



# *La Cantina Tortilleria*

*Authentic Nixtamal Corn Tortillas Crafted on Gotland*



**Thank you for trying our artisanal corn tortillas crafted in the ancient Mayan Nixtamal process! Our tortillas are par-baked, for the freshest flavor and require cooking prior to serving.**

**Heat “Comal” or cast iron skillet to 180C. Place tortillas directly into ungreased pan for 40 seconds. Flip tortilla and heat for an additional 40 seconds. Done! A towel or tortilla warmer can be used to keep tortillas warm when serving.**

**Store remaining uncooked tortillas in the refrigerator using an air-tight bag or container.**

**Totopos or Mexican corn tortilla chips can be made with any remaining uncooked tortillas or any that are nearing expiration.**

**Cut tortilla into quarters and Fry in oil for 2 to 4 minutes or until crisp. Remove from oil and immediately salt.**

[Gothems Cantina Y Casitas](http://www.gothemscantinaycasitas.com)

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