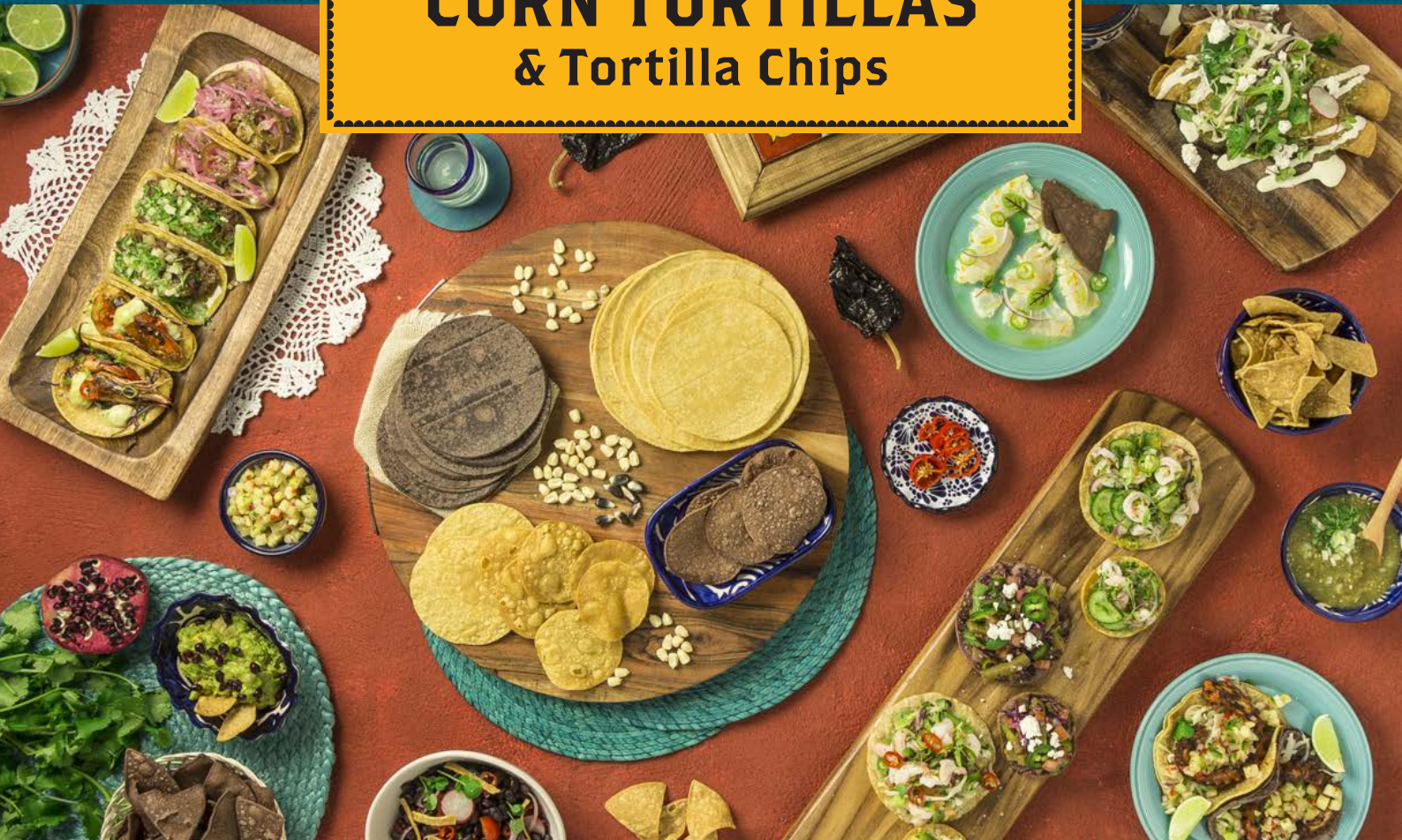




LaTORTILLERÍA

Australia's Most Authentic Mexican
CORN TORTILLAS
& Tortilla Chips



**OUR AWARD-WINNING TORTILLAS ARE USED
& RECOMMENDED BY THE TOP CHEFS
& RESTAURATEURS ACROSS AUSTRALIA**

“La Tortilleria make the best & most authentic tortillas I’ve been able to find in Australia. They create a genuinely great product.”

