

## TLAYUDA

*(adapted from Marcela Valladolid)*

### *for topping:*

1 tablespoons vegetable oil  
5 ounces raw pork chorizo  
One 16-ounce canned refried pinto beans

### *for tortilla base:*

2 cups instant corn masa  
1/4 teaspoon salt  
1 + 1/4 cup water  
1 tablespoons vegetable oil

### *for final assembly:*

1/2 cup Oaxaca cheese  
Iceberg lettuce, shredded  
Salt and freshly ground black pepper  
Crumbled queso fresco  
Mexican crema

For the chorizo and bean topping: In a large heavy saute pan, heat 1 tablespoons oil on medium-high heat. Add the chorizo and cook until crisp, about 6 minutes. Remove from the heat and reserve. Heat the beans on low heat or in a microwave until very hot and easy to spread. Reserve, keeping warm.

For the tortillas: Combine the corn masa, 1 cup of water and salt in a large mixing bowl. Mix thoroughly by hand to form a soft dough, about 2 minutes. If the dough feels dry, add more water (one tablespoon at a time). You may not need to full 1/4 cup water left.

Heat a 12-inch cast-iron or heavy skillet. Place a piece of parchment paper on a flat surface. Put half of the dough onto the parchment paper and place another piece of parchment paper on top. Using a rolling pin, roll out the dough until it is 1/4-inch thick and 10 inches in diameter. Drizzle the oil into the hot skillet and place the rolled out masa dough into the skillet to cook for about 2 minutes. Turn over to cook on the other side.

Spread 1/2 cup of the warm refried beans onto the cooked side of dough. Add 1/4 cup Oaxaca cheese and 1/2 cup cooked chorizo. Continue to cook for until the cheese is melted, another 2 to 3 minutes. Remove the pizza from the pan onto a round serving platter. Top with the iceberg lettuce. Season with salt and pepper. Sprinkle with crumbled queso fresco and a drizzle of Mexican crema. Cut into wedges and serve immediately. Repeat with the remaining half of dough and toppings.