



WHEAT TORTILLAS with Avocado Salsa

INGREDIENTS - For the salsa:

2 large, aromatic tomatoes, diced
1 small, tender garlic clove, minced
1 minced shallot
1 diced avocado
2 tablespoons chopped cilantro
1 fresh, finely-chopped red chili pepper
4 tablespoons neutral vegetable oil
Approx. 3 tablespoons lime juice
1 heaping teaspoon brown cane sugar
Salt
A little Tabasco

INGREDIENTS - For the tortillas:

½ teaspoon coriander seeds
5 allspice berries
5 black peppercorns
125 ml water
1 pinch salt
200 g flour
50 g fine polenta
1 tablespoon oil

INGREDIENTS - For the topping:

1 can kidney beans (240 g drained weight)
50 g coarsely grated Gouda
4 tablespoons crème fraîche
4 medium eggs
Salt, pepper

INGREDIENTS - For the garnish:

1 lime cut into quarters
Several cilantro leaves

PREPARATION:

Toast the coriander seeds, allspice berries, and peppercorns in an ungreased pan until fragrant, then grind them finely with a mortar and pestle.

Combine all the dough ingredients with the crushed spices, knead briefly, and let stand for 10 minutes.

Shape the dough into 4 balls, cover, and let stand for another 45 minutes. Place the pizza stone on shelf level 1 and preheat the oven to 275°C pizza setting. Heat the stone for 20 minutes.

Chop all the ingredients for the salsa,

... mix them together and ...

... add Tabasco to taste. Place the salsa in the refrigerator.

On a lightly floured work surface, roll out the dough into 4 very thin, round tortillas.

Place one of the tortillas on a floured wooden pizza peel and top it with one quarter of the drained kidney beans and crème fraîche.

Beat an egg and place it in the center of the tortilla. Season the tortilla with salt and pepper and top it with a little salsa. Sprinkle it with grated Gouda.

Bake each tortilla on the stone for 4 to 5 minutes until crisp.

Serve with the remaining avocado salsa, the lime quarters and several cilantro leaves.