

# RED ARROW INTERNATIONAL Culinary Creations

## CharDex H™

### Flavor Description:

Provides a hearty smoke taste  
in a spray-dried form.



# Smoked Tomato Tortilla

Yield: 565 gm.

Servings: 20 tortillas – 28 gm.. each

### FORMULA: \*

#### **Ingredients:**

	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharDex H</b>	<b>0.02</b>	<b>0.0</b>	<b>0.70</b>	<b>0.12%</b>
Flour	10.58	0.7	300.0	53.13%
Salt	0.28	0.0	8.0	1.42%
Baking powder	0.25	0.0	7.0	1.24%
Vegetable shortening	3.17	0.2	90.0	15.94%
Water	5.29	0.3	150.0	26.56%
Tomato; dried, powder	0.32	0.0	9.0	1.59%
<b>Total</b>	<b>19.9</b>	<b>1.2</b>	<b>564.7</b>	<b>100.00%</b>

### Method of Preparation:

1. Combine the flour, salt and baking powder.
2. In a food processor combine the vegetable shortening and the flour mixture until a coarse corn meal consistency is achieved.
3. In a mixing bowl, combine the flour/vegetable shortening mixture with the **CharDex H**, tomatoes and half of the water. Knead dough for 20 seconds and form into a ball.
4. Gradually add the remaining water while working the dough. Knead the dough for 3 to 5 minutes longer. The texture of the dough should be soft and wet, but not sticky.
5. Divide the dough into 28 gm. pieces. Roll each piece into a ball and let rest for 5 minutes.
6. Heat a cast-iron skillet over medium-high heat.
7. Roll each piece of dough into as thin of a circle as possible.
8. Carefully place each circle into the skillet. Cook for 35 to 40 seconds, until bubbles appear on the tortilla surface. Flip the tortilla and cook for an additional 5 to 10 seconds on the other side.

### Research Chef Evaluation of CharDex H:

**CharDex H** adds a hearty smoke note that complements the tomato flavor and gives a hearth-fired taste to the tortilla.

\* Developed by Red Arrow Culinary Specialists