



Wheat Tortillas

Season: All

Serves: 30 tastes in the classroom
or 6 at home

Make these Mexican flatbreads as thin as possible so they cook really quickly and get really crisp – you'll be surprised at how they bubble up in the pan.

Equipment:

metric measuring scales,
cups and spoons
large bowl
rolling pin
heavy-based frying pan
clean tea towel

Ingredients:

900 g plain flour, plus extra for
dusting
2 tsp baking powder
1/2 tsp salt
2 tbsp butter
2 cups warm water
1 tsp oil for greasing



What to do:

1. Mix the flour, baking powder and salt in the large bowl.
2. Using your fingertips, rub in the butter until the the texture of the mix resembles polenta.
3. Add the water bit by bit and mix with your hands to make a soft dough. You may not need all the water, but add a little if the dough seems too dry.
4. Sprinkle flour on your bench and knead the dough few minutes until it is smooth and elastic.
5. Grease the inside of the bowl with oil to prevent sticking, put the dough into the bowl and cover it with a tea towel. Allow the dough to rest for 10 minutes.
6. Divide the dough into small balls the size of walnuts. Roll each out into a 10 cm circle, about 1 mm thick. (Ensure you make enough for all diners to have at least half a tortilla.)
7. Cook in dry heavy-based frying pan until the top is slightly bubbly then turn on opposite side for a minute or two. To keep them warm, stack them and wrap them in clean tea towel.

