

Tortillas

Serves: 36 tastings



From the garden: -

Equipment: <ul style="list-style-type: none">• Large bowl x 1• Rolling pins• Measuring cups• Measuring spoons• Frying pans x 3• Tongs x 3• Small saucepan & lid	Ingredients: <ul style="list-style-type: none">4 ½ cups plain flour1 ½ teaspoons salt1 ½ teaspoons baking powder½ cup canola oil1 ½ cups warm water (half cold water from tap and half hot water from kettle)
--	--

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put flour and salt in a large bowl, make a well in the middle and pour in oil and water.
3. Mix with your fingers until a ball forms, then transfer to a lightly floured surface.
4. Knead the dough until it is smooth.
5. Roll into a sausage shape and cut into 36 pieces.
6. Using a rolling pin, roll out each piece until it is about the size of a small plate.
7. Heat up 3 large frying pans over medium heat.
8. Put each rolled out dough into the dry, hot pan and turn over when starting to have some brown spots.
9. Remove from pan and stack in a small saucepan with a lid on until all tortillas are cooked.
10. Divide into 5 serving plates.