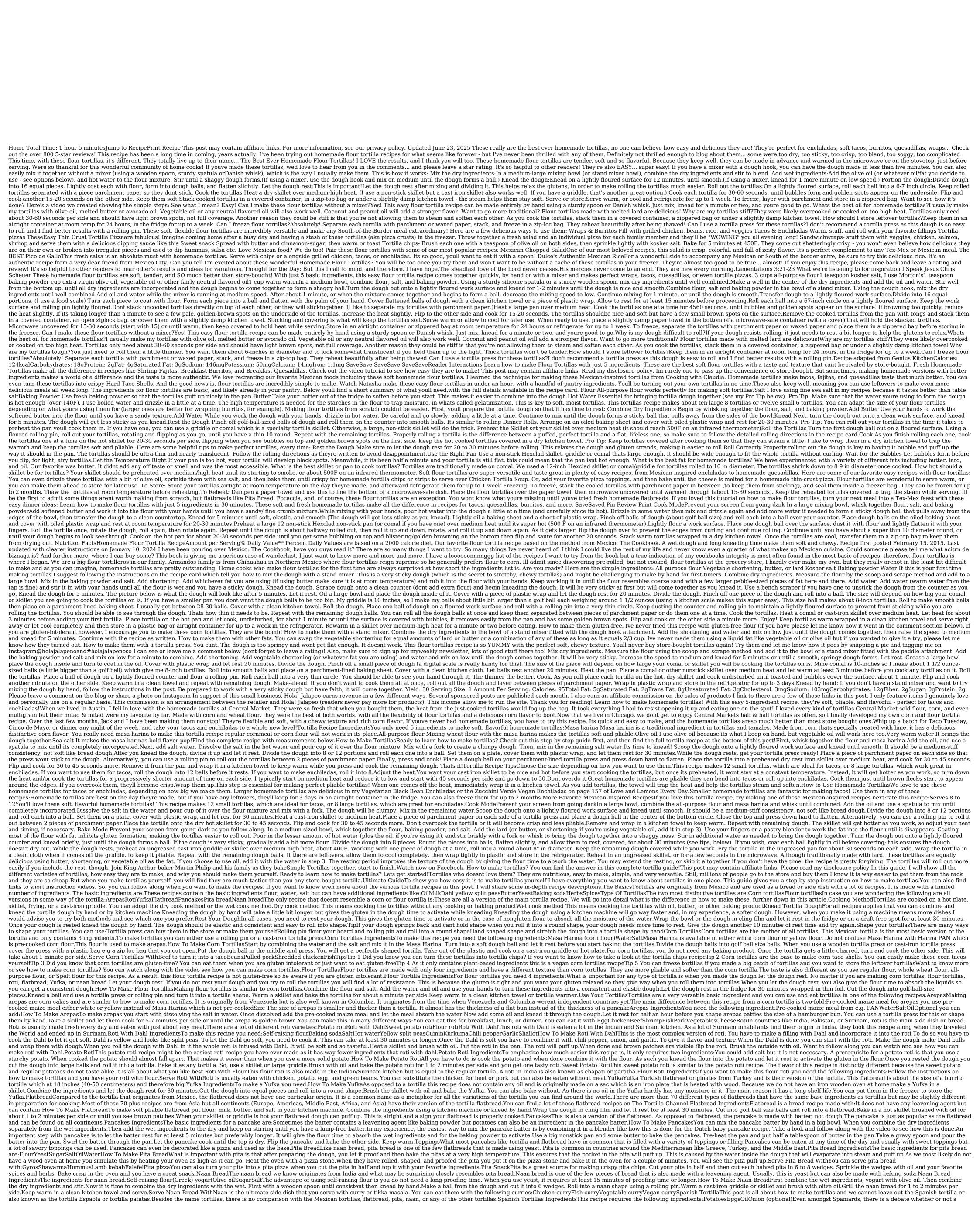
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Spanish tortilla or tortilla Espanola includes the onions or not. All the Spanish tortillas I have eaten are with onions so that is what we make. How To Make A Spanish Tortilla Espanola includes the onions. Heat your olive oil just below cooking and add the potatoes and onion. Now boil the potatoes and onion for 20 minutes until soft. Do not heat the olive oil too high because you will be frying your potatoes and onion mixture. Heat your skillet and add some oil. Pour the mixture into the skillet and let it set then cook on medium heat for 6 minutes. After 6 minutes take the tortilla out of the pan as a lid and turn the tortilla out of the pan as a lid and turn the tortilla in the pan. Bake the other side also for 6 minutes. Let your tortillas de patatas cool and cut into wedges. Conclusion This concludes the ultimate beginners guide on how to make tortillas. I hope this is useful information and helps you make the best, tasty tortilla you have ever eaten. Made a recipe please tag @thetortillas. How to make tortillas from scratch! Learn my chefs tips to make the best corn tortillas, flour tortillas, or a blend of both- my favorite! Plus, a bonus recipe for sourdough tortillas using your sourdough tortillas using your sourdough tortillas are soft and tender and taste so fresh! They are also a joy to make! We have many Mexican recipes on the blog, and each time I post one, people inevitably ask me what kind of tortillas I like bestcorn or flour? We all have our own preferences, and some fillings just lend themselves better to a specific type of tortilla. Ill show you how to make a few different kinds. My personal favorite is a blend of corn and flour- they are so soft and pliable, and I personally love the taste and texture. Adding a little sourdough starter to the tortilla dough brings them over the top! Flour- use Masa Harina or all-purpose flour or high protein flour are not advised here- and cause shrinking. Salt we use fine sea salt to bring out the flavor. OilWe use olive oil, but coconut oil and avocado work, too. Lard or shortening are traditional, but we lightened this up a bit! Water just enough to make the dough. Optional additions baking soda (if making flour tortillas) or add sourdough starter, for the best flavor! Masa harina, if unfamiliar, masa harina comes from dried corn kernels treated with lime (calcium hydroxide from limestone), which softens the kernels and makes them more easily digestible. This is very different from cornmeal or polenta! Step 1: Mix the dry ingredients, Place the masa harina (or all-purpose flour or a blend of both) in a large bowl with salt. Here, we are using blue corn masa harina mixed with all-purpose flour. Step 2: Mix warm water and oil in a smaller bowl and pour this into the flour mixture and knead, using your hands for a minute until combined. Step 3: Let the tortilla dough rest. Form a ball, place it in the bowl and cover with a damp kitchen towel and let sit 30 minutes (or refrigerate up to 4 days- keeping the towel moist). This allows the masa or flour to hydrate fully! Step 4: Divide. Roll the dough into a 12to 16-inch log. Slice it in half, then half again, and into thirds or fourths so you have 12-16 pieces roughly the same size. Step 5: Roll into dough balls. Cover with a kitchen towel. To get equal-sized tortillas, you can also weigh them individually like we would when catering. Step 6: Press! You can use a tortilla press, rolling pin or a pie plate. After making tons of tortillas I personally love the simplicity of using a glass pie pan! One less gadget in the kitchen, plus the added benefit of being able to see through the clear glass pan to see how thin the tortilla is! Do a tester. Place the dough between two pieces of parchmentor a gallon freezerziplock bag with the edges cut off. (Leave the fold intact.) Press to inches thick. Note: If the plastic sticks to the dough, it means that it is too wet. If the edges