate it for 1-2 days.



Garlic Naan