

## Basic Flour Tortillas

2 cups unbleached flour  
1/2 tsp. salt  
1/4 cup vegetable oil  
2/3 cup warm water

Either using the Bosch Food processor or the Bosch mini dough hook in the Bosch Slicer/Shredder bowl, place flour and salt in the bowl. Adding shortening and process for about 3 sec. With machine running pour water through food tube in a steady stream. Let machine run until the dough forms a ball. Dough should be a medium stiff consistency. Divide dough into 12 to 15 equal pieces and roll into small balls, and cover with plastic wrap. Let rest for 30 min. Place ball near the back of the preheated tortilla maker and press quickly with moderate pressure( approx. 1 sec.) and open. Press lid down several more to achieve desired size and thickness. Flip over in 30 sec. and let cook on the reverse side. Do not cook both sides at once as the steam will destroy the crispness. Re-heat flour tortillas on the tortilla press without closing the lid, or wrap stacks of 6-8 tortillas in foil and reheat in a 325 degree F. oven for 15 to 20 min.

## Corn Tortillas -

2 cup Masa Harina  
1/2 tsp. salt  
1 cup warm water

Place flour and salt in the Bosch food processor attachment or the mini dough hook with the Slicer/Shredder attachment. With the machine running pour water through the food tube until the dough forms a ball. If the dough is too stiff add a little more water. Divide into 12 to 15 pieces, roll into balls and cover with plastic wrap and let rest for 30 min. Place ball at the back of the pre-heated tortilla maker. Press down quickly ONLY ONCE, open the lid and let bake for 30 sec. on each side. If you press down more than once you will get lacy, holes in the tortillas. To reheat corn tortillas, wrap 10 to 12 tortillas in a clean, heavy towel and place in a steamer over 2 inches of water for 1 min. Remove pot from heat and let stand for 15 to 20 min. covered.

## Chapatis or Roti Bread

3 cups whole wheat flour  
  
1 tsp. salt  
  
1 ½ cups warm water

Mix flour and salt in a bowl and slowly add water working it into the flour until dough comes away from the sides of the bowl. It should not be wet but it should be soft. Let knead for 8 min. Let dough rest at room temperature for 4 hours covered with saran wrap. Shape 12 balls and cover with a damp clothe. Heat the tortilla press and place ball on the surface and press down moderately for 1 sec. and left then press down a few more times for thinner bread. Using a wet towel, press down on the surface of the dough while it is baking on the open tortilla maker to form steam pockets. When the chapattis puff, turn them over and brown on the flip side. Serve immediately.

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