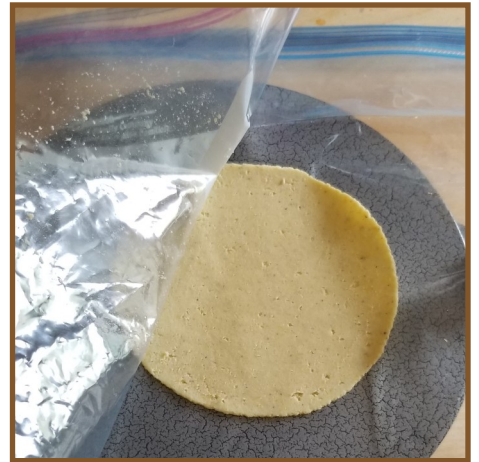


Tortillas taqueras

Ingredients (for approximately 16 tortillas)

2 cups	nixtamal corn flour (<i>masa harina</i> , such as Bob's Red Mill™)
1 ½	water, plus more if needed
1 tsp	salt, or to taste

Mix flour and salt in a large bowl, and measure water. Add water and mix, allowing flour to hydrate; if necessary, add a little more water, until a smooth ball may be formed. Cover and let rest for 15 minutes. Prepare a tortilla press (or a flat surface and a cutting board or large pan), lining with plastic sheets (for example, a food storage bag, cut open like a book). Preheat a dry skillet (no oil) over medium heat. Take a portion of dough the size of a walnut and form into a ball, placing it on the plastic on the press (photo below, left). Cover with plastic (close the "book") then close the press and apply pressure to flatten the dough (photo centre). Open press, and remove top layer of plastic (open the "book", photo right):



Flip to transfer to the palm of one hand, and remove other layer of plastic (photo below, left). Carefully slide disc onto preheated skillet; repeat steps to make more discs, cooking in batches (photo, centre); turn discs after about one minute, and allow the other side to cook (photo, right)

