



TORTILLA DOUGH



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Bake stable
- Quick and simple preparation



15



easy

INGREDIENTS FOR 8 Ø 22 CM

30 g QimiQ Classic, room temperature

200 g AP 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.