

Handmade Flour Tortillas and Elote Salad



Tips for preparing ahead

- Have all ingredients measured out and equipment ready to use.
- Have a small pot of water boiling when the class starts.
- Have your dough kneading/rolling surface clean and floured
- If using canned corn, rinse and drain. Frozen corn can start from frozen.

Shopping/Ingredient Tips

- This recipe calls for canned or frozen corn because fresh is out of season. My favorite corn is Trader Joe's frozen super sweet white corn. Avoid brands that you know are tough or chewy.
- Neutral-flavored oils include vegetable, canola, olive, grapeseed or avocado oil.
- Garlic powder can be replaced by 1-2 finely minced fresh garlic cloves.
- Onion powder can be replaced by 3 tablespoons of red onion, shallot or green onions.
- If you like more heat, leave the seeds and membranes in the jalapeños. Remove for a milder salad. You can also increase the heat with cayenne, chipotle or other hot chili powder.
- Traditional elotes (corn on the cob) are slathered with mayo and rolled in Cotija cheese, which is drier than feta and has the sharpness of parmesan. I mixed the two for this recipe to get the texture and flavor that is closer to aged Cotija.
- A chili-lime powder that contains citric acid is traditionally used. If you have some on hand, feel free to substitute it for the chili powder or sprinkle some at the end.

Equipment

Tortillas

- Small pot for boiling water
- Measuring cups and spoons
- Large mixing bowl
- Mixing spoon
- Rubber spatula
- Clean surface for flouring/rolling out tortillas
- Baking sheet
- Parchment/wax paper/aluminum foil
- A clean, damp towel or paper towels
- A small bowl of extra flour
- Rolling pin or tortilla press
- Non-stick skillet
- Spatula or tongs

Elote Salad

- Measuring cups and spoons
- Large non-stick skillet
- Spatula
- (2) Small mixing bowls
- Whisk or spoon
- Cutting board
- Knife for chopping vegetables and herbs

Elote Salad

Serves: 2-4 | Prep Time: 15 minutes | Cook Time: 5 minutes



Ingredients

- 2 cups corn, frozen or canned
- 1 tablespoon neutral-flavored oil
- 1/4 cup mayo or vegan mayo
- 3-4 tablespoons lime juice, divided
- 1/2 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon + 1 teaspoon chili powder
- 1 jalapeño, seeded and finely chopped
- 2 tablespoons chopped fresh cilantro, plus more for garnish
- Salt, to taste (optional)
- 1/2 cup cotija or feta cheese, plus more for garnish
- 2 tablespoons grated parmesan cheese, plus more for garnish

Other optional ingredients

- Chili lime seasoning
- Mexican-style hot sauce
- Smoked paprika or chipotle powder

Vegan alternative

- Swap 1 tablespoon apple cider vinegar and 2 tablespoons neutral oil for the mayonnaise. You will not reserve any of this dressing for drizzling.
- Cut the garlic powder, onion powder, and chili powder in half.
- Omit cheese or swap to vegan cheese or nutritional yeast.

Instructions

Heat oil in a medium sauté pan over high heat. Add corn in a single layer and do not stir for 2-3 minutes, or until corn begins to brown. Stir once and cook until crisp-tender, about 5 minutes total. Remove from heat and cool.

In a small bowl, whisk together mayo, 2 tablespoons of lime juice, garlic, onion and chili powder. Divide the mixture in half, reserving half for drizzling on top. Combine the corn with the mayo mixture, jalapeño, cilantro, feta/cotija and parmesan, stirring until well-incorporated. Drizzle with the remaining lime juice, the reserved mayo mixture, sprinkle with cheeses and any additional ingredients, as desired.

Handmade Flour Tortillas

Recipe courtesy of Small Batch Catering

Makes: 8 large/16 small tortillas | Prep Time: 15 minutes | Cook Time: 10 minutes



Ingredients

- 2 cups flour, plus extra for surface flouring
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3 tablespoons vegetable oil
- 1 cup boiling water

Instructions

In a large mixing bowl, combine flour, baking powder, and salt. Stir in vegetable oil, and slowly add boiling water. On a floured surface, knead the dough for 5-8 minutes, or until the dough slightly bounces back. If the dough is sticky, add more flour.

Line a large baking sheet with parchment paper or sprinkle with flour. For large tortillas, cut off a 2-inch handful of dough, roll in hand, flatten a bit, and place on the baking sheet. Repeat until all tortillas are formed. Cover the baking sheet with damp paper towels. Let the dough disks rest for 30 minutes.

Sprinkle a clean and dry surface with flour. Have a bowl of flour on the side for rolling (about 1/2 cup). Using a rolling pin, roll into very thin circles, about 10 - 12 inches in diameter. You can also use a tortilla press.

Heat a large nonstick skillet over high heat. Place tortilla in the skillet. When it starts to turn color, flip, about 30 seconds per side. Cook until slightly brown spots start to appear. Remove from heat. If serving immediately, cover with a clean towel to keep warm.

Repeat the process until all tortillas are cooked. Store the tortillas in a plastic re-sealable bag to keep fresh and moist. Re-heat a skillet with a small amount of oil.