

Naan

½ teaspoon sugar
¾ teaspoon dry active yeast
2½ cups flour, plus more for
dusting

Sea salt
½ cup Greek yogurt
5 tablespoons butter, melted.

1. Pour ½ cup hot water in a medium bowl. When the water registers 110 degrees on an instant-read thermometer, stir in the sugar and yeast, and let rest for 10 minutes.
2. In a large bowl combine the flour and 1 teaspoon sea salt. Whisk together the yogurt and 2 tablespoons of the melted butter and add it to the yeast mixture. Stir the yeast mixture into the flour. Knead the dough for 5 minutes. Place in a bowl and set in a warm place for 90 minutes. Divide into 12 portions. If not serving right away, wrap in plastic and refrigerate. (The dough freezes well.)
3. To cook, place a cast-iron pan over high heat. Dip each piece of dough in flour, and using a rolling pin, roll to the thickness of a tortilla. When the pan is very hot, cook a round until it bubbles and has browned, about 1½ minutes. Flip and brown the second side, lowering the heat as needed. Brush with some melted butter and season with salt. *Makes 12 naan.*