

Tortilla Chips

Make the Corn Chowder recipe (page 52) adding the golden flax seed meal and psyllium powder as described in the Corn Tortillas recipe (page 53). Follow Corn Tortilla recipe directions to spread your mixture. Dehydrate for 3-4 hours, remove Paraflexx sheet, using second tray to flip tortillas, score into desired shapes and continuing dehydrating until completely crispy (approximately 4 more hours.)

tortilla tips:

To prevent the edges from curling when drying tortillas, wraps or crepes place a dehydrator grid sheet only on top of your tray once it's flipped.

If tortillas should take on a bit of moisture from the environment (cupboard, refrigerator, or freezer) place them back into the dehydrator and dry them until they reach their former consistency.

useful template:

A tool that chefs find especially helpful: a food grade acrylic **TEMPLATE** that fits directly over the Excalibur dehydrator trays to help create four uniform 6 inch tortillas, wraps, or crêpes quickly and easily. Easy to wash and store, bring it out for production mode, teaching, or just for extra help making things round. A **Rawsome Creations** exclusive, available only at RawsomeCreations.com !