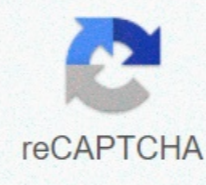




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Made in mexico cast iron

The Latin American Griddle Komal Earthenware komal cast-iron of Komal size is a slippery, flat griddle commonly used in Mexico, Central America, and parts of South America to cook tortillas and arepas, grilled spices and beans, sear meat, and generally provide food. The same cooking utensils are called budare in South America. Some concave comals are made of barro. It is still made and used by residents of Mexico and Central America. Komal is similar to american griddle or Indian tava, and is often used and called exchange with this. Komal for home use is usually made of heavy cast iron, and has the size to load it as if it is one burner in the kitchen (round) or two front burners to return (longitude lengthwise). [1] In many indigenous and pre-Hispanic cultures, this comedy is passed down from grandmother to daughter, the idea that commas tempted over the years of use will heat up faster and cook cleaner. The history of such cooking methods dates back to the pre-Columbian era, when hominy-powdered tortillas were cooked on a komal over an open fire. Komal is also used to burn coffee and cacao beans. The word komal comes from the Aztec Nahuatl comalli. Originally they were thin pieces, with slightly raised edges. They are found at archaeological sites throughout Central America, with the earliest examples date to 700 BCE. [2] See also Tava Mitad ^ Chelsie Kenyon Reference. Knack Mexican Cuisine: A Step-by-Step Guide to Authentic Dishes Made Easy. Rowman & Littlefield, what's going on? Pp. 12- ISBN 978-0-7627-6206-4. i Paula E. Morton (October 15, 2014). Tortillas: Cultural History. Unm Akhbar. p. 14. ISBN 978-0-8263-5215-6. 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The word Komal is derived from the Aztec Comalli. Today komal is part of the Mexican cuisine and culture that can be found in every Mexican house and modern kitchen. Komal is an easy griddle, small, flat or longitude or finesse used for cooking tortillas, quesadillas, sopes, tlacoyos and other period foods; used for ass seeds, nuts, dried chile and other spices; charring tomatillos for salsas, fresh chile, tomato, onion and garlic; as well as cooking vegetables such as nopales, sear meat, and providing food. Traditionally, komal has been made with clay for centuries. Today the komal for home use is made of heavy cast iron, steels stainless, aluminum and comes in all size; round to load more one kitchen burner and elongated longitude corresponding to two burners. Most komals are raw, un-treated or un-ignited and require before using it. In Many Hispanic Natives komal is passed down from grandmother, to mother, to daughter with the idea that comals passed down from generation to generation will maintain the taste memories of their cooking lives and they will cook cleaner and hotter faster. MexGrocer.com bring the best high quality Komal so you can start making lzzat quesadillas, salsas with tomatillos and blister chiles really in your own home. For your cooking kitchen, you don't need a large komal, use a round of Komal Cast iron plates, all Mexican metal black-coated grilles. If you need something bigger and fancier Komal – Cast Iron Griddle with a wooden holder – Komal de Fierro or Komal de fierro Redondo #2/ Round Skillet Komal #2 Metal Plate Griddle in different size suits you, you will have more space to cook your favorite food and cook more tortillas. If you have a large family and need to cook a lot of tortillas then use komal or pour a 17 inch iron plate: large iron plates are used to make tortillas and cili blisters and use them as cauldrons of fajita and quesadillas. Or Komal de fierro Ovalado/Oval Skillet – Small Cast Iron both fit well into the top two burners over the kitchen. If you like fajitas, get Set Platter Cast Iron Fajita. It is the perfect way to serve hot beef, chicken, pork and vegetables. It was made of the heavy task of removing iron plates and welded wood under the whore for a long life. It is suitable for cooking health-effective foods. Set Platter Cast Iron Fajita makes the perfect gift for any ceremony. Packages include: Cast iron plate, wood under the sailor, and easy to control. If you own a Mexican food restaurant, you definitely shouldn't be without an Adobo Oven Vertical Broiler Tacos al Pastor machine. The restaurant's excellent equipment is designed to make delicious Tacos al Pastor. Taquitos al pastor is usually provided with pork cooked over a Middle Eastern style that spits.Comales is not only round or elongated there are also concave, mostly used in Mexican food restaurants and taco stands in Mexico. If you have a restaurant, you need one of these amazing komals: Coma ball 23: with an up bowl used to make quesadillas in the cottage and carnitas in the bottom ring. Pozo komal 23 and Komal pozo 16 have an inverted longitude in the middle giving the shape of a bowl, in which carnitas, quesadillas and many types of food can be fried in and then rest on the ring. Introduce your friends, and family to the beautiful world of tortilla making with pek cooking utensils of La Cocinera Mexico's food molcajete to grind their own chileans and make their own salsa. As well as tortilla newspapers (tortillero) to level the time to make tortillas and large colmals or griddles used to make tortillas and blier chillies. Salsa Mexicana hecha video en Molcajete receta de Chef Ana Martorell Payments MUST BE RECEIVED WITHIN seven (7) DAYS from the auction Available Payment Methods: Methods:

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