

# Corn tortillas **handling**

## Softtortillas / Tabletortillas

For this purpose we strongly recommend our **white**, **red** and **blue** tortillas!

### 1. Thawing:

Best results are achieved allowing Tortillas to thaw overnight in the fridge. In a hurry? Microwave tortillas in a resealable bag for about 1 minute. To prevent cracking and drying avoid thawing Tortillas at room temperature.

### 2. Heating:

a) Warm up thawed Tortillas on a very hot griddle or skillet turning them over until warm and flexible. To keep the tortillas warm immediately wrap them in dishcloth and place them in a tortillero\*; b) Wrap Tortillas (about 30 pcs.) in a dishcloth and either place them in a pot in a metal steamer basket and steam covered at medium heat for about 10 minutes; or place them in a plastic bag and heat in the microwave for about 2 minutes. To prevent from cooling, drying and cracking, immediately wrap them in a dishcloth and place them in a tortillero\*; c) Place 10 to 15 tortillas in a tortilla server\*\* and microwave for 1 minute.

\*Straw basket with lid \*\*container for heating in the microwave and serving

### 3. Storage:

After thawing, always keep tortillas, in an airtight bag, in the fridge.

Get the best out of our Tortillas!

  
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*Other uses:*

## Deep frying:

Our yellow corn tortillas are best suited for frying and making crispy tacos dorados (flautas), tostadas, taco bowls, taco shells and chips (totopos).



## Dripping in oil / or Salsa

Our corn tortillas are also great for making Enchiladas, Pastel Azteca (Mexican lasagna), etc ...

## Baked:

Last but not least, our corn tortillas are fantastic for making oil free Tostadas and Totopos in the oven as well.



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