



# CORN TORTILLA

SERVINGS - 04

PREPPING TIME: 15 MIN

COOKING TIME: 15-20 MIN

## Ingredients:

- 250 g The Mexican Tapas Bar Masa Harina (Nixtamalized Yellow Corn Flour)
- 325-350 ml Warm Water
- 5 g Salt (1 tsp)
- 5 ml Vegetable Oil (Optional)

12-14 Tortillas (15 cm / 6 inch)

## Serving Suggestions

- Tacos
- Quesadillas
- Enchiladas
- Tostadas
- Burrito Bowls
- Nachos
- Fajitas

## Dough Preparation

In a mixing bowl, combine Masa Harina and salt. Gradually add warm water while mixing. Knead for 3-4 minutes until a soft, smooth dough forms. The dough should feel similar to soft clay and should not crack around the edges. Cover with a damp cloth and rest for 20-30 minutes.

## Portioning

Divide the dough into 30-35 g portions. Roll each portion into a smooth ball.

## Pressing

Place the dough ball between two sheets of plastic or parchment paper. Press using a tortilla press until approximately 1.5-2 mm thick and 15 cm diameter.

## Cooking

Heat a cast-iron skillet or flat griddle to 220-240°C. Place the tortilla on the hot griddle. Cook both sides until golden. The tortilla should puff slightly, indicating proper hydration and cooking.

