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WHAT TO BUY > KITCHEN TOOLS

I Made More Than 50 Tortillas to Test Tortilla Presses – These Are the 5 Best

Lots and lots of tacos later, these are my favorites.

By **Jennifer Zyman** | Updated on August 15, 2024



PHOTO: FOOD & WINE / JENNIFER ZYMAN

We all know grocery store tortillas have their limits; they can barely hold their fillings, and the flavors can't beat the taste of fresh. As a child of Mexico-born parents, I love fresh tortillas, and my family loves them too. And while you don't technically need a tortilla press to make them, a rolling pin is tedious, arm-tiring work. A press makes easy work of multiples and is fun to use. Plus, it's not just for tortillas: You can use a tortilla press to make [roti, paratha, and other flatbreads](#).

For insight on the best tortilla press, I spoke with chef Pati Jinich, author of [Treasures of The Mexican Table](#) and host of the James Beard Award-winning PBS series [Pati's Mexican Table](#), a top authority on Mexican cuisine – and one of the world's best Mexican cooks. She knows tortillas and has strong opinions on the best gadgets to make them, the one she'd never buy, and whether you should use parchment paper or a grocery store plastic bag to avoid sticking.

Coupled with her expert direction and my extensive tortilla pressing at home, I found many of the best tortilla presses by making dozens of tortillas on 10 different models, from fancy wooden contraptions to the inexpensive aluminum kind you can get at your local Mexican market. What surprised me most was how well all of them performed. There were

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Our Top Picks

BEST OVERALL TORTILLA PRESS:
[Victoria 8-Inch Cast Iron Tortilla Press at Amazon | \\$55](#)
↓ [Jump to Review](#)

BEST VALUE TORTILLA PRESS:
[Gonzalez Polished Mexican Tortilla Press at Amazon | \\$30](#)
↓ [Jump to Review](#)

BEST SPLURGE TORTILLA PRESS:
[Masienda Tortilla Press at Masienda.com](#)
↓ [Jump to Review](#)

BEST WOODEN TORTILLA PRESS:
SALE [Central Coast Woodworks Hardwood Tortilla Press at Amazon | \\$96](#)
[\\$80](#)
↓ [Jump to Review](#)

BEST TORTILLA PRESS FOR LARGE TORTILLAS:
[ARC 10-Inch Cast IronTortilla Press at Amazon | \\$49](#)
↓ [Jump to Review](#)

Best Overall Tortilla Press

[Victoria 8-Inch Cast Iron Tortilla Press](#)



PHOTO: AMAZON

\$55
\$50 at Amazon

\$40 at Sur La Table

\$26 at Home Depot

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CONS: It's very heavy for its size and requires careful maintenance.

If you're just learning [how to use a tortilla press](#) at home, an inexpensive cast iron model could be your best bet. Victoria's model has a classic design, with seriously heavy-duty construction made to last for decades and slightly curved handle that gives you a little extra leverage. As with a [cast iron skillet](#), you'll have to put in some extra effort with cleaning this press, making sure it's thoroughly dry before oiling it to avoid rust and corrosion. But when I made tortillas, I used plastic rather than parchment paper to line the plates and found them easy to clean.

Cast iron is heavy, but the 8-inch Victoria is the perfect size for portability, making me more likely to use it than lug out a larger one. You're limited in tortilla size, however, and you'll have to upgrade to the pricier and heavier [10-inch version](#) to make extra-large tacos and burritos.

Dimensions: 11.34 x 9.96 inches | **Weight:** 5 pounds | **Material:** Cast iron



PHOTO: FOOD & WINE / JENNIFER ZYMAN



Best Value Tortilla Press

Gonzalez Polished Mexican Tortilla Press