

Tortillas

Season: Winter

Type: Side

Serves: 32 tastings

From the garden: -

Class focus: Rolling out the dough & cooking tortillas
in a frying pan



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Rolling pins x 6 Measuring cups Measuring spoons Frying pans x 2 Small saucepan & lid Serving plate x 5 Kitchen tong x 5	4 ½ cups plain flour 1 ½ teaspoons salt 1 ½ teaspoons baking powder ½ cup canola oil 1 ½ cups warm water (half cold water from tap and half hot water from kettle)

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all the ingredients in a large mixing bowl.
3. Stir with a wooden spoon until mixture starting to come together.
4. Using your hand to gently knead the dough until it is smooth.
5. Transfer the dough to a lightly floured (**½ tablespoon flour only**) surface.
6. Divide the dough into 4 equal pieces.
7. Roll each piece of dough into a cylinder shape and cut into 8 pieces.
8. Using a rolling pin, roll out each piece until it is about the size of your eating plate.
9. Heat up 2 large frying pans over medium heat.
10. Put each rolled out dough into the **dry**, hot pan and turn over when starting to have some brown spots.
11. Remove from pan and stack in a small saucepan with a lid on until all tortillas are cooked.
12. Serve into 5 serving plates with a kitchen tong in each.

For gluten free option:

Use shop bought gluten free wrap.