

HANDMADE CORN TORTILLAS with MASA HARINA

Prep Time: 10 minutes • Cook Time: 15 minutes

Servings: 10 tortillas

Ingredients

- 1 cup [Masienda](#) Heirloom Corn Masa Harina *red/white/blue/yellow corn varieties available from Masienda.
- 1 cup warm filtered water
- Salt and/or spices to taste (optional)

Equipment

- Tortilla press
- Comal or skillet
- Medium mixing bowl
- Slightly damp cloth kitchen towel
- Plastic liners, parchment paper or thin plastic bag (cut into two pieces)



Directions

1. Slowly add warm water to the dry masa flour in a bowl, stirring to incorporate evenly by hand.
2. Knead until evenly incorporated and no dry spots remain. Dough should be moist and pliable; adjust with a little more masa or water if needed. *dough should not stick to hands when ready and consistency of play dough.
3. Add optional salt and/or spices and knead to incorporate evenly.
4. Heat comal or nonstick skillet over low-medium heat. *ideal pan temp. for cooking tortillas is 450-500 degrees Fahrenheit although this temp is not mandatory.
5. Portion masa dough with 1oz scoops and roll into ping-pong-sized balls and place back into the covered bowl.
6. Increase heat to medium or medium-high once all balls are formed. *never heat pan to medium or high without food cooking in it.
7. Place plastic liner or parchment paper on tortilla press, add one masa ball, press gently, add top liner, and press to about 1/16" thickness.
8. Gently transfer tortilla to the comal or pan and cook on each side until lightly browned, adjusting hydration if cracking occurs. Keep tortillas warm till consuming in tortilla warmer or covered with clean kitchen towel.



Chef Ron's Notes

- If tortillas crack, lightly mist both sides with water for added hydration.
- Warm water helps bloom the masa flavor and improves texture.
- Try substituting water with broth or juice for additional flavor.
- 1 lb of masa harina yields roughly 38 tortillas; 2.2 lb yields ~84 tortillas.
- A great resource for preparing masa tortillas and instructional videos on all masa related recipes, tools and techniques go to <https://masienda.com>. They will also guide you through the magic of the, "Puff".