



Created  
for ages  
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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
- Have all ingredients organised and weighed out
- Your cooking utensils are readily available
- 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!

**Kai Kals. I'm Urbano.** I love to explore and experiment! It doesn't matter where or how, I always look at finding new ways of doing things. That's why I'm trusted with the Right to Know.

### Ingredients:

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



One of my favourite things to experiment with is food! I love trying out new recipes and exploring new flavours. combinations.

You will often find me in KidZania's very own Wrap Factory. Wraps are my favourite! Yum!

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!



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?

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



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.