1. Put the whole wheat flour, all-purpose flour, sugar, yeast, salt, milk, egg, and butter in the bowl of a stand mixer fitted with a dough hook. Mix on low speed until all of the ingredients come together, about 2 minutes. Increase the speed to medium and mix until the dough cleans the sides of the bowl, makes slapping noises against the sides of the bowl, is smooth, and doesn't stick to your fingers when you touch it, about 5 minutes.

2. Cover the bowl tightly with plastic wrap and let stand until slightly risen and soft and puffy, about 30 minutes.

3. Line a rimmed baking sheet with parchment paper.

4. Turn the dough out onto a lightly floured surface. Divide it into 10 equal pieces (each weighing about 3 ounces/90 g). Roll each piece into a ball. Keep the balls covered loosely with plastic wrap or a large plastic bag. Working with one piece of dough at a time (keep the rest covered with plastic wrap), use your hands to press and stretch the ball into a disk measuring 4 inches/10 cm in diameter.

5. Put 2 tablespoons of feta in the center of a disk and then enclose the feta, pulling the dough around the cheese and pinching the seams together to make a ball with the cheese in the middle. Flatten the ball and roll it into a disk, this time measuring 4 ½ inches/11 cm in diameter. Transfer the cheese-filled tortilla to the prepared baking sheet and continue the process with the remaining dough and cheese.

6. Set a large cast iron skillet or griddle over medium heat and let it heat up. Working in batches as necessary to avoid crowding, add the tortillas to the hot pan and cook until they’re browned on both sides, flipping them a few times as they cook, about 10 minutes total.

7. Eat the tortillas immediately while they’re hot or enjoy them warm or even at room temperature. Leftovers can be stored in an airtight container in the fridge then reheated in a hot dry skillet.

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