

Corn Tortillas

They sound so simple... There are two secrets to not screwing them up: Let the dough rest for at least 30 minutes, and you don't cook them all the way on the skillet (The residual heat as the stack of tortillas builds completes the cooking!)

Ingredients

- 1¾ cups (9.5 ounces) masa harina for tortillas
- 1 cup plus 2 tablespoons hot tap water
- 2 tablespoons water, at room temperature

Directions

1. Using a wooden spoon, mix masa harina and 1 cup plus 2 tablespoons hot tap water in a large mixing bowl. Cover it with stretch film and let it sit for 30 minutes.
2. Begin working the masa harina and water mixture with your hands. Add 2 more tablespoons of cool water (one at a time) for the dough to reach an ideal texture, where it is still soft without being sticky (similar to Play-Doh).
 1. If, for some reason, it is dry (looks like it is cracked), add a little more water. Or if it is too wet (or sticky), let it sit on the kitchen counter uncovered for it to dry out for a little bit or add more masa.
3. Divide the dough into 15 equal pieces (for this recipe, it was 1.4 ounces each) for 6-inch corn tortillas. Cover the dough with a clean kitchen towel.
4. Cut each sides of a Ziploc bag to make it a large rectangular piece. Lay it on the tortilla press, making sure it covers both the upper and bottom parts of the press.
5. "Roll" each piece by placing on the bottom part of the press lined with the Ziploc bag. Cover it with the top of the Ziploc bag, close the press and push it down. Gently peel back the top layer of the bag, and transfer it to your hand. Place it on a baking sheet and cover it with a kitchen towel. Continue with pressing the rest.
6. In the mean time, heat a cast iron skillet in medium heat for 10 minutes. You want to make sure it gets really hot.
7. When you are ready to bake, place a tortilla on the skillet and let it cook for 15 seconds. At first it will stick, but then, if your temperature is right, it will come off easily for you to flip it. Let it cook for another 30-45 seconds or until it is lightly browned.
8. As tortillas are cooked, transfer them in a basket cloth lined with a kitchen towel. Allow them to continue cooking with the steam (from their own heat) inside the basket for at least 10 more minutes before serving.

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