

# Maya Corn Tortillas

twinkl

The ancient Maya people enjoyed making and eating delicious corn tortillas.

## Ingredients (Makes 20)

150g of cornmeal (Masa Harina)  
100g cold water  
Pinch of salt  
1 tablespoon of olive oil

## Equipment

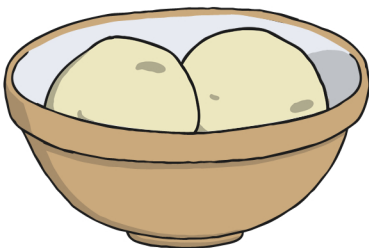
Large mixing bowl  
Cling film  
Rolling pin  
Frying pan



**Step 1.** Mix all the ingredients together in a large bowl to form a dough.



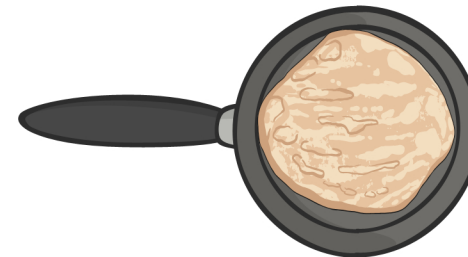
**Step 2.** Divide the dough into 20 small balls. Return the balls to the bowl, cover with cling film and stand in the fridge for 10 minutes.



**Step 3.** Flatten the balls between your hands or roll into flat rounds to an approximate depth of 3mm.



**Step 4.** Cook the tortillas in a lightly oiled frying pan for approximately one minute each side over a high heat.



**Step 5.** Serve and enjoy!