

## Gluten Free Select Mexican Tortilla Wrap



### Preparation time

20 minutes



### Cooking time

4 minutes



### Makes

6-8

### Recipe Description

A great Mexican twist on the classic 'tortilla wrap' - a chilli and coriander wrap great for filling with grilled meats and oven roasted vegetables. Top with a spoonful of soured cream, tomato salsa or guacamole before rolling up. <

### Ingredients

250g Glutafin Gluten Free Select Bread Mix | Glutafin  
1 tsp gluten free baking powder  
1 tsp cumin seeds  
1 tsp gluten free mild chilli powder  
pinch of salt  
2 cloves garlic (crushed)  
2 tbsp fresh chopped coriander leaf  
175ml water  
300ml carton soured cream  
1 medium egg  
sunflower or vegetable oil, for frying

### Method

1. Place the bread mix into a medium size bowl with the other ingredients. Stir with a fork to make a smooth runny batter.
2. Ladle 3 tablespoon quantities into a large lightly oiled, hot non stick frying pan. Spread out mixture with the back of a tablespoon dipped in water to make the tortilla as thin as possible.
3. Cook until the batter has set. Turn over and cook until the tortilla is evenly golden. To cook the rest of the batch, repeat the process by removing the pan from heat and reapplying oil and 3 tbsps of batter. Then return to the heat and spread the batter as before with the back of a spoon dipped in water.
4. Stack tortillas between greaseproof and keep warm until all the batter is used.
5. Fill with a savoury filling and roll up or fold and serve.