

Tortilla wraps

For 6 pieces :

200 g flour

120 ml of warm water

1 tablespoon oil

a pinch of salt

Mix all ingredients. Knead the dough for 5 minutes, cover with a towel and leave it to rest in a warm place for about half an hour.

Divide the dough into 6 equal pieces, forming balls. Roll each piece of dough with a rolling pin, to a round shape of approx. 20 cm.

Bake for 2-3 minutes on each side, in a hot non-stick frying pan (no need to be greased), on medium heat.

The sheets are filled while they are still warm, or keep stacked and warm inside a clean tea towel, otherwise it will harden.