

High-in-protein tortillas

Ingredients used

OmniCol™ 110

Recipe suggestion

In this tortilla, the OmniCol™ 110 increases the protein from 5.58 to 10.90 g per 100 g tortilla. The OmniCol™ 110 is a powdered protein, creamy white in colour and neutral in taste and smell. It can go directly into your recipe as a clean label ingredient.

Ingredients	Amount
Wheat flour	54.27
Hot water	24.42
Butter	13.57
OmniCol™ 110	5.43
Baking powder	1.36
Salt	0.95
Total recipe	100.00 %

Nutrition facts:	per 100 g:
Energy	1308.55 kJ/311.65 kcal
Fat	11.83 g
Saturated fat	7.49 g
Carbohydrate	39.20 g
Protein	10.90 g
Salt	1.22 g

Production procedure

1. Mix wheat flour, baking powder, salt, OmniCol™ 110 and butter. When well crumbled, add water a little at a time, until the dough becomes firm.
2. Form the dough into balls of about 50 g each.
3. Leave the balls for 10 minutes, and let them rest under a towel, and then roll them flat with a rolling pin. They should be 20-25 cm in diameter, and they should be so thin that you can almost see through them.
4. Roll out the tortillas and place on a hot pan for 15-20 seconds on each side, and serve.