

Spanish Tortilla

FRESH

750g Potatoes
6 Eggs lightly beaten

STORE CUPBOARD

2 tbsp Olive Oil
Salt

EQUIPMENT

Frying pan
Sharp Kitchen Knife
Mixing Bowl
Colander
Wide Plate or Lid
Fork

Revered in Spain, this tortilla is such a versatile dish. It can be eaten hot or cold on it's own or as part of a Tapas Evening!

Method

Peel and rinse the potatoes, slice finely and pat dry.
Heat the oil in a frying pan then add the potatoes. Deep fry on a medium heat with the lid on for 20-30 minutes. Stir occasionally, the potatoes should be soft but not brown. Remove from the pan and drain, season with the salt.
Add the potatoes to the beaten eggs mixing in so the potatoes are well covered.
Heat a little more oil in the frying pan then add the egg mixture, shaking the pan to avoid sticking and to even out the mixture. Cook for 2 minutes or until just set.
Cover the pan with the plate or lid and hold it firmly to turn the pan upside down. Slide the omelette from the plate back into the pan to cook on the other side for 2 minutes, the inside should be quite runny. Transfer to a large plate and serve.
Delicious for lunch with a salad, in a picnic or as part of a tapas dinner.