

# Tortilla

**Season:** All

**Type:** Side Dish (for Mexican)

**Difficulty:** Easy

**Serves:** About 40 Tortilla

**Recipe source:** allrecipes.com

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"> <li>• Mixing Bowl</li> <li>• Whisk</li> <li>• Frying Pans</li> <li>• Plate</li> <li>• Tea-towel</li> </ul>	<ul style="list-style-type: none"> <li>• 7 Cups of Bread or Plain Flour</li> <li>• 1 Cup Wholemeal or Atta Flour</li> <li>• 60 grams Butter</li> <li>• 1 tablespoon Extra Virgin Olive Oil</li> <li>• 2 teaspoons salt</li> <li>• 1 Tablespoon Baking Powder</li> <li>• 3 cups of water</li> </ul>

## What to do:

- Place the flours, salt and baking powder in a bowl and stir with the whisk to remove any lumps.
- Add the butter and “lift” through with your fingertips to create a crumbly mixture.
- Pour in the oil and most of the water and stir through by hand or with a spoon, add the remaining water and mix in (add in a little more water if you think it feels a little tough or dry).
- Once combined knead on the surface and make it a really smooth dough.
- Roll the dough into golf ball sized balls, then put a couple of frying pans on to a high heat to warm up.
- Roll out the dough balls into tortilla on a floured surface; they should be very thin, approximately 1mm thick.
- Place in the hot pan until the tortilla starts to bubble (about 30-60 seconds), then flip and cook for a further 30 seconds, then pile the tortilla in a clean tea-towel on a plate, wrapped up to keep warm. You can put them in a low oven if required.

## Notes

Using all plain flour is fine. Make sure the dough isn't dry and nice and soft and you will produce nice, soft tortilla.

To make into a Burrito add toppings such as Refried Beans, Guacamole and Chilli Salsa. You can combine these with grated tasty cheese (light if you prefer), sweetcorn, cherry tomatoes and lettuce.

I eat Mexican all the time, but I will definitely be making from scratch more often. Kits are a great option, but this recipe was much easier than I expected.