

TORTILLAS DE TIESTO

MAKES 10 (4 1/2-INCH / 11 CM) FILLED TORTILLAS; SERVES 3-6

314g / 11oz	FLOUR <i>whole wheat</i>
155g / 5.5oz	FLOUR <i>all purpose</i>
42g / 1.5oz	SUGAR
3g / 1 tsp	INSTANT YEAST
5g / 1 tsp	FINE SEA SALT
234g / 8.25oz	WHOLE MILK
42g / 1.5oz	EGG
155g / 5.5oz	BUTTER <i>unsalted, diced</i>
155g / 5.5oz	QUESO FRESCO <i>or Feta</i>

A *tiesto* is a flat clay pot traditionally used in Ecuadoran cooking for many purposes, including these griddled *tortillas*—which should not be confused with Mexican corn tortillas or Spanish potato tortillas. Made with an ever-so-sweet whole wheat dough that's kept soft with plenty of butter and milk, the *tortillas* are filled with a bit of salty white cheese (feta works very well) and then griddled until charred in spots. The crunchy exterior yields immediately to the tender nutty interior. Often sold on the street as snacks, these *tortillas* go perfectly with a cup of Morocho.

Recipe printed with permission from The Hot Bread Kitchen Cookbook: Artisanal Baking from Around the World by Jessamyn Waldman Rodriguez and the bakers of Hot Bread Kitchen with Julia Turshen (Clarkson Potter).

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.

Keep finished rounds covered loosely with plastic wrap as you prepare the remaining ones.

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 1/2 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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ECUADORAN TORTILLAS DE TIESTO

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