

Homemade wheat tortilla **serves 12**

INGREDIENTS:

6 ½ dl	wheat flour
2 ½ dl	tempered water
2 tbsp	oil
¾ tsp	salt

PREPARATIONS:

Mix the ingredients until the dough is smooth.

Make 12 units as small balls.

Let the dough rest for 10-15 minutes.

Pour out some flour on a table, and make the balls thin and about 12 cm in diameter.

Steak them in a dry pan.

Put them on a plate and cover them with a towel so they don't get too crusty.

Enjoy.