



# TORTILLA DOUGH



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Bake stable
- Quick and easy preparation



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easy

## INGREDIENTS FOR 8 Ø 22 CM

**30 g** QimiQ Classic, unchilled

**200 g** Flour, plain

**30 g** Butter, softened

**90 ml** Water

Salt and pepper

Vegetable oil, to fry

## METHOD

1. Knead the ingredients together to a dough. Wrap in tin foil and chill for 2 hours.
2. Roll into 8 thin tortillas and fry in a little oil until golden brown.