



SPANISH TORTILLA

Makes 8 to 10 servings

Ingredients

5 or 6 **medium size russet potatoes**
1/2 **onion**
4 **eggs**
salt
olive oil

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Directions

The first step to cook Spanish tortilla is to peel and wash the potatoes. Then you need to cut the potatoes in thin slices and salt them. Do the same with the onion in little pieces.

In a large, non-stick frying pan, heat the olive oil on medium high heat. Carefully place the potato and onion mixture into the frying pan, spreading them evenly over the surface. The oil should almost cover the potatoes. You may need to turn down the heat slightly, so the potatoes do not burn. I always suggest frying them over low heat.

Don't forget to stir the potatoes. It is important to not let them stick together or burn on one side more than the other. When the potatoes are in the pan I suggest breaking them into smaller pieces. The potatoes will be ready in about 25 or 30 minutes. You don't need to brown them too much, but it is important for them to be soft in order to cook the tortilla.

Once the potatoes are ready, take them out and drain the oil from the potatoes. Put them in a large bowl. Crack and scramble the eggs in another bowl and salt them if you want. Pour the potatoes in with the eggs and mix them together.

Now the potatoes are ready to cook the tortilla. Pour 1-2 Tbsp of olive oil into a small, non-stick frying pan and heat on medium heat. Be careful not to get the pan too hot because the oil will burn or the tortilla will! When hot, stir the potato onion mixture once more, pour it into the pan and spread it out evenly. Allow the egg mixture to cook around the edges.

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(Continued Spanish Tortilla)

Then you can carefully lift up one side of the omelet to check if the egg has slightly “browned.” The inside of the mixture should not be completely cooked and the egg should still be runny.

When the mixture has browned on the bottom, you are ready to turn it over to cook on the other side. Place a large dinner plate upside down over the frying pan. With one hand on the frying pan handle and the other on top of the plate to hold it steady, quickly turn the frying pan over and the tortilla will “fall” onto the plate. Place the frying pan back on the range and if needed put just a little bit of oil in the bottom of the pan. Now slide the tortilla into the frying pan. Use the spatula to shape the sides of the tortilla. Let the tortilla cook for 3–4 minutes.

Turn the heat off and let the tortilla sit in the pan or 2 minutes. Finally flip the tortilla over to the plate again and it is ready to eat. You should also try the tortilla with sautéed green pepper. I love it!

