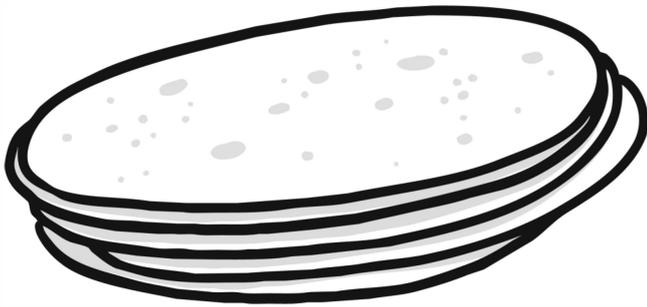


Tortilla Recipe

(makes 12)



You will need:

225g corn	A mixing bowl
1 teaspoon salt	spoon
40g butter or margarine	Weighing scales
120 ml cold water	Rolling pin
1 teaspoon baking powder	Frying pan
Oil for frying	

1. Carefully weigh out the corn into a mixing bowl.
2. Add the salt and baking powder and stir.
3. Add the butter or margarine and rub the mixture together with your fingers until it looks like bread-crumbs.
4. Pour in the water and mix everything together with your hands to make a dough.
5. Knead the dough for a few minutes. If it is too sticky, add a little bit of corn.
6. Cover the bowl and leave it for 10 minutes.
7. Divide the dough into balls, about the size of a golf ball.
8. Sprinkle the work surface with corn.
9. Use the rolling pin to roll each ball into a circle.
10. Heat up a little oil in a frying pan and fry the tortillas. When the top is slightly bubbly, turn it over and cook the other side. Leave to cool before eating.