Yoghurt Flat Bread

Season: All year
Type: Bread
Difficulty: easy
Serves: 1 piece per person
Recipe source: littlespicejar

**Equipment:**
- Cup
- 1/3 cup
- 1/2 cup
- Tablespoon
- Mixmaster with dough hook
- Knife
- Rolling pin
- Griddle pan
- Tongs
- Small bowl
- Pastry brush

<table>
<thead>
<tr>
<th>3 1/3 self-raising flour</th>
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<tbody>
<tr>
<td>1 1/2 cups greek yogurt</td>
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<tr>
<td>2 tablespoons water</td>
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<tr>
<td>olive oil</td>
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**What to do:**

- Combine the self-rising flour and the greek yogurt in the bowl of an electric mixer fitted with the hook attachment.
- Mix until the dough starts to form.
- If the dough is dry, add 1 tablespoon of water.
- Continue to knead and bring the dough together.
- If the dough is still barely holding, add the second tablespoon of water.
- Put the dough out onto a lightly floured surface.
- Roll dough out into a log and cut into even pieces (1 for each person).
- Roll each piece out until it is a flat disk.
- Place a griddle pan on high heat and let it get very hot.
- Brush with a little olive oil and cook the naan on each side for 2 minutes.
- Naan should puff up and have a light char.