are cracking, it means that the dough is too dry. To fix this, knead in a little more flour or water. The edges should look like this below. Step 7: Cook the tortillas! In Mexico, it is traditional to use a comal. The closest thing to this is simply using a dry cast iron pan. Heat the skillet over medium heat for 4 minutes. When you add a drop of water, it should sizzle. Add tortillas one at a time. Cook for 45 seconds, then flip. Cook another 30-45 more seconds then flip again, back to the first side. Once you get the hang of things, you can cook two tortillas at once. If youre making bigger batches, you can have multiple skillets or a large griddle going at the same time. Step 8: Wrap the tortillas. Wrapthe cooked tortillas in a towelnot only will this keep them warm, but it will also make them soft and pliable. So wrap them up as you go! Hydration: The most important part is getting the hydration right. Too wet, and the dough will be soft and workable like fresh play doughand like play dough, it will feel fun and pleasurable to hold. So do a tester. Press one tortilla, check for signs of dryness or wetness and adjust the dough by adding more flour or water. Cooking: Flip the tortilla is cooked an not doughy. Wrap: wrap cooked tortillas in a clean kitchen towel to keep them soft and pliable until ready to use. Prepping ahead- I prep to the point of the rolled balls and place these on a parchment sheet pan and wrap tightly so they stay moist- up to 4 days in the fridge. All-Flour Tortillas:Let them rest a little longer (45-60 mins), then divide and flatten using the pie plate or tortilla press. Let them rest again for 15 minutes, then either flatten again or roll them out with a rolling pin on a lightly floured surface. They tend to shrink back a bit, but resting the dough will help with this. Wrap leftover tortillas in a ziplock bag, and keep in the refrigerator for up to 5 days. Reheat gently in a toaster oven or skillet. Feel free to freeze homemade tortillas for up to 6 months, removing as much air as possible. Turn leftover tortillas into tortillas into tortilla chips!Cut into triangles or strips (see ourChicken Tortilla Soupfor reference). Place in a single layer on a parchment-lined sheet pan and lightly spray with olive oil or avocado oil. Sprinkle with salt. Bake until crisp in a 350F oven. How to have perfectly hydrated dough? When making masa or flour tortillas, letting the dough rest for 30-45 minutes before pressing will allow the flour to fully hydrate. Can you prepare tortillas are always best served right container until ready to use. Use tortillas in tacos, burritos, enchiladas, fajitas, quesadillas, or flautas! Have fun with these homemade tortillas and be sure to share your favorites or adaptions in the comments below!!! xoxo Sylvia Print clock icon facebook icon print icon facebook icon print clock icon facebook icon print clock icon facebook ic blend of both. And you dont need a tortilla press for this recipe if you have a pie plate! Plus a bonus recipe for Sourdough Tortillas! Corn and Flour Blend: Mix masa harina, flour, and salt in a medium bowl. Mix warm water and oil in a smaller bowl and pour this into to the masa harina and knead a for a minute or two, right in the bowl incorporating all the flour from the edges of the bowl. Dough should be soft, but not sticky and should feel like fresh play-dough. If it feels dry, crumbly or very firm, add a little more water, so its soft and pliable. If wet or sticky, add a little more water, so its soft and pliable. If wet or sticky, add a little more water, so its soft and pliable. If wet or sticky, add a little more flour. Form a ball and cover with a wet kitchen town (or plastic wrap) and let sit 30 minutes. Do a tester, see notes. Roll the dough into a 12 to 16-inch log. Slice it in half, then half again, and into thirds or forths so you have 12-16 pieces roughly the same size. Roll into balls. Cover with a kitchen towel. Heat a dry, cast iron skillet over medium-high heat until hot. Lower heat