

CORN TORTILLAS

Yield: 16 x 5" tortillas

INGREDIENTS

235g	Masa
380g	Water, tepid
Pinch	Salt



METHOD

In a large bowl, add the masa and salt and mix together.

Add the water and using your hand in a claw position, mix the dough in a circular motion until it comes together to form a ball.

Fold the dough over itself a few times until the dough is smooth and semi-firm.

If the dough feels sticky, add $\frac{1}{2}$ tsp masa at a time.

To test if the dough has enough moisture, roll a small portion of dough into a ball and squeeze it. If the edges crack, knead $\frac{1}{2}$ water into the dough and test again. Repeat this until the dough ball does not crack.

Cover the bowl with plastic wrap and set aside to rest for 30 minutes, to allow the masa to fully hydrate.

Weigh the dough and divide into 16 equal portions. Cover the dough balls with plastic wrap.

Heat a cast iron or nonstick pan over medium-high heat.

To test if the pan is hot enough, flick a droplet of water onto the surface and it should immediately evaporate.

Roll each piece of dough into a ball, keeping them covered under the plastic wrap.

If you have a tortilla press (ideal), one at a time, flatten each piece of dough, using parchment paper between the dough and press hard to close.

To prepare by hand, working with one piece of dough at a time, on a lightly floured surface, roll the tortilla out to a 5" round.

Begin rolling from the centre of the dough, working around the circle, maintaining a circular shape with even thinness.

Cook the tortillas one at a time after rolling.

Lay the tortilla onto the hot pan and cook until it releases easily (do not try to move it before this or it will tear) and the colour has lightened, about 30 seconds, before the tortilla freckles with cooking spots.

Flip the tortilla and cook for another 30 seconds until freckled spots appears and the edges brown.

Flip the tortilla one more time and cook until it puffs up, 10 to 15 seconds.

If the tortilla doesn't puff up, press the centre a few times.

Cook for 15-20 more seconds until the tortilla is soft.

Remove from the heat and keep warm in a clean kitchen towel.

Continue to flatten and cook the tortillas one at a time.

Homemade tortillas are best enjoyed freshly made.