**Tortillas**

**Ingredients:**

160 mL flour

2mL salt

30 mL olive oil

60 mL warm water

**Method:**

1. Put the flour and salt into mixing bowl.
2. Mix in olive oil with a spoon, and then gradually stir in warm water until the mixture starts to form the dough.
3. Knead on floured surface until smooth.
4. Divide the dough into 4 pieces.
5. Shape one piece of dough into a ball, and then flatten it.
6. Flour counter and rolling pin. Roll out dough into a circle, until it is thin as you can make it.
7. Heat frying pan until it sizzles when you sprinkle a drop of water onto it. Put tortilla in pan.
8. Cook for one minute, turn and cook other side for 30 seconds. Slide onto a plate. Repeat for remaining dough.