

# Whole Grain CCM Naan Dough

	Ingredient	Brand and/or Description	Large	Small	Storage
<b>A</b>	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>B</b>	Eggs	Large	4 ea	2 ea	
	Water	Warm	39 oz	9 oz	
	Yogurt		8 oz	2 oz	
	Half & Half		8 oz	2 oz	
<b>C</b>	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!*