

Tortillas

Makes approx. 20

Hands-on Time 10 minutes

Cooking Time 2 minutes (per tortilla)

Ingredients

- 250g masa harina (white or blue)
- ½ tsp fine salt
- 385ml water
- 2 tbsp olive oil

Equipment

- Bowl
- Knife
- Large food bag
- Scissors
- Rolling pin
- Wide frying pan
- Palette knife
- Tea towel

Method

1. Make the Dough

- In a bowl, combine the masa harina, salt, water, and olive oil. Mix with your hands until a dough forms. It should be slightly sticky.
- Test the dough by flattening a small piece between your hands. If it cracks, add a few more drops of water.

2. Shape the Dough

- Turn the dough out onto a worktop and shape it into a sausage. Divide into 20 equal pieces using a knife. Roll each piece into a ball.

3. Prepare the Food Bag

- Cut open both sides of a large food bag, leaving the bottom intact. Open it up to create a flat surface.

4. Roll Out the Tortillas

- Place one dough ball in the middle of one side of the bag. Fold the other side over the dough.
- Flatten the dough with your hand, then use a rolling pin to roll it out into a thin, round tortilla. Rotate the dough 45 degrees after each roll for an even shape.

5. Cook the Tortillas

- Heat a wide frying pan over medium-high heat.
- Peel the tortilla from the bag and place it in the pan. Cook for 1 minute, then flip and cook for another 1 minute until lightly browned in spots.
- Transfer the cooked tortilla to a clean tea towel and fold the towel over to keep it warm.
- Repeat and Serve

- While one tortilla cooks, roll out the next one to save time. Continue until all tortillas are cooked.

Enjoy!