



Quesadilla Tortilla

75g masa harina (finely ground cornmeal)
75g strong white flour
a pinch salt
100ml cold water
1 tbsp olive oil

Fillings

green and red pepper, sliced
spring onions, chopped
cheddar cheese, grated
coriander leaves
jalapeno chilli peppers
chorizo slices

In a large bowl mix together the maize flour, strong flour and salt. Add in the olive oil then gradually stir in sufficient amount of water to make a soft but not too sticky dough.

Divide the dough into 6 balls. On a floured surface roll out the dough to form a round tortilla 3mm thick.

In dry frying pan toast the tortilla on one side for about a minute. Now flip over using a slice and top with the fillings. Wait until the cheese starts to melt then fold in half.

Remove from the pan and repeat with the other tortillas.