



Soft Taco Shells

Season: All

Makes: 30 tortillas

Equipment:

metric measuring cups
and spoons
large bowl
wooden spoon
plastic wrap
rolling pin
frying pan
wide egg flip
plate
plastic bag

Ingredients:

3¾ cups plain flour
(or corn masa flour for gluten-free tacos)
2½ tsp baking powder
1 tsp salt
1¼ cups warm water

What to do:

1. Mix all dry ingredients together in the large bowl.
2. Gradually add enough warm water to form a crumbly dough, then work the dough with your hands until it holds together.
3. Tip the dough onto a clean surface and knead until smooth.
4. Divide the dough into 30 even pieces and shape them into small balls.
5. Cover the balls with plastic wrap and let them rest for 15 minutes.
6. Flatten each dough ball with your hand, then roll it from the centre to its edges until it is 3 mm thick.
7. Heat the frying pan on medium-to-high heat.
8. Add one tortilla at a time to the pan (no oil needed). Almost immediately, blisters should appear on the top.
9. Turn the tortilla over and press down all over with the egg flip.
10. Turn the tortilla again and press down on the other side until the blisters turn golden brown.
11. Stack the tortillas as they cook on a plate inside a plastic bag. Keep the bag closed to steam before serving with **Chilli 'Non' Carne** (page 123).

