



FINCH + FENNEL

## Handmade Blue Corn Tortillas

YIELDS: Approx. 8 tortillas

### INGREDIENTS:

- 1 ½ c F+F Handmade Blue Corn Tortilla Mix
- 1 c Water, warm
- 2 Tbsp Butter or Oil

### DIRECTIONS:

1. Begin by measuring out the blue corn tortilla mix into a mixing bowl.
2. Add in one cup of warm/room temp water then add melted butter or oil.
3. Mix all ingredients together until a ball begins to form. The dough will be a little crumbly but should come together fully. If it is too crumbly, slowly add in more water until it forms completely.
4. Wrap in a damp paper towel then plastic wrap. Let it rest for at least 30 minutes before using.
5. Once the dough has rested, separate into 6-8 balls, doing your best to make them all the same size.
6. If using a tortilla press, place each ball of dough into the press between sheets of parchment or wax paper & then press down to form a tortilla.
7. Peel tortilla from parchment carefully & place into a sauté pan on medium high, using butter or oil so it does not stick. Flip to the other side after a minute, or so.
8. Once fully cooked, serve immediately.



*Enjoy!*

