

Mexican Corn Tortillas

Serves 30

<u>Equipo</u>	<u>Ingredientes</u>
2 tortilla presses	3 cups (450gms approx) masa harina (corn flour)
2 frying pans	3/4 cups (450 ml) warm water (you may need to add a little extra)
bowl	Olive oil for cooking
2 large spoons	Generous pinch of salt
2 flips	

Metado (If you have a prepared dough start at No 7 then return to 1)

1. Measure the masa harina (flour) and put into a large bowl with the salt. Stir.
2. Add the warm water slowly.
3. Mix to a dough with a spoon and then hand.
4. Knead until it becomes a smooth dough.
5. Make it into a ball.
6. Cover for at least an hour with plastic.
7. Cover the base of the press with a zip lock bag cut down both sides.
8. Make 30 balls with the dough. Flatten to a round shape using the press.
9. Brush a small amount of oil in 2 fry pans and heat on the stove.
10. Cook tortillas until they are lightly browned and flip over.

Share between the 4 serving plates and garnish with parsley or similar.