



Homemade Tortillas

10 servings Prep time: 15 minutes (includes chill time) Cook time: 2 hours

Directions

Our Homemade Tortillas Recipe makes 10-12 tortillas; prep time is approx. 15 minutes, and total cook time is 2 hours.

- 2 cups AP flour (300 grams)
- 2 teaspoons kosher salt
- 2 teaspoons baking powder
- 1 ½ teaspoons agave
- 2 ½ oz high quality pork lard like VIVA Lard or beef tallow
- 5-6 oz of warm water

Procedure

1. In a medium bowl, combine flour, salt and baking powder. Mix well.
2. Over medium low heat, melt lard and add agave syrup; once melted, using a wooden spoon, slowly drizzle melted lard (warm but not hot) into flour mixture, while stirring. Finished consistency should be crumbly and almost resemble pie dough.
3. Next, add water slowly, continuing to use the spoon to incorporate; when dough comes

together and is soft but not sticky, stop.

4. Transfer to a lightly clean surface (such as a stone countertop or smooth cutting board); lightly dust with flour and transfer dough on top.
5. Knead for about 7-8 minutes until smooth and elastic.
6. Dust surface again with a small amount of flour and cut into 10-12 equal-size pieces. Roll each cut piece into a small ball and set aside in a bowl covered with cling film to rest for 1 ½ hours at room temperature.
7. When dough is rested, working with one dough at a time press dough balls out with your fingers until flat and round. Use a rolling pin to roll out dough, flipping and turning often to maintain a round shape; these don't have to be perfect. Dough should be quite thin and transparent when held up to the sunlight.
8. Cook each tortilla on a 425-degree griddle or a cast iron pan over medium heat. When tortilla starts to bubble up, flip over and continue to cook an additional 45 seconds to 1 minute.
9. Enjoy fresh or keep aside in a tortillero (tortilla holder) until ready to use!

Note: Try topping these homemade tortillas with our delicious Carnitas!