to medium. Working one tortilla at a time, center each ball of dough between 2 pieces of thick plastic (see notes), or parchment. Press in a tortilla press, or use a glass pie plate (glass allows you to see what you are doing without having to lift the plastic, flip into your other palm, remove one side of the plastic, and place this in the hot dry skillet. Cook each side 30-45 seconds, then flip back to the first side until it puffs or you see bubbles- indicating it is cooked through. Wrap in a towel. (Wrapping in the towel will soften them up and make them more flexible.) Flour Tortilla Recipe: Mix AP flour, salt and baking powder in a medium bowl. Add the oil and mix into fine crumbs using your fingers. Add hot water and stir and kneed a for minute or two, right in the bowl until very smooth and form a ball. Cover with a wet kitchen town (or plastic wrap) and let sit 45-60 minutes or thirds so you have 8 or 12 pieces roughly the same size. Roll into balls. Cover with a kitchen towel, let rest 20 mintues. Center each ball of dough between 2 pieces of thick plastic or parchment. Press in a tortilla press, or use a glass pie plate (glass allows you to see what you are doing without having to lift the plate) to flatten the disc to 1/8 inch thick. Flour tortillas tend to shrink- so first flatten them all out, then let them rest 15 minutes, and flatten them out again, or roll them out with a rolling pin on a lightly floured surface. Letting them rest a bit, is key to not shrinking. Heat a dry, cast-iron skillet over medium-high heat until hot. Lower heat to medium. Cook each side 30-45 seconds, then flip back to the first side until it puffs or you see bubbling- indicating it is cooked through. Wrap in a clean kitchen towel. Corn and Sourdough: (allow 4-6 hours proofing time) Mix masa harina and kneed a for minute or two, right in the bowl until very smooth and pliable and form a ball. If crumbly or dry add a little more water, until soft and pliable. If wet and sticky, add a little more masa. Cover with a wet kitchen town (or plastic wrap) and let proof on the kitchen counter 4-6 hours. (70-80 F)As the dough sits, it will get softer and moister. After it proofs, massage the dough, is there wetness to the touch? Add more masa or flour, if the dough feels wet. PLEASEDo a tester before dividing, see notes, adding a little more flour. You want it soft, pliable but not sticky or wet feeling. Roll the dough into a 12-inch log. Slice it in half, then half again, and into thirds so you have 12 pieces roughly the same size. Roll into balls. Cover with a kitchen towel. Heat a dry, cast-iron skillet over medium-high heat until hot. Lower heat to medium. Working one tortilla at a time, center each ball of dough between 2 pieces of thick plastic (see notes), or parchment. press in a tortilla press, or use a glass pie plate (glass allows you to see what you are doing without having to lift the plate) to flatten the disc to a diameter of 4 to 6 inches or 1/8 inch thick.Place the tortilla in your palm, remove one side of the plastic, flip into your other palm, remove other side until it puffs or you see bubbling- indicating it is cooked through. Wrap in a towel. (Wrapping in the towel will soften them up and make them more flexible.) Corn Tortillas: Mix masa harina and salt in a medium bowl. Add oil and hot water and stir with a fork. Kneed a for minute or two, right in the bowl until very smooth and form a ball. Cover with a wet kitchen town (or plastic wrap) and let sit 20 minutes (or up to 3 hours). Do a tester, see notes. Roll the dough into a 12-inch log. Slice it in half, then half again, and half again, and half again so you have 16 pieces roughly the same size. Roll into balls. Cover with a kitchen towel. Heat a dry, cast-iron skillet over medium. Working one tortilla at a time (see notes), or parchment. press in a tortilla press, or use a glass pie plate (glass allows you to see what you are doing without having to lift the plate) to flatten the disc to a diameter of 4 to 