

#01 – Fava Tortillas

Yield: 15 Tortillas (7.5 portions)

Ingredient	Mass	Volume	Method
Potato Starch*		1 Cup	Step # Step Description
Heat Treated Fava Flour		1 Cup + 2 Tbsp	1) In stand mixer, fitted with dough hook attachment, add all ingredients.
Xanthan Gum		1 tsp	2) Starting on low speed, mix for 1 minute. Turn speed up to medium and mix for another 2-3 minutes until dough is well combined. Texture should be soft, pliable, but not sticky.
Salt		¼ tsp	3) Remove dough from mixing bowl and wrap in plastic wrap. Set aside and let rest for 15-20 minutes.
Canola Oil		¼ Cup	4) Portion out 2 T (40g) of dough and roll into a ball. Sandwich the dough ball between two pieces of parchment and using a rolling pin, roll into an 8" round. It should be thin enough to see your hand through the tortilla.
Baking Powder		½ tsp	5) Heat a large non-stick pan on medium high heat. Once pan is hot, place tortilla on pan. You should see small bubbles start to form in the tortilla almost immediately. Cook for about 2 minutes per side until

