



Ingredients

250g of plain flour
2 tbsp vegetable oil
½ tsp fine salt
150 ml warm water

Method

- 1 Put the flour, vegetable oil and salt into a bowl.
- 2 Pour over 150ml of warm water.
- 3 Mix the mixture together to make a ball.
- 4 Take the mixture out of the bowl and place onto a clean worktop (sprinkled lightly with flour).
- 5 Knead for 5 minutes.
- 6 Cover with a clean tea towel and leave for at least 15 minutes.
- 7 Cut the dough into 6 pieces.
- 8 Roll each piece out as thinly as possible.
- 9 Heat a large frying pan over a medium heat (but don't add anything to the pan!).
- 10 Cook each tortilla for 1-2 minutes on each side. Until golden brown and toasted.

These will keep for two days when wrapped well or they will freeze and keep for up to three months!