

## Kai, Chefs!

Do you cook your own meals? If not, why not give it a go? Join us in Mission Deli today to learn how to make your own lunch and treat those you're living with to a delicious slap-up meal!

As our new chefs, you are now in charge of the kitchen. Your first task is overseeing the food preparation and making sure that everything is correct and in place before we start cooking.

### The preparation checklist is as follows:

- Make sure all work surfaces are clean and crumb-free
- Your cooking utensils are readily available
- Have all ingredients organised and weighed out
- Everyone in the kitchen has freshly washed hands

Today we will be making tortillas! Sounds simple enough, but have you ever tried making them from scratch? If not, now is your time to shine!

### Ingredients:

125g of flour  
1/2 teaspoon of salt  
2 tbsp of vegetable oil  
Water



1. In a large bowl, stir together the salt and the flour.
2. Carefully make a well in the centre of the dry mixture and add in 5 tablespoons of warm water and the oil.
3. Use your hands to mould the mixture into a dough. Shape the dough into a ball shape.
4. Plonk the mixture on a floured work surface and knead for 5-10 mins.
5. Wrap the dough in clingfilm and let it sit for 20 mins.
6. Divide the dough into 4 portions and roll out on a floured work surface. (Each tortilla should be about 3mm thick!)
7. **Get a grown up to help you with this part!** On a low heat, fry each side of the tortilla for about 20 seconds. Press down on the tortilla with a spatula to ensure every part touches the pan.
8. Repeat that method with the other balls of dough, then it's time to get creative with your freshly-made tortilla wrap!

Top off with tomato sauce & cheese to make a delightful mini pizza!



Roll up with chicken & salad to make a scrumptious wrap!



Fry again with cheese & ham to make a delicious quesadilla!



There are LOADS of ways we can jazz up these tortillas to make them super tasty!



Add chocolate spread and strawberries for an alternative take on a pancake?



However you decide to eat your tortilla, let us know by tagging your pictures @KidZaniaLondon and see what other delicious recipes other chefs are cooking up by following the hashtag #KidZaniaAtHome.