

Chef's Tips & Tricks for Tortilla Dough



- **Slacking & Preparation**

- Slack out tortilla dough balls in the cooler overnight, or for 2 hours at room temperature.
- While slacking, cover dough with plastic wrap to prevent it from drying out or forming a skin.
- Dough should be at room temperature before pressing for best results.

- **Pressing Techniques**

- Always follow the manufacturer's instructions for your dough press.
- If using a DoughPro:
 - Spray the bottom press surface with pan release.
 - Place one dough ball on the press.
 - Spray the top of the dough with pan release before pressing.
- If using a Besco or other press:
 - Flour the dough ball lightly before pressing.
 - Always follow the manufacturer's instructions for your dough press.
- Griddling
 - Maintain a griddle temperature of 450°F to 500°F (adjust as needed based on equipment).
 - Cook tortillas on a griddle for 45 to 60 seconds per side.
- Handpress
 - In a clockwise motion, roll dough from center, turning after each pass, then roll again through the center until desired size.