

Naan Khatai



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This recipe is available for:

- Convotherm mini

Accessories:

- 1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

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- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
120 °C

- Convection
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Ingredients

420 g	Refined Flour
1 pinch	Baking Powder
1 pinch	Baking Soda
280 g	Clarified Butter
120 g	Icing Sugar
1 pinch	Cardamom Pwoder
20 g	Sliced Almonds

1. Food Preparation

Cream Clarified butter and Sugar till creamy, Fold in the dry ingredients and make a soft dough. Rest the dough and divide into equal balls and place on baking tray. Garnish with almond slices.

2. Cooking Instruction

Bake for 30 minutes.

3. Food Serving Instruction

Serve warm with coffee