

# **How to Make Corn Tortillas That Puff Every Time**

**Servings:** 8–10 street taco tortillas

## **Ingredients**

- 1 cup white corn tortilla flour (masa harina)
- 1/2 tsp salt
- 3/4 cup warm water (you may need slightly less)
- Optional: 1/2 tsp oil

## **Instructions**

1. In a bowl, mix the masa harina and salt.
2. Add about 2/3 of the warm water and mix. If using oil, add it now. Mix well.
3. The dough should feel like **play dough**. If it is dry, add the remaining water little by little. If you live in a humid climate, you may need less water. A good trick is to wet your hands to finish mixing instead of pouring more water.
4. Knead the dough for about 5 minutes until smooth.
5. Form into a ball, cover with a damp kitchen towel, and let it rest for 30 minutes. This allows the corn to fully absorb the moisture.
6. Divide the dough into 6 to 10 balls. For street tacos, make 10.
7. Keep the dough balls covered with the damp towel while you work.

## **If You Have a Tortilla Press**

- Line the press with an opened zip-top bag or plastic sheet.
- Place a dough ball in the center and press.
- Rotate the plastic and press again if needed.
- Transfer directly to the hot griddle.



## **If You Do NOT Have a Tortilla Press**

No problem at all.

### **Method 1 – Plate Method**

- Place the dough ball between two pieces of plastic (zip bag works great).
- Use a heavy plate, pan, or cutting board to press down firmly.
- Turn 90 degrees and press again to form a circle.

### **Method 2 – Rolling Pin**

- Place the dough between plastic sheets.
- Roll gently from the center outward.
- Aim for thin and even, about 2 mm thick.

Do not worry about perfect circles. Rustic tortillas taste the same.



## **Cooking**

1. Heat a dry griddle or skillet until very hot. No oil.
2. Place the tortilla on the hot surface.
3. Cook about 60 seconds per side. When you see bubbles forming and light brown spots, it is ready.
4. Transfer to a towel-lined basket and keep covered so they stay soft and warm.