



# Tricolor Mini-tostadas

## Ingredients

- 4 cups of MASECA® Yellow corn masa flour
- 2 ½ cups of water
- 1 ½ cups of diced tomatoes
- 1 cup of ricotta cheese
- 1 cup of guacamole
- Oil for frying

## Preparation

1. In a bowl, mix the MASECA® Yellow corn masa flour with water. Stir well until you get a smooth and uniform dough that doesn't stick to your hands. If the dough feels too dry, add a teaspoon of water at a time.
2. Divide the dough into 25 equal portions. Form small balls with your hands and then carefully flatten each ball to form thick tortillas approximately 2 inches in diameter.
3. In a hot pan with oil, fry tortillas until they are golden and crispy on both sides.
4. Assemble mini-tostadas by layering in the following order: one mini-tostada, followed by a layer of guacamole, another mini-tostada, a layer of ricotta cheese, one more mini-tostada, and finally, a layer of diced tomatoes.

TIP: If you want to add a spicy touch, you can add a few drops of chipotle sauce to the dough.

25 servings