## Recipe: KML In-house Flatbread

written by John Mueller | February 27, 2023
<u>KML In-house Flatbread</u> [ Indian-influence ]

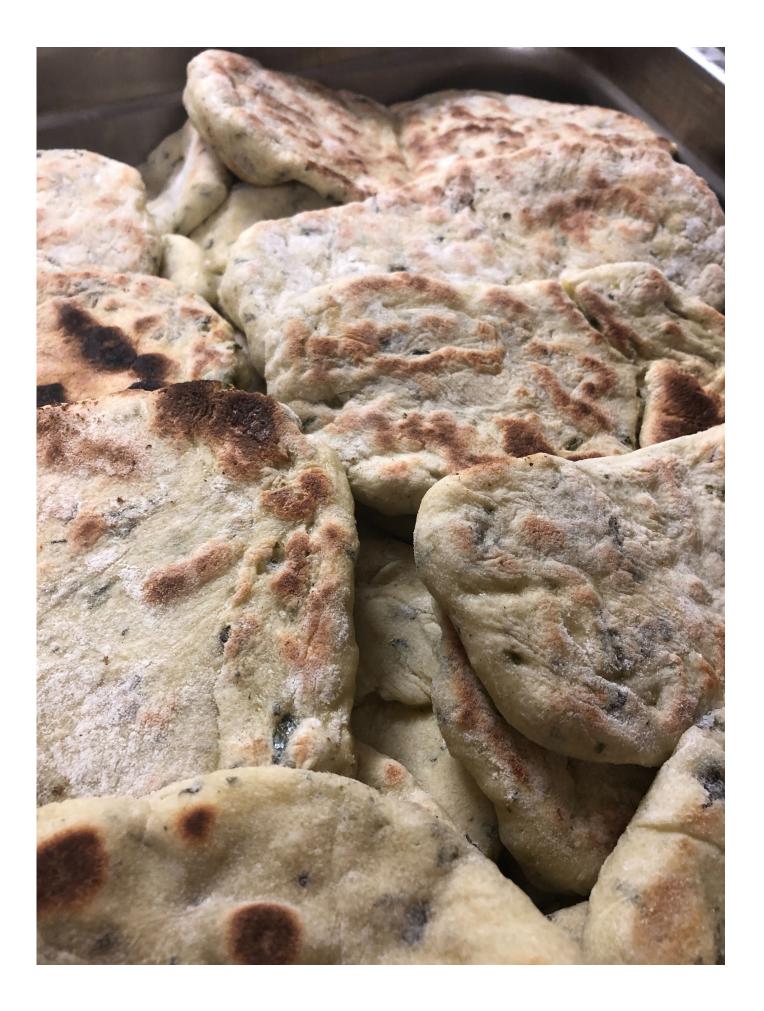
Base Ingredients: flour, yogurt, oil, baking powder, salt

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.



## Recipe Prior to February 2023

KML In-house Flatbread [ Indian-influence ]

Ingredients: flour, yogurt, oil, baking powder, and salt.

*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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