

Commercial Recipe:

Recommended Usage: 7.5% based on flour in recipes.

Ingredients

3 cups all-purpose flour
2 tablespoons Tortilla Base
4 tablespoons shortening or neutral oil
1 cup warm water

Instructions

1. Mix the dough

In a bowl, combine the flour and tortilla base. Add shortening or oil, and mix until crumbly. Gradually add warm water, mixing until a soft, cohesive dough forms. Knead on a lightly floured surface for 2-3 minutes, until the dough is smooth and elastic.

2. Rest

Cover and let rest for 20-30 minutes at room temperature.

3. Divide and roll

Divide dough into 10 to 12 equal pieces depending on desired size.

For standard 8" tortillas, aim for dough ball about 1¾ to 2 inches in diameter (roughly the size of a golf ball or a bit larger).

Let dough balls rest 5-10 minutes before rolling them into a thin 7-8 inch circle on a floured surface.

4. Cook

Preheat a dry skillet over medium-high heat.

Cook each tortilla for 30-45 seconds per side, until puffed with light brown spots.

5. Keep warm

Stack cooked tortillas in a clean towel to keep warm and soft.

Tips

Use shortening for softer tortillas; oil for a slightly firmer bite

Add water gradually — different flours absorb differently

Store cooked tortillas in a sealed bag at room temp for 1-2 days or freeze for longer storage



Please Scan QR code for more information.