

CHICKPEA TORTILLAS

INGREDIENTS

- 1 cup chickpea flour
- 1 cup soda water
- 1 teaspoon baking soda
- salt as needed
- 5 tablespoon of olive oil



PREPARATION

Mix the water, the baking soda and the chickpea flour, stirring constantly with a whisk to prevent lumps.

When these ingredients are completely mixed, add the oil and salt.

Let the batter rest for at least half an hour (longer if you can)

Preheat a lightly greased 9-inch frying pan over medium heat.

Pour about $\frac{1}{2}$ cup of batter into the pan and swirl to coat the bottom.

Let cook for 2-3 minutes or until you see the edges start to dry out. You will easily be able to slide your spatula underneath the tortilla when the bottom is fully cooked and ready to be flipped.

Flip and cook for an additional 30-60 seconds, then remove from pan and repeat with another $\frac{1}{2}$ cup of batter.

If you use a crepes pan normally you don't need to re-grease the pan between tortillas, but if your tortillas start sticking to the pan, add a little oil to the pan and swirl it around before adding the batter. Then lay the cooked tortillas flat on a plate, slightly overlapping each other.