

NAAN BREAD WITH CUCUMBER RAITA

Sanaa – Disney's Animal Kingdom Lodge



CUCUMBER RAITA

Makes 2 cups

- 1 1/2 cups Greek-style plain yogurt
- 1 cup cucumber, peeled, seeded, & diced into small pieces
- 1/2 small jalapeño pepper, seeds and stem removed, minced
- 1/2 teaspoon cumin seeds, toasted and freshly ground
- 1/8 teaspoon cayenne pepper
- 1 teaspoon coarse salt

RAITA DIRECTIONS

1. Combine all ingredients in medium bowl. Chill before serving.

NAAN BREAD

Makes 5 (8-inch) naan

- 3 2/3 cups all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon coarse salt
- 1/2 tablespoon baking soda
- 1/2 cup milk
- 2/3 cup warm water
- 1 tablespoon canola oil
- 4 tablespoons butter, melted

BREAD DIRECTIONS

1. Combine flour, sugar, salt, and baking soda in the bowl of an electric mixer fitted with the paddle attachment; stir to combine.
2. Combine milk, water, and oil in a medium bowl; whisk to combine.
3. With mixer running, pour wet ingredients into dry ingredients. As soon as mixture comes together, switch attachment to a dough hook and mix until dough is smooth and no longer sticky. Do not over-mix.
4. Cover bowl with plastic wrap and set aside at room temperature for 1 hour.
5. Place a pizza stone on a top rack of oven, positioned approximately 6 inches below the broiler. Preheat oven to 500°F for at least 30 minutes.
6. Divide dough evenly into 5 pieces. On a lightly floured surface, roll each piece into an 8-inch circle.
7. Turn oven to broil. Carefully slide one circle of dough onto the preheated pizza stone, and broil until bread is bubbled and golden brown, about 2 to 3 minutes. Watch carefully, as the bread can burn very quickly. Repeat with remaining dough rounds.
8. Brush the warm bread with melted butter and serve immediately.