6 inches or 1/8 inch thick. Place the tortilla in your palm, remove one side of the plastic, and place this in the skillet. Cook each side 30-45 seconds, then flip back to the first side until it puffs or you see bubbling- indicating it is cooked through. Wrap in a towel. (Wrapping in the towel will soften them up and make them more flexible.) TESTER:Before rolling the dough into the log to divide, do a little tester- especially if this is your first time making tortillas. Take a small, ping-pong sized sample, form a ball, and try pressing between the plastic (or parchement) using the tortilla press or pie pan. When you remove the plastic, does it stick? If it sticks to the plastic, the dough may be too wet (or too thin). You could knead in a little more masa harina (like a tablespoon) or flour to help dry up the dough, before continuing. If the dough edges crack a lot, then the dough is too dry, again, kneed in a tablespoon of water before continuing. Let the dough rest 10-15 more minutes. Then form the log and divide. PLASTIC: For the lining, Ive had the best luck with using a gallon-sized Ziploc bag, with the zipper side and two edges cut off. It is a thicker plastic, easier for handling, and you can always reuse this. Of course, you can use parchment, but I prefer the clear plastic- allowing one to better see the thickness of the dough. No Tortilla Press: use a clear pie plate to press down. Serving Size: 1 Corn and Flour Tortilla Press: use a clear pie plate to press down. Serving Size: 1 Corn and Flour Tortilla Press: use a clear pie plate to press down. Serving Size: 1 Corn and Flour Tortilla Press: use a clear pie plate to press down. Serving Size: 1 Corn and Flour Tortilla Press: use a clear pie plate to press down. Fiber: 0.9 g Protein: 1.9 g Cholesterol: 0 mg You slow-cooked the most perfect taco meat all day long, and now, the house smells amazing, the avocado is freshly diced, the shredded cheese is ready to be sprinkled over the meat, and, wait. You forgot to buy tortillas. Sigh. Weve all been there. Luckily, homemade tortillas are one of many pantry staples you can make at home. Your cast-iron skillet (along with flour, water and oil) will save taco night and give you beautifully browned, soft tortillas from scratch. If you like your taco fillings inside soft corn shells, check out our tutorial for making corn tortillas. And who knows, you may stop buying all your tortillas from the store once you discover how easy they are to make at home. Ingredients for Homemade Tortillas Flour: All-purpose flour gives you that flexible, soft texture youre accustomed to in flour tortillas. Water: Water brings the flour together to form the dough. Use a little more water if the dough still feels floury, adding just a tablespoon at a time until the dough comes together into a solid mound. Oil: Olive oil provides the fat that makes tortilla dough pliable. This makes it much easier to roll out into thin rounds that keep their shape. Directions Step 1: Combine the ingredients Taste of HomeIn a large bowl, combine the flour and salt. Stir in the water and oil. Taste of HomeTurn the loosely formed dough onto a floured surface. Knead it until a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 2: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 2: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 2: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 2: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 2: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 3: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 3: Form the tortillas a smooth dough forms, 10 to 12 times, adding a little more flour or water if needed. Let the dough rest for 10 minutes. Step 3: Form the tortillas a smooth dough forms a little more flour or water if needed. Let the dough forms a little more flour or water if needed. Let the dough flour or water if needed flour or water if neede eight portions. Taste of HomeOn a lightly floured surface, roll each portion into a 7-inch circle. Editors Note: The dough should be quite thin, but not thin enough that holes begin to appear from stretching too far. Step 3: Cook until golden Taste of HomeOn a lightly floured surface, roll each portion into a 7-inch circle. Editors Note: The dough should be quite thin, but not thin enough that holes begin to appear from stretching too far. Step 3: Cook until golden Taste of HomeOn a lightly floured surface, roll each portion into a 7-inch circle. Editors Note: The dough should be quite thin, but not thin enough that holes begin to appear from stretching too far. 