

## CORN TORTILLAS

### Equipment needed –

Rolling pins, tortilla press, large bowl, glad wrap, cast iron frying pans, kettle, medium bowl, measuring cups, clean tea towel, 3 serving platters

### Ingredients from the Garden –

### Ingredients from the Pantry –

- 3 ½ cups masa harina
- 2 ¼ cups hot water

### What to do –

1. Fill the kettle and switch on to boil.
2. Measure out 3 ½ cups of masa harina into a large bowl.
3. Measure out 2 ¼ of hot water and carefully pour over the masa harina. Stir thoroughly until well combined.
4. Turn the dough out onto a clean bench surface and knead until pliable and smooth. If the dough is too sticky, add more masa harina. If the dough is too dry, sprinkle with more water.
5. Cover the dough tightly with plastic wrap and allow to stand for 30 minutes.
6. Divide the dough into half. Divide each half into 15 small balls about the same size. You should have 30 small balls in total.
7. Using a tortilla press, rolling pin or your hands, press each ball of dough out flat between 2 pieces of glad wrap.
8. Meanwhile, preheat 2 cast iron pans over a medium high heat.
9. Once each tortilla is rolled out flat, immediately place it in the hot pan. Allow to cook for approximately 30 seconds, or until browned and slightly puffy. Turn tortilla over and cook for another 30 seconds, or until browned.
10. Transfer the cooked tortilla to a plate and cover with a clean tea towel to keep warm and moist.
11. Repeat with the remaining tortillas.
12. Divide onto 3 serving platters.

### Serves –

- 28 students.