

Nixtamal Tortillas

Swick

Makes 5 servings | Active Time: 15 minutes | Total Time: 15 minutes

Chef's Notes

When incorporating the water into the masa harina, the hotter the water the faster the flour will hydrate, which is a good thing. This will result in a moist tortilla.

And, feel free to experiment with the size of your tortillas. For example, 2 cups of masa harina can make 24 smaller tortillas.

If you have access to an open flame, consider starting the cooking process in a pan, then finish each tortilla over the fire so it puffs up.

Making the Tortillas

In a large bowl, whisk the masa harina and baking soda together. Add water and stir until a soft dough forms (if the mixture won't form a soft ball of dough, add warm water in 1 tablespoon increments until it will).

Cover with plastic wrap and set aside for 5 minutes.

On a clean, dry work surface, knead dough gently for 1 minute. Divide it into 16 equal balls, each about the size of a small plum.

Roll out dough between pieces of waxed paper into 6-inch rounds.

Set a griddle or cast iron skillet over high heat until smoking.

Set dough on the griddle and cook for 30 seconds. Flip with kitchen tongs and cook until lightly toasted, with tiny bubbles in the tortilla, about 30 more seconds. Work in batches.

Transfer to a clean kitchen towel and wrap gently. Serve warm.

Technique tip: Cool any unused tortillas to room temperature and store in the refrigerator, tightly wrapped in a kitchen towel, for up to 1 day.

Reheat on a baking sheet 4 to 6 inches from a heated broiler for 10 seconds.

Step 1: Making the Tortillas

- 2 cups masa harina
- 1/4 teaspoon baking soda (optional)
- 1 1/2 cups warm tap water, plus more as needed
- Plastic wrap
- Waxed paper, as needed