

Gluten-Free Naan Bread



Ingredients (makes 2):

- 150g gluten-free self-raising flour
- 140g dairy-free yoghurt (eg coconut)
- Salt (to taste)
- 2 teaspoons Olive Oil plus extra for glazing
- Fresh coriander to garnish

Make:

1. Add all the ingredients to a large mixing bowl.
2. Mix well together, using a fork/spoon first then your hands to form 4 large dough balls (if the mixture is a little dry just add more olive oil).
3. Roll each dough ball flat on a floured surface and press around any edges if split.
4. Fry each in a pan for a few minutes (dry fry ie no oil) until starting to blacken. Cook on both sides.
5. Finally brush with more olive oil and serve.

