

Baked Tortillas

40 Mins

Petrella Leek



Ingredients:

Tortillas: 100g wheat flour and 100g corn flour, 1 teaspoon salt, corn flour for working surface
Filling: ½ bunches of spring onions, 4 tomatoes, 100g grated gouda, 150g Petrella Leek, 2 tablespoons of milk, 4 stalks of oregano, a pinch of cumin, salt, pepper, grease for the mold

Method:

The tortillas: Mix both types of flour with a hand mixer while gently adding 120ml of warm water. Keep kneading with the hands until the dough is soft and does not stick anymore. Let it rest for 20 minutes. Roll out the dough to 8 thin round dough-cakes (ca. 15cm Ø).

Fry them in a hot coated pan without the addition of grease for one minute on each side.

The filling: Cut spring onions and tomatoes into small pieces. Mix Petrella Leek with milk and add spring onions and tomatoes and 50g of the grated gouda. Season with salt, pepper, chopped oregano and cumin.

Fill the tortillas with this mixture, fold them up and put them into a greased heat-resistant form. Sprinkle the remaining gouda on top of the tortillas.

Bake them for 20 minutes at 200° C in a preheated oven.

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