



Tortillas

INGREDIENTS

- 143g Massa Harina (white or yellow)
- 175g water
- 5g olive oil
- 1 good pinch of salt



Serves: 2



Prep Time: 20 min



Cooking Time: 8 min

METHOD

1. Place the Massa Harina, salt and oil into a mixing bowl.
2. Add the water and mix using hands/spatula until the mixture starts to come together
(Tip: work quickly or dough will dry out and be hard to work with).
Turn out onto the bench. Using your hands, bring the mixture together forming a cylinder shape until smooth.
3. Cut discs of roughly 2cm (you should roughly get 8 tortillas).
4. Press tortillas with a tortilla press (or roll out with a rolling pin).
5. Heat a frying pan on medium heat. Once hot, cook each tortilla for less than 1 minute on each side (tortilla should be dried but without colour and not crispy).
6. Reserve on a plate covered with aluminum foil to keep them steamy and soft.
7. Enjoy immediately!



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