

# Recipe: KML In-house Flatbread

written by John Mueller | February 27, 2023

**KML In-house Flatbread** [ Indian-influence ]

*Base Ingredients:* flour, yogurt, oil, baking powder, salt

*Herbal ingredients (for a pesto):* parsley, cilantro, fresh basil, garlic, lemon + oil

*Directions:* naan dough, consisting of flour, yogurt, oil, Baking powder, and salt.

Mixed and allowed to relax, covered. Portion and roll into oblongs, and cook in a very lightly greased cast iron pan, heated very well. When you see bubbles forming on the surface of the oblong, flip it and allow the bread to cook – it is fast and ready in a matter of minutes.

We make the naan with a herbal-focus. To make it herbal, blend equal parts parsley, cilantro, fresh basil, garlic, lemon + oil, to make a pesto. Incorporate it in the mixture of naan dough.



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***Recipe Prior to February 2023***

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*Directions:* naan dough, consisting of flour, yogurt, oil, Baking powder, and salt.

Mixed and allowed to relax, covered. Portion and roll into oblongs, and cook in a very lightly greased cast iron pan, heated very well. When you see bubbles forming on the surface of the oblong, flip it and allow the bread to cook – it is fast and ready in a matter of minutes.





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