

## Farro Tortillas

### Ingredients :

1 cup water  
2 Tbsp vegetable oil  
1/2 tsp salt  
3 – 3 1/2 cups farro flour

### Instructions :

Add water, oil, and salt to the Bosch mixing bowl, fitted with the Dough Hook Extender and the Dough Hook. Add about 2 cups flour and begin kneading on Speed 1. Gradually add additional flour until the dough forms a ball and cleans the sides and bottom of the bowl. Knead on Speed 1 for 3-4 minutes until the dough is smooth and elastic. Remove the dough from the mixer and place it in a plastic bag or cover it with plastic wrap. Allow it to rest for at least 30 minutes. Divide the dough into 8-12 pieces and roll each one into a ball. Use a rolling pin to roll the dough into circles. Cook each tortilla in a hot skillet about one minute, until lightly brown. Flip tortilla over and continue cooking on the other side for 30-60 seconds or until done. Alternatively, use an electric tortilla press to flatten and cook the tortillas



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