

FLOUR TORTILLAS USING THE BOSCH PASTA ROLLER



- 2 cups flour
- 1/2 tsp salt
- 1/4 cup shortening
- 3/4 cups warm water

Recipe Instructions

1. Stir flour and salt together.
2. Cut shortening into the flour using the whisk attachment. Switch out for dough hook and add water.
3. Knead for 2-3 minutes.
4. Divide the dough into 8 pieces. Let dough rest for 10 minutes.
5. Heat skillet over medium-high heat.
6. Set pasta roller to the widest setting.
7. Flatten a ball of dough, dusting each side with flour.
8. Feed the flattened dough through the pasta roller.
9. Rotate dough 90 degrees and feed through the roller again.
10. Pull and stretch the dough to shape as needed.
11. Cook over medium-high heat for 5 to 15 seconds on each side.