



## SOFT CORN TORTILLAS

### COOKING INSTRUCTIONS



#### TACOS

COOK ON A HOT, DRY FRYING PAN OR COMAL FOR 10-20 SECONDS ON EACH SIDE.  
KEEP WARM AND STEAM IN A TORTILLA WARMER OR CLEAN TEA TOWEL



#### QUESADILLAS

PLACE ON A HOT DRY FRYING PAN AND ADD CHEESE AND DESIRED FILLINGS.  
WHEN THE CHEESE STARTS TO MELT FOLD THE TORTILLA IN HALF.  
COOK FOR 20-30 SECONDS ON EACH SIDE



#### TORTILLA CHIPS

CUT TORTILLA INTO SIX TRIANGLES AND DEEP FRY AT 180°C FOR 1 ½ MIN  
TURNING HALF WAY.



#### TAQUITOS

FILL A TORTILLA WITH DESIRED FILLING AND ROLL INTO A FLUTE.  
DEEP FRY THE TAQUITO AT 180°C, SEAM DOWN WHILE HOLDING IN PLACE.



#### TOSTADAS

SHALLOW OR DEEP FRY AT 180°C FOR 1 ½ MINS ON EACH SIDE.  
LOAD WITH YOUR TOPPINGS OF CHOICE

#### INGREDIENTS

Masa harina (nixtamalised corn flour),  
water, sea salt, guar gum.

300g / Min. 14 Tortillas



Conforms to BSI PAS  
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