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## Corn Tortillas

Submitted by:

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Country of origin:

Mexico

### Ingredients

2 cups masa harina (corn flour)      1 cup water  
2 tablespoons of all-purpose flour  
(optional)

### Method

Combine masa and water in a large bowl. Combine water a little at a time so that the dough is nice and even. Mix until smooth, but not dry or sticky. You may need to add a bit more water or a bit more corn flour. Your uncooked dough should have the consistency of Play-Doh: firm and springy but not too dry.

Take a piece of the masa dough and shape it into a ball the size of a plum, or slightly larger than a golf ball.

You can make the tortillas completely by hand, by forming a thin pancake with the dough between your hands. But unless you are experienced in this method, you'll get more consistent results by using a tortilla press. Tortilla presses are available in Mexican/Latino markets or online and come either in wood or cast iron.

Take two pieces of wax paper or plastic from a plastic bag and cut them to the shape of the surface of the tortilla press. Open the tortilla press and lay one piece of wax paper on the press.

Place the masa ball in the center. Place another piece of wax paper over the masa ball. Gently close the press and press down, until the dough has spread to a diameter of 6 inches.

Heat a griddle or a large skillet on medium heat. Working one at a time, hold a tortilla in your hand, carefully removing the wax paper on each side. Allow the tortilla to rest half on your hand, and half hanging down, and gently lay the tortilla down on to the skillet.