

Mexican Tortilla Wraps

Makes 8 x 18cm/7inch tortillas

A chilli and coriander flatbread, great for filling with grilled meats and oven roasted vegetables. Top with a spoonful of soured cream, tomato salsa or guacamole, before rolling up. Cook the tortillas in a large non-stick frying pan or wok.

Preparation time 20 minutes

Cooking time 4 minutes for each tortilla

Ingredients

250g/9oz Glutafin Select Bread Mix

1 x 5ml tsp gluten free baking powder

1 x 5ml tsp cumin seeds

1 x 5ml tsp mild chilli powder

Pinch of salt

2 x 15ml tbsp fresh chopped coriander leaf

2 cloves of garlic, crushed

125ml/4 ½ fl oz water

285ml/10fl oz carton of soured cream

1 medium egg

Method

1. Place the Glutafin Bread Mix into a medium sized bowl, with the remaining ingredients. Stir with a fork to make it into a smooth runny batter.
2. Ladle 3 tbsp quantities into a large lightly oiled, hot non-stick frying pan or wok. Spread out the mixture with the back of a tablespoon dipped in water, to make the tortilla as thin as possible.
3. Cook until the batter has set. Turn over with a Teflon coated fish slice and cook until the tortilla is cooked and is lightly golden.
4. Stack tortillas between greaseproof paper and keep warm until all the batter is used.
5. Fill with a savoury filling and roll up or fold and serve.