

BABISH

🔍 tortilla sombrero



TORTILLA SOMBRERO INSPIRED BY DESPICABLE ME 2



cook: **2 h 20 min**



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— + **4 servings**

US **original** metric

BABISH



TORTILLA SOMBRERO

- 10 oz masa harina
- 10 oz flour
- 2 tbsp kosher salt
- 5 oz lard, cubed
- 10 oz water, hot (180°F)
- 24 oz neutral oil
- As needed guacamole (see recipe below)

Guacamole

- 4 avocados, ripe
- 1 small red onion, finely chopped
- 1 jalapeno pepper, seeds removed + finely chopped
- ½ cup (loosely packed) cilantro leaves, chopped
- 3 cloves garlic, minced
- 2 ½ Juice from limes (or to taste)
- 1 tsp cumin
- To taste kosher salt
- To taste freshly ground black pepper

TOOLS

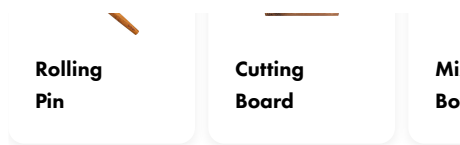
- Rolling Pin
- Cutting Board
- Mixing Bowl
- Mini Prep Bowls
- "Clef" Knife

BABISH COOKWARE

TORTILLA SOMBRERO

1. Prepare a large 12-inch cake pan with an inverted 6-inch bowl in the center with non-stick spray. The mold should resemble the shape and size of a sombrero or large hat.
2. Combine masa, flour, salt, and lard in the bowl of a stand mixer fitted with a paddle attachment. Combine for about 30 seconds or until the lard is well distributed.
 - 10 oz masa harina
 - 10 oz flour
 - 2 tbsp kosher salt
 - 5 oz lard, cubed
3. With the mixer running on low, add enough water to fully hydrate the dough. The mixture should form one mass with no dry spots.
 - 10 oz water, hot (180°F)
4. Remove the dough from the bowl and knead by hand until the dough no longer sticks to the table, about 5-10 minutes.
5. Cover the dough in plastic wrap and refrigerate for 1.5 hours or until chilled and firm.
6. Split the dough into three roughly equal sections. Roll each section out and then fold it over itself to strengthen the gluten network. Turn the dough 90° and repeat the rolling and folding process. Wrap the dough sections in plastic wrap, then refrigerate for another 15-20 minutes.
7. Roll out the first section into a 9-inch circle, about 1/16 inch thick. Carefully drape the dough over the 6-inch bowl of your mold. Don't worry if there are any rips or overlapping. Press the dough into the mold and patch the holes with the extra dough.
8. Roll out the second section into a 14-inch circle, about 1/16-inch thick, cut out a 6-inch round out of the middle and then drape the dough over the mold. Press the dough into the sides of the cake pan and connect the dough to the already covered dome.
9. Finally, roll out the last section into a rectangle about 19 inches long and 3 inches wide, and again, about 1/16-inch thick. Cut the rectangle in half lengthwise to create two equal strips

BABISH



See all Babish cookware

sombrero.

10. Bake at 300°F for 1 - 1.5 hours or until crispy but still a pale yellow color. Remove the tortilla sombrero from the oven and carefully release it from the mold. If the dough looks soft, put it back into the oven for another 20 minutes and then, try again.

11. Meanwhile, preheat oil in a small pot to 375°F.

24 oz neutral oil

12. Remove the sombrero from the oven.

13. Place the sombrero over a rack laid on top of a large roasting pan. Very carefully, ladle the hot oil over the hat.

14. Place the sombrero on a sheet tray lined with paper towels and let cool for 15 minutes before filling with guacamole and/or wearing.

As needed guacamole (see recipe below)

Guacamole

1. Combine all ingredients in a medium bowl and mix with a fork until incorporated but still chunky.

- 4 avocados, ripe
- 1 small red onion, finely chopped
- 1 jalapeno pepper, seeds removed + finely chopped
- ½ cup (loosely packed) cilantro leaves, chopped
- 3 cloves garlic, minced
- 2 ½ Juice from limes (or to taste)
- 1 tsp cumin
- To taste kosher salt
- To taste freshly ground black pepper

2. Use immediately, or cover with a piece of plastic wrap directly on the surface of the guacamole and refrigerate until ready to use.

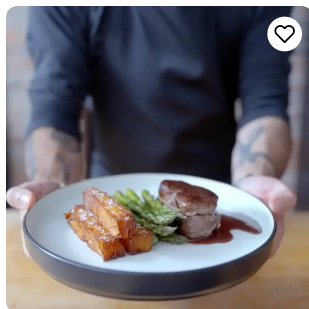
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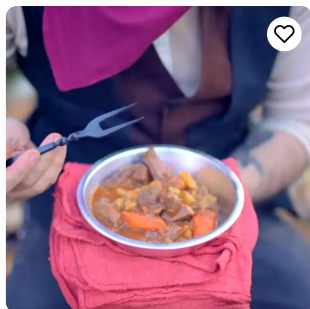
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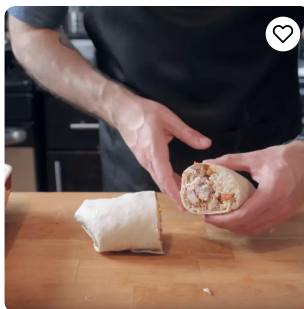
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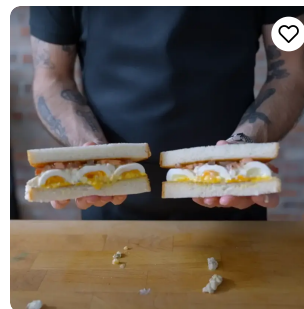
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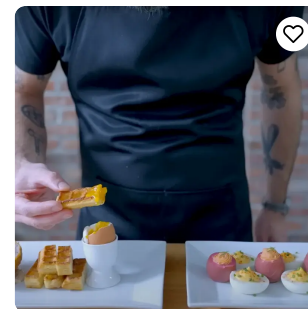
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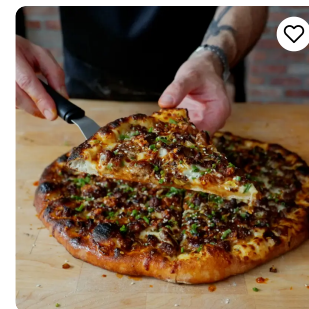
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