



JERNEJ KITCHEN

WHITE FLOUR TORTILLAS

This is a great midweek lunch, because it is quick, easy and delicious.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
DOUGH REST:	20	MINUTES
BAKE:	15	MINUTES

WHITE FLOUR TORTILLAS

250 g plain white flour, type 500 / type 00

1 tsp baking soda

70 g butter, melted

100 ml water, lukewarm

TOOLS AND EQUIPEMENT

bowl

Rolling pin

frying pan

KITCHEN SCALE

COTTON/LINEN CLOTH

DOUGH

In a medium sized bowl, whisk together the flour, baking soda, and salt. Put in the melted butter and lightly rub into the flour mixture using your fingertips until there are no more big lumps of butter. Add the water and start kneading with your hands. Knead on a clean work surface for about 5 minutes. If the dough is very sticky, add a bit more flour.

DIVIDE THE DOUGH

Divide the dough into 8 pieces. Round the pieces into balls, flatten slightly and allow them to rest, covered with a cloth for about 20 minutes.

TIP

The tortillas will roll out and stay thinner if you include the rest. You may extend the resting over night and prepare the dough a day in advance, or skip it altogether if you don't have the time.

BAKE

Preheat a frying pan over a high heat. Working with one piece of a dough at a time, roll the tortilla into a round shape about 20 cm / 8 inch in diameter. Fry the tortilla in the dry pan for about 30 seconds on each side, as soon as the bubbles start to appear, flip it around. Wrap the tortilla in a clean cloth when fried, to keep it pliable. Repeat with the remaining dough balls.