



Tortillas

Makes 4

100g plain flour
Pinch of salt
1 tbsb olive oil
50ml warm water

1. Put the flour & salt into a bowl, add the olive oil and water. Mix with a knife until the dough comes together and the bowl is clean.
2. Tip onto your worktop and knead for a few minutes to work and smooth the dough.
3. Divide into 4 pieces, roll into balls, cover and allow to rest for 15 minutes.
4. Put a small, dry frying pan on a medium heat.
5. Using a little extra flour as needed, roll out each of the balls of dough to about 15cm in diameter. They will be about 1mm thick.
6. Remove any excess flour from the first tortilla by flapping it between your hands, then put it into the heated frying pan. Cook undisturbed for 15 to 30 seconds before turning with a pair of tongs. Repeat on the other side. There should be golden brown spots over the surface of the tortilla. If the spots are dark brown, reduce the heat under the pan and cook for less time.
7. Once cooked, keep the tortilla warm in a folded tea towel or kitchen paper. Repeat with the remaining tortillas.

