DIRECT · EASY

Garlic Butter Naan on the Kamado

Yogurt-leavened Indian flatbread cooked on a blazing stone until blistered, then brushed with garlic-cilantro butter. The perfect partner for a curry or for mopping up anything off the grill.

PREP	COOK	SERVINGS	TEMPERATURE
25 min	18 min	6	260 °C

Ingredients

- **500 g** strong bread flour
- **160 ml** warm water
- **1 cdita** salt
- **3 ud** garlic cloves
- **120 g** natural Greek yogurt
- **7 g** active dry yeast
- **60 g** unsalted butter
- **1 puñado** chopped fresh cilantro

Method

1. BLOOM AND MIX

   Dissolve the yeast in the warm water (lukewarm, max 38 °C) with a pinch of sugar if you have it and leave for 10 minutes until foamy. Mix the flour with the salt, add the yogurt and the yeasted water, and bring it together into a sticky dough.

2 KNEAD AND PROOF

Knead for 8-10 minutes on the counter until the dough is smooth and elastic; it will be soft, so resist adding much flour. Shape into a ball, cover with a cloth and let it proof somewhere warm for 60-90 minutes, until doubled in size.

3 FIRE THE KAMADO

Light the kamado for direct cooking and set the cordierite stone (or a cast-iron plancha) on the grate so it heats along with it. Stabilize the dome around 260 °C and let the stone soak up heat for at least 20 minutes; the surface should reach 250-280 °C.

4 DIVIDE AND SHAPE

Turn out the dough, gently degas it and divide into 6 portions. With floured hands or a rolling pin, stretch each ball into an oval about 3-4 mm thick, leaving it a touch thicker in the centre. Keep them covered while they wait their turn so they don't dry out.

5 COOK AND BLISTER

Lightly brush the top side with water (it helps it stick and creates steam) and lay the naan on the stone. Close the lid and cook for 2-3 minutes: it will balloon up and toasted blisters will appear. Flip for 30-60 seconds to mark the other side, then pull it before it dries out.

6 GARLIC BUTTER

Melt the butter with the finely chopped garlic in a small pan in the kamado's heat, without letting the garlic brown (60-90 seconds). Off the heat, stir in the cilantro. Brush each naan while hot and stack them wrapped in a cloth so they stay supple until serving.

Editor's tips

- No stone? A well-preheated cast-iron plancha or skillet works just as well: always chase that 250-280 °C surface before the first naan.
- Don't overcook. Naan should come off supple; the moment it's blistered and puffed, pull it. Stacking them under a cloth keeps them tender thanks to their own trapped steam.
- For deeper flavour, clarify the butter or use ghee: it handles heat better and leaves a nutty aroma that plays well with garlic and cilantro.

Gear for this recipe

Big Green Egg Large
mikamado.es/en/kamados/big-green-egg-large

Blumtal Cordierite Pizza Stone 38×30 cm + Peel (bundle)
mikamado.es/en/accesorios/blumtal-piedra-pizza-38x30-pala

Ooni Digital Infrared Pizza Oven Thermometer
mikamado.es/en/accesorios/ooni-termometro-infrarrojo

Full recipe at: mikamado.es/en/recetas/naan-ajo-mantequilla-kamado

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