

Tortillas

Makes approx. 20

Hands-on Time 10 minutes

Cooking Time 2 minutes (per tortilla)

Ingredients

250g Masa harina (white or blue)

1/2 tsp Fine salt

385ml Water

2 tbsp Olive oil

Equipment

Bowl

Knife

Food bag, large

Scissors

Rolling pin

Wide frying pan

Palette knife

Tea towel

Add the flour and salt to the bowl followed by the water and oil. Combine using your hand until you form a dough. It should be a little sticky still.

Take a piece of dough and flatten it between your hands. If it cracks a lot around the edges then you should add a few more drops of water as it's too dry.

Tip the dough out onto a worktop and make a sausage shape. Using a knife divide the dough into 20 pieces. Roll each portion of dough into a ball.

Take a sandwich bag and cut open both sides, but not the bottom, and open it up.

Place one ball of dough on the middle of one of the sides and fold the other side of the bag over the top. Press down using your hand to flatten the ball.

Take a rolling pin, place it on the middle of the dough and roll outwards. Rotate the dough by 45 degrees and repeat this process until it's thin and round.

Place a frying pan over a medium-high heat.

Once the pan has heated up, peel away the bag and place the tortilla into the frying pan. Cook for 1 minute before flipping over. The tortilla should be browned in places. Cook for another minute before placing onto a clean tea towel. Fold the towel over to cover the tortilla.

Given it could take 40 minutes to cook the tortillas if you are doing them one at a time, I would try and get a rhythm going. When you place the first tortilla into the frying pan, roll out your next one whilst it cooks. When you flip the tortilla over add the new one to the pan and get on with making the next one. This should save you some time and you'll always be doing something!

Enjoy!