

This naan from Peshawar in Pakistan is becoming increasingly popular in restaurants. It has a sweet filling and, when eaten with any curry, it adds a delicious sweet and sour flavour. It is definitely one of my favourite naans. This recipe makes 6–8 naans.

peshawari **naan**

ingredients

- 1 teaspoon sugar**
- 1 teaspoon fresh yeast**
- 150–175 ml (5–6 fl oz) warm water**
- 250 g (8 oz) plain flour, plus extra for dusting**
- 1 tablespoon ghee**
- 1 tablespoon salt**
- 75 g (3 oz) unsalted butter, melted**

filling:

- 125 g (4 oz) desiccated coconut**
- 25 g (1 oz) ground almonds**
- 25 g (1 oz) caster sugar**
- 2 tablespoons milk**

- 1** First, blend together all the ingredients for the filling and set aside.
- 2** To make the dough, put the sugar and the yeast into a cup with the warm water and stir well until the yeast has dissolved. Set aside for 10 minutes or until the mixture is frothy.
- 3** Sift the flour into a large mixing bowl. Make a well in the centre, add the ghee and salt and pour in the yeast mixture. Mix well using your hands and adding more water if required. Turn the dough on to a floured surface and knead for 5 minutes or until smooth. Return the dough to the bowl, cover and leave to rise in a warm place for 1½ hours or until doubled in size.
- 4** Turn the dough on to a lightly floured surface and knead for 2 minutes.
- 5** Break off small pieces of the dough with your hand and pat into rounds about 12 cm (5 inches) in diameter and 1 cm (½ inch) thick. Spread about 1 teaspoon of the filling on top of each naan. Fold each naan in half and roll gently with a rolling pin.
- 6** Place each naan on a greased sheet of foil and cook under a preheated very hot grill for 7–10 minutes, turning twice to brush with melted butter. Keep wrapped in foil until required.