

Spanish Tortilla

Spain's classic potato and onion omelette, cooked until soft in the middle and shaped into a thick cushion.

Ingredients

- 3 large potatoes
- 4-5 eggs
- 1/2 yellow onion
- 1 cup olive oil (not extra virgin)
- Salt

Method

- 1** Peel the potatoes and cut them into uneven chunks. Chop the onion.
- 2** Heat the oil in a large frying pan, add the potatoes and onion and stew gently for 10-15 minutes, stirring occasionally, until the potatoes are soft. Strain the potatoes and onion through a colander into a large bowl and set the strained oil aside.
- 3** Beat the eggs in a separate bowl, then stir them into the potatoes with plenty of salt. Heat a little of the strained oil in a smaller pan. Tip everything into the pan and cook over moderate to low heat, using a spatula to shape the omelette into a cushion.
- 4** To flip the tortilla, put a plate over the pan and turn it over quickly. Slide it back into the pan and cook a few more minutes. Use another plate to take it out of the pan and let it cool for 10 minutes before serving.