



Blue corn tortillas

Ingredients

- 2 cups of MASECA® Azul corn flour
- 1 ¼ cups of water

Preparation

1. Mix the MASECA® Azul corn flour with the water; knead well for 2 minutes until a soft dough forms. If the dough dries out, add teaspoons of water (one at a time).
2. Divide the dough into 16 equal balls of about 1 ounce each. Cover them with a damp cloth to keep the dough soft and moist.
3. Place 2 thick plastic sheets in a tortilla press. Put each ball between the sheets and press until the tortilla is 5 inches in diameter.
4. Heat a griddle or skillet over medium-high heat. Carefully remove the tortilla from the plastic. Cook each tortilla for 30 seconds on each side, turning it 3 times. Keep them covered with a cloth napkin to stay soft and warm.

16 tortillas