

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SC Oil™

Flavor Description:

A clean and light chargrilled note with a mild, meaty component.

Soft Corn Tortilla Shell



Yield: 735 gm. Serving: 12 tortilla shells – 61 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>Grillin' SB Oil</i>	0.14	0.01	4.0	0.54%
Masa harina (corn flour)	16.05	1.0	455.0	61.90%
Water, lukewarm	9.59	0.6	272.0	37.01%
Salt, kosher	0.14	0.0	4.0	0.54%
Total	25.93	1.6	735.0	100.00%

Method of Preparation:

1. Place the masa harina, salt and **Grillin' SC Oil** into a mixing bowl. Mix well.
2. Then add the water, kneading the dough with your hands.
3. Dough should come together and pull away from the sides of the bowl.
4. Measure off a 61 gm. piece of the dough and roll out to 5-6" diameter. Or use a tortilla press to ensure consistency in thickness.
5. Place a griddle pan or cast iron flat pan on a medium flame.
6. Lightly spray the pan with pan coating and allow pan to reheat, approximately 15 seconds.
7. Place the dough on the pan and cook for 45 seconds to 1 minute.
8. Flip the dough over and cook the other side for 45 seconds to 1 minute.
9. Repeat process for remaining shells.

Research Chef Evaluation of Grillin' SC Oil:

Grillin' SC Oil adds a soft chargrilled note to the corn tortilla shell. This flavor complements any number of fillings that can be rolled into the tortilla.

* Developed by Red Arrow Culinary Specialists