

Tortilla Press Instructions

Instructions:

1. Work your dough until necessary consistency is reached. If the dough is too wet, it may be harder to peel from the press.
2. Wrap the big ball of dough in plastic wrap or a towel to retain the moisture and break off 1 ½ inch balls one at a time as you use the press.
3. Cover both plates on the inside of the press with plastic wrap (or cut a zipper storage bag along the borders to make two separate squares).
4. Place the 1 ½ inch ball of dough on the center of the bottom plate, lower the top plate and press the lever down until you reach desired thickness and diameter.
5. Open the press and peel the top plastic from the tortilla, flip onto your hand, and peel the bottom plastic off (always peel the plastic away, not the tortilla).
6. Place the tortilla on a hot comal or griddle and flip once the edges are dried. Cook until it begins to puff up on the top, about 1-2 minutes.

Cleaning:

1. Wash the cookware with hot, soapy water and a stiff plastic brush, then dry completely.