

Whole Grain CCM Naan Dough

	Ingredient	Brand and/or Description	Large	Small	Storage
A	Flour	CCM 3 Grain Blend	6 lbs	1.5 lbs	4-5 days in refrigerator
	Baking Powder		2 oz	.5 oz	
	Sugar		2 T	1.5 t	
	Salt	Coarse Kosher	2 T	1.5 t	
B	Eggs	Large	4 ea	2 ea	
	Water	Warm	39 oz	9 oz	
	Yogurt		8 oz	2 oz	
	Half & Half		8 oz	2 oz	
C	Oil	Vegetable	5 oz	1¼ oz	

A: Combine the dry (A) ingredients in the bowl of a large standing mixer fitted with the dough hook.

B: Combine the wet (B) ingredients in another bowl; then add to dry ingredients and mix for 1 minute.

C: Add the oil (C) and mix for 4-5 minutes until the ingredients are well incorporated and the dough appears smooth.

Rest | 10 minutes

Weigh | 4 oz. of dough will yield 9-inch naan.

Shape | Form into tight, round dough balls. Lightly oil them and store in a covered dough box.

Relax | 1-2 hours at room temperature will allow dough to relax. As this dough is leavened with baking powder, long hours of retarding are not necessary. Refrigerate if not baking right away.

Temper | If dough has been stored in the refrigerator, temper at room temperature for 1 hour before baking.

Hand Opening | Lightly oil fingertips with canola oil and flatten dough into 9-inch circles, beginning from the center and working outward. Finish with even finger docking.

Sheeter | Dough balls may be sheeted to ¼-inch thickness and then finished with even finger docking using canola oil.

Pillow-Naandle | Place oiled side of dough onto naandle, gently pressing and stretching so that it adheres to the surface. Check the non-oiled side, making sure it is not too wet or too dry. **If too wet:** naan will stick too well to the tandoor wall. **Solution:** dust with small amount of flour on wet spots. **If too dry:** naan will fall off the tandoor wall. **Solution:** dab a touch of water on the dry spots.

Tandoor | Bake at a surface temperature of 650-700 degrees. Gently slap the non-oiled surface of dough onto the chamber wall, taking care to press any major loose spots back to the wall.

Timing | Naan will bake in about 60 seconds at this temperature.

Visual keys | Bake until bubbles form and turn golden brown. Remove while you can still see moisture in the valleys between the bubbles.

Garnish | Brush with ghee and sprinkle with kosher salt and nigella seeds.

Enjoy some of the healthiest & best tasting Naan served on this planet today!