Kale and paneer stuffed naan



**Ingredients**

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| **milk** 100ml | **fast action yeast** 2 tsp |
| **golden caster sugar** 1 tbsp | **strong white bread flour** 500g |
| **salt** 1 tsp | **natural yogurt** 75ml |
| **vegetable oil** | **ghee or butter** melted for brushing |
| **nigella seeds** to sprinkle | **kale** 200g, shredded and large stalks discarded |
| **green chilli** 1, seeded and finely chopped | **ginger** grated to make 2 tsp |
| **garam masala** ½ tsp | **paneer** 150g, coarsely grated |

**Method**

**STEP 1**

Heat the milk until it’s hand-hot, meaning it will feel warm. Add the yeast and half of the sugar, then leave for a couple of minutes. Tip the rest of the sugar, flour and salt into a bowl. Pour in the yeast mixture, yogurt, 125ml water and 4 tbsp oil, and mix to a dough (you can use the dough hook on a stand mixer if you like). Knead until the dough is smooth, adding a little water if it feels too stiff, or flour if it’s sticky. It should be pillow-soft when you’ve finished kneading. Leave in an oiled bowl, covered, to rise for about a hour, or until it has doubled in size.

**STEP 2**

Meanwhile, wilt the kale in a little oil until it’s tender, stirring it to evaporate any liquid it gives off. Add the chilli, ginger and garam masala and stir for a minute. Add the paneer and season well.

**STEP 3**

Heat the oven to 160C/fan 140C/gas 3. Divide the dough into 8 balls. Roll each one out to a circle about 1/2 cm thick, put 1/8 of the kale mixture in the centre and spread it out a bit. Bring the edges of the dough together and seal them. Turn the naan over and roll it out again to a teardrop shape – it should be quite thin. Repeat with the remaining naans.

**STEP 4**

Heat a large frying pan to hot, put a naan in and cook it until the top starts to puff and the underside browns. Turn over and brown the other side. Brush with butter or ghee, sprinkle with nigella seeds, then put in the oven to keep warm. Repeat with the remaining naans. Don’t leave them in the oven too long or they’ll dry out.