

# Cheesy Garlic Naan

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- ☐ 250g Self-Raising flour
- ☐ 1 teaspoon of salt
- ☐ 200g Greek Yoghurt
- ☐ Grated cheddar or mozzarella cheese
- ☐ Rice bran oil, for frying
- ☐ **GARLIC BUTTER:**
- ☐ 100g unsalted butter, melted
- ☐ 2 cloves garlic, minced
- ☐ 1 spring onion, finely chopped

## Equipment:

- ☐ Metric measuring scales and spoons
- ☐ Mixing bowls
- ☐ Wooden spoon
- ☐ Chopping board
- ☐ Cook's knife
- ☐ Box grater
- ☐ Small saucepan
- ☐ Garlic mincer
- ☐ Serrated knife
- ☐ Non-stick frypan
- ☐ Serving platter or plate

## Method:

1. Mix self-raising flour, salt and Greek yoghurt in a mixing bowl with a wooden spoon. When mixture starts to come together, turn onto a floured workbench and knead until smooth.
2. Place the dough back into the mixing bowl and cover with a clean tea towel. Rest for 20 minutes at room temperature.
3. Whilst the dough is resting make the garlic butter by combining all the ingredients.
4. Divide the dough into 4 portions. Working with your hands, roll into a ball then shape into a cup by pressing with your fingers – **ask teacher Fay to demonstrate**. Grab a handful of grated cheese and stuff into the centre. Fold the edges over and pinch to seal in the cheese.
5. Dust the bench with a little flour then roll out the ball into a flatbread. Repeat with remaining portions of dough.
6. Heat a little rice bran oil in a large non-stick frypan over medium heat then cook the naan for 2 minutes on each side until golden brown.
7. Once cooked, transfer to a serving platter or plate and immediately brush over the garlic butter. Season with salt. Enjoy! 😊