

Handmade Corn Tortilla cooked Quesadilla style

For the Tortilla:

150g/5 ½ oz masa harina (finely ground cornmeal which is available online)

A pinch salt

100ml 3 ½ fl oz cold water

1 tbsp olive oil

- 1 In a large bowl mix together the maize flour and salt. Add in the olive oil then gradually stir in sufficient amount of water to make a soft but not too sticky dough.
- 2 Divide the dough into 24 balls and chill them for 10 minutes in the fridge. On a piece of silicon paper flatten a piece of dough and then place another piece of silicon paper on top.
- 3 Roll out the dough to form a round tortilla of 3mm thick and then carefully remove from the paper.
- 4 In lightly oiled frying pan fry the tortilla on one side for about a minute. Now flip over using a slice and fry for another minute on the other side. When done stack them on a wire rack.

Quesadilla fillings:

Sliced green and red pepper

Chopped spring onion

Grated Cheddar cheese

Chopped coriander leaves

Jalapeno Chilli Peppers

Sliced Chorizo

Between two tortillas place the desired ingredients evenly. In a dry large frying pan on a medium heat fry the tortilla for a minute on each side. The tortilla can now be sliced into portions and served.