

Picaditas

Ingredients

- 2 cups corn flour, for tortillas (Maseca™, P.A.N.™, etc.)
- 1 ½ cups water
- 2 tbsp lard or vegetable oil
- 1 cup refried beans, homemade or canned; optional
- ½ cup Mexican cream (or mix equal parts of sour cream and whipping cream)
- 1 cup fresh cheese (Cotija, panela, feta); crumbled
- ½ white onion; chopped
- Mexican salsas, preferably homemade (such as cooked green tomatillo, or red with *chile de árbol*)

In a bowl, mix corn flour and water; knead lightly until a soft ball of dough is formed. Cover with a clean kitchen towel and let rest for 10-20 minutes. Divide into 16 small portions; work with one portion at a time, keeping the rest covered to prevent them from drying. Roll the portion into a ball, place between two pieces of thick plastic and flatten into a 3-inch circle; lift the top plastic sheet, pick up the bottom plastic with the dough with one hand, and flip onto the other, then carefully remove the plastic and softly deposit the circle of dough on a hot grill or skillet, over medium heat (photo below, left). Repeat with each portion of dough, cooking them in batches, and flipping them after a couple of minutes, to cook on both sides. Remove the cooked circles, and while still hot, pinch the dough around the edge to form a rim (use a kitchen towel to avoid burning fingers with the steam and hot dough, photo below, centre); pinch the centre a few times for extra surface area to hold toppings better. Keep the prepared circles in the towel (photo below, right):



Set up the toppings: refried beans (optional), chopped onions, crumbled fresh cheese, sauces and cream. Over medium heat, place a batch of prepared dough circles back on the skillet, and brush their tops with lard or oil; after one minute, drizzle cream over and then spread some refried beans on top, optional. Top with sauce, onions and cheese; let cook for another couple of minutes, and serve immediately:

