

Naan Bread

Makes about 40 naan

In his travels, one of our chefs encountered a fellow naan maker who said he thought of the tandoor as a mother and naan, a baby. This metaphor couldn't offer better guidance—it communicates naan's desire to be handled deliberately, yet gently, within the tandoor's chamber. Click [here](#) to view a Wood Stone "Home Video" on cooking naan in a Wood Stone tandoor oven.

Ingredients

6 lbs.	all-purpose flour
4 Tbsp.	baking powder
2 Tbsp.	sugar
2 Tbsp.	coarse kosher salt
44 oz.	warm water
4 ea.	eggs
1 cup	plain yogurt
1 cup	half & half
5 oz.	vegetable oil
	Clarified butter
	Nigella seeds

Method

Tandoor Temperature: 600-630 degrees (When measuring temperature with an IR thermometer, turn the flame all the way down and aim the thermometer within 10-in. of the top of the tandoor. After you read the temperature, turn the flame back up.)

- Combine the dry ingredients in the bowl of a large electric mixer fitted with a dough hook attachment.
- In a separate bowl, combine the water, eggs, yogurt, and half & half. Add the water mixture to the dry ingredients and mix for 1 min.
- Add the oil and mix for 4-5 minutes, or until the ingredients are well-incorporated and the dough appears smooth.
- Turn the dough out on a lightly floured surface and scale it into 4-oz. pieces. Round off the dough by pulling at the outer edges of each dough ball and folding the edges into each other. Turn the dough ball 90 degrees and repeat the process with the opposite edges. Roll the dough in a circular motion with your hands, forming a smooth ball, and place the dough balls in a lightly oiled dough box. Cover the surface of each dough ball with a light coating of oil to prevent the dough from skinning. Cover the dough box and refrigerate for 24 hours.
- Remove the dough from the refrigerator 2-3 hours before baking.
- On a lightly floured surface, uniformly flatten the dough balls, using your fingertips to press the dough into an 8-in. circle.
- Cover only the top surface of the flattened dough ball with a thin layer of canola oil, then gently press the oiled side of the dough onto a naandle, carefully pressing and stretching the outer edge of the dough so it adheres to the naandle's surface.
- Using the naandle, press the non-oiled surface of the dough into the side of the tandoor.
- Bake the naan until bubbles form. Once the bubbles turn golden and there is still a bit of moisture remaining in the valleys between them, remove the naan from the tandoor using naan tongs. The bottom of the naan should be slightly brown.
- While the naan is still warm, brush clarified butter over the top and sprinkle with nigella seeds.



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