

Sourdough Discard Tortillas

Slack dough, a long rest, and a dry pan as hot as it gets.

8 TORTILLAS • 1 HR • 1/16 IN • HIGH, DRY • 30-45 SEC

THE DOUGH

210 g	All-purpose flour (1¾ c)
110 g	Sourdough discard, unfed, straight from the fridge (½ c)
100 g	Warm water, around 105°F (7 Tbsp)
54 g	Avocado oil (¼ c)
4 g	Salt (½ tsp)
2 g	Baking powder, optional (½ tsp)

METHOD

1. Whisk the discard, oil, and warm water together until smooth.
2. Add the flour, salt, and baking powder. Mix to a shaggy dough, then knead two minutes until it comes together. It should feel tacky and slack. Leave the stickiness alone, it's what keeps them soft.
3. Cover with a damp towel and rest an hour on the counter, or overnight in the fridge. The rest hydrates the flour and relaxes the gluten, so they roll thin without springing back.
4. Divide into 8. Roll each one on a lightly floured surface to 7 or 8 inches across, about a sixteenth of an inch, nearly translucent.
5. Heat dry cast iron over high until a drop of water skitters across it. No oil in the pan.
6. Cook 30 to 45 seconds, flip when bubbles rise and the edges set, then another 20 to 30 seconds. You want pale with brown freckles, not evenly browned. The longer they sit in the pan the more water you drive off, and water is what keeps them foldable.
7. Stack each one directly on the last in a towel-lined bowl and keep it covered. The steam trapped between them is what keeps them pliable.

Storage. Airtight, 3 to 5 days. Freeze with parchment between each.

Reheat. Ten seconds a side on a dry pan, or 15 seconds in the microwave under a damp paper towel.