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Recipe Variations Add seasoning: Try sprinkling a bit of garlic powder into the flour mixture for added flavor. You can also test out gournet salts that offer subtle differences to plain kosher salt. Try a different fat: Experiment with various fats like softened butter, shortening or other vegetable oils until you find the taste and texture you desire. Use alternative flour options: You can try this recipe with bread flour, though the tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than youd expect. How to Store Homemade Tortillas might turn out chewier than you desired than you have the store that you have homemade, they might go bad quicker than the store-bought tortillas? Just like you can freeze bread, you can also freeze tortillas! Allow your homemade tortillas to completely cool, then store them between layers of parchment. Wrap tightly, and store in the freezer for up to six months. Homemade Tortilla press is a handy Mexican cooking tool that creates uniform, round, thin tortillas, but a rolling pin will work if thats what youve got. Why dont my flour tortillas puff up when cooking? Tortillas may not puff up if they are too thick or are cooked on a low temperature. Aim to roll thin, even 7-inch dough rounds and cook them over medium heat. What recipes can I make with flour tortillas? Flour tortillas can be used in many recipes, like cheesy quesadillas, fold-over tortilla bake, or pretty ham pinwheels. And dont forget classic tacos made withseasoned taco meat! Photo by Dotdash Meredith Food Studios Photo by Tasty Cookie Easy to follow I like this recipe for flour tortillas, I had to flour everything quite heavily to keep the raw dough from sticking. My only other recommendation would be to not overwork the dough, the more you work it, the tougher it gets to roll out thinly. Photo by Melissa Easy to follow Great flavors Worth the effort A keeper! Loved it and I disobey a clear instruction) warning*do not substitute lard with butter instead of lard and because I used just 1 cup of flour, I eyeballed the butter and it worked perfectly, it yielded 2 large ones which filled me up. A bit messy to make but a staple for my lunchbox. Photo by Honest Cup 4966I made these tonight and had to come here to say they were delicious! I used the exact measurements. I made two changes: I used fresh rendered pork lard from the butchers section of my local Mexican market (not the lard brick); I also kneaded the dough for about 5 minutes before rolling out the tortillas. This worked like a charm. My husband said they were better than store bought tortillas.**UPDATE**Once they cooled down, I refrigerated the left over tortillas overnight in a large ziplock bag. They heated up the next day on my comal just fine and were still pliable, soft and delicious! Photo byRubyPork5441I thought they were FABULOUS.. instead of making 24 which I didn't read the recipe fully I only made a bakers dozen (13) they turned out perfect!! Didn't shrink up or anything!! Everyone loved them.. thank you Photo by Tammy I just made these and they turned out pretty good. They were a little crispier than they should have been. I would at least TRIPLE OR QUADRUPLE the amount of lard that it calls for. If u compare it to a recipe that uses oil, they use a lot more oil that the lard in this recipe. But other than that, its a great recipe!

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