

Dish Name: “Titiyas”

Spanish influence is apparent in several aspects of Chamorro cuisine. Titiyas are a Chamorro adaptation of tortillas. Titiyas (pronounced “ti-ti-djas”), derived from the Spanish word “tortilla,” is a flatbread made from harina (flour, sweetened) or mai’es (corn). Titiyas mánha, or wheat flour mixed with coconut milk and sometimes with soft meat of the young coconut, is a local favorite. Many households have members who specialize in making titiyas for family consumption, especially during the Lenten season!



Prep: 30 mins
Cook: 30 mins
Total: 60 mins
Servings: 60

Ingredients

- 12 fresh coconuts (equivalent of 6 cups of coconut milk, if you prefer to purchase canned milk)
- 5 pounds flour
- ½ kilogram sugar
- 2 tablespoon baking soda

Directions

Step 1

Husk and grind the coconuts. Squeeze and strain the milk out of the ground coconut meat. (Traditionally, we grate the coconut, since every home must have a manual coconut grater. Nowadays, many will go for the canned coconut milk for faster and easier prep, since they are very available at stores, but of course the fresh grated coconut stands out better in taste!)

Step 2

Combine the flour, sugar, and baking soda into a large pan or bowl. Mix well.

Step 3

Pour the coconut milk into the pan and mix until it becomes a soft dough.

Step 4

Cut the dough into handful sizes. Using a rolling pin flatten the dough into 8 to 12-inch round shapes. Poke the flattened dough with fork to prevent bubbling during the cooking process.

Step 5

Place the flat dough into a skillet over low heat to cook. Cook until flour rises and you can see brown patches on surface (about 3 minutes). Turn on each side.

Step 6

Cut into triangular pieces and serve.