Toby Wilson; Owner & Head Chef, Bad Hombres & Ghostboy Cantina

“As the product is made from fresh ground corn, the texture, flavour, freshness & nutritional quality in the product is unrivalled.”

Tim McDonald; Co-founder & owner of Fonda Mexican Restaurants

“The best & most authentically flavoured Mexican foods in Australia. Their nixtamal corn tortillas are truly world class & a prerequisite for the serious foodies, chefs & restaurateurs.”

**Paul Wilson; Chef, Restaurateur & Author of
‘Cantina’ & ‘Taqueria’ recipe books**

OUR PRODUCTS ARE:

- Gluten free
- Free of all major allergens
- Vegan
- Certified non-GMO
- Preservative free
- Wholegrain



**Our white corn is
grown locally in NSW**

You can't make a great taco without a great tortilla. And not all corn tortillas are created equally.

We craft our tortillas from beginning to end, starting with the raw corn kernel, grown by local farmers. No imported 'instant' tortilla flour, no *masa harina*. Just whole grain corn: cooked, soaked overnight and stone-ground on site, all within 24 hours of being flame-baked into fresh tortillas. This is the way it's always been done by the Aztecs and Mayans, and the way it's still done today in the villages of Mexico. It's like the difference between instant coffee and freshly ground real coffee. It's hard work, it takes longer, but it's worth it.



Harvest Australian grown corn



Cook whole grain kernels in water and lime



Soak overnight in limewater to release the nutrients



Stone grind in the molino (mill)



This makes masa (dough)



Press and cook tortillas



Stack in piles



Corn Tortillas

Available in white corn or blue. Our white corn tortillas have an authentic yellow appearance, and the strength, malleability and real corn taste that comes from making them from scratch. Our blue tortillas have a slightly sweeter and nuttier flavour that tastes as good as it looks.

Ingredients: Corn & sea salt

Size	Packs per ctn	Qty per pack
8cm / 3"	5 x 500g	98
11cm / 4.3"	10 x 1kg	78
12.5cm / 5" *	10 x 1kg	59
14.5cm / 5.7"*	10 x 1kg	47
16cm / 6.3"	10 x 1kg	37
20cm / 8"	10 x 1kg	24
25cm / 9.8"	10 x 1kg	16
29cm / 11.5"	10 x 1kg	12

* Available in Blue



Totopos (Tortilla Chips)

Artisan tortilla chips, cut and hand-fried from our corn tortillas.

These are not your average corn chip.

Ingredients: Corn, non-GMO canola oil, sea salt

Product	Carton size
White Corn Totopos	2kg box containing 2 x 1kg bags
Blue Totopos	2kg box containing 2 x 1kg bags



Tostadas

Hand-fried from our nixtamal corn tortillas. Crispy yet strong, these are a perfect base for ceviche, guisado slow-cooked meats, or any creative topping.

Ingredients: Corn, non-GMO canola oil, sea salt

Size	Packs per ctn	Qty per pack
Canapé White Tostada, approx. 7cm / 2.8"	2 x 500g	Approx. 100
Canapé Blue Tostada, approx. 7cm / 2.8"	2 x 500g	Approx. 100
10cm / 4" White Corn Tostada	9 x 300g	30
10cm / 4" Blue Tostada	9 x 300g	30

Mexican Food Consulting Service

We're the experts in Mexican food. We've helped Mexican restaurants across the country achieve their ideal menu, and we can do the same for you. Concept development, recipe creation, costings, management strategies and more.

Chat with us today to find out how we can work together.



Ask us for a sample and taste the difference for yourself.

Deliveries Australia-wide. Contact us to put you in touch with your local distributor.

La Tortilleria
1300 556 084
hola@latortilleria.com.au

@latortilleriaau