



**Tortilla Pressing and Cooking Directions:**

Cut two 8"- 9" circular sheets from a thin, plastic grocery bag or gallon-sized food/bread storage bag (without zip seal). We have found that parchment paper and Ziploc-type bags are too heavy of a material and do not easily peel off from fresh masa, once pressed.

Open the tortilla press. Lay one of the plastic sheets squarely on the surface of the press.

Break off approximately 32 grams\* of fresh masa (or whichever size you prefer). Roll the masa into a ball. Place the masa ball in the center of the plastic sheet that you have just laid out. Place the second plastic sheet on top of the masa ball.

With the top half of your fingers, slightly flatten the masa until it begins to adhere to the plastic sheet (this is to prevent the masa from shifting around when you close the press).

Close the tortilla press lid and apply pressure to the lid by pushing down on the lever.

Open the tortilla press lid and flip the now-flattened masa on its other side (do not peel the masa from the plastic sheets, quite yet). Close the lid and press again.

Remove the flattened masa/uncooked tortilla. Carefully peel away one plastic sheet at a time. It helps to hold the tortilla face up (flat in your hand) and first carefully peel off the top layer of plastic; then, flip the uncooked tortilla over (masa should now be directly touching your open-faced hand) and peel off the second plastic sheet.

Place the uncooked tortilla directly on a nonstick, high-heat surface (no oil required). Sear the first side for 20-30 seconds. Flip and sear on the second side for another 20-30 seconds. Finally, flip the tortilla to its original seared side and wait for the tortilla to puff, or soufflé.

Applying a bit of pressure to the outer half of the tortilla with your index finger can help coax along the puffing process (your goal is to trap steam within the tortilla so that it expands outward, creating a ballooning effect.)

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\*A 32-gram masa ball will yield about a 28-gram (1 oz.) cooked 6" tortilla.

*Disclaimer: These are handmade tortilla presses with subtle imperfections. Use caution when opening and closing the lid, minding its edges and corners, which can be sharp. Paint may wear in high-contact areas after extensive use. Please handle with care.*