Spelt & Einkhorn Flour Tortillas

Scaled for Custom scale • Target dough: 1,304 g • Hydration: 68.6%

Ingredients

- 540 g wheat berries, Spelt
- 160 g wheat berries, Einkhorn
- 14 g sea salt
- 10 g baking soda
- 100 g extra virgin olive oil
- 480 g water (HOT water)

Directions

1. Mill the grains into fine flour.
2. Add sea salt and baking powder, and mix together so everything is evenly distributed.
3. Mix the olive oil into the flour mixture until sandy, then add in HOT water.
4. Mix together until well incorporated. I used a danish dough whisk.
5. Cover tightly and let rest at least 30 minutes.

SCALING AND SHAPING:

7. Divide into 8 equal dough balls. I eyeballed it by forming a square and dividing into quarters, then divide each quarter in half. Roll into balls.
8. Let the dough rest another 15 minutes before rolling out into thin 9 - 10 inch circles.
9. Heat a skillet or comal to 450 F. Cook each one for about 20 second on one side, flilp, and a few seconds later flip it back over again. Cook for about a minute total before removing from the skillet.
10. Keep tortillas on a plate or something covered with a towel, so the steam stays in them, and keeps them soft.

Notes