



WILD TORTILLAS

ALWAYS DELICIOUS

To Mexicans, tortillas are bread. If you know how to make tortillas you will be able to make more authentic enchiladas or tacos. Tortillas can be fried, eaten plain, baked, topped with sauces or served with any filling. In this recipe we will use minced venison meat as well as Rabbit or pheasant.

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Ingredients

Tortillas

250 g Masa Harina (corn flour)
350 ml boiling water

Rabbit or pheasant filling

150 g rabbit or pheasant
1 onion, finely chopped
1-2 garlic, minced
1 Fresh chili, or as you like
1 lime, juice
Salt, pepper & Olive oil

Red wild meat filling

150 g deer or other red meat, minced
1 handful kidney beans
1 onion, finely chopped
1 tsp paprika
½ hot chili powder
100 ml venison or beef stock
1-2 garlic, minced
1 Fresh chili, or as you like
Salt, pepper & Olive oil

Method

Start with the tortillas. In a mixing bowl, mix corn flour and salt and slowly add hot water. Form into a dough, knead thoroughly. Dough should be smooth and elastic. Form dough balls. Sprinkle dough with flour to keep from sticking. Keep dough covered while making the tortillas.

Heat griddle, but do not grease. Take a dough ball and make a circle using your hands. Using your fingers make small indentations all around the circle. With a rolling pin, flatten dough to make a circle. Take to griddle and cook. Leave on griddle until bubbles form. Turn and cook other side. Turn only once. Place hot tortillas on a plate.

Tortillas can be warmed later in the microwave. To do so, wrap tortillas in wax paper and heat for a few seconds.

Next, prepare the spicy tomato salad. In a bowl add roughly chop tomatoes, minced garlic, finely chopped red onions and finely chopped fresh red chili. Sprinkle with olive oil and press lime juice on top. Add fresh coriander and mix it all, set aside.

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Ingredients

Spicy tomato salad

300 g. tomatoes
½ fresh red chili
1 garlic, minced
1 lime, juice
½ red onion, finely chopped
1 handful fresh coriander
2 tsp olive oil
Salt, pepper

Topping

1 Avocado
2 fresh lime
Fresh coriander

Method

Now, prepare the fillings in two different pans. One pan for minced meat and one pan for the chopped pheasant or rabbit.

Start with onions. Fry on medium heat until they turn translucent. Next add the garlic and chili and fry for another 2 minutes. Now add the rabbit or pheasant meat and cook through. Season with salt, pepper and lime juice. Follow the same steps for the minced venison filling. Simply add the beans at the very end of the cooking process.

Now it is time to serve up. Serve tortillas with meat, avocado, spicy tomato salad, fresh coriander, a spicy sauce and some fresh lime juice.

Happy cooking & Bon appétit.

