



“Spanish Cuisine!”

Tortilla Española

6 oz. extra virgin olive oil
3 potatoes, cut into 1/8 in. slices
6 eggs
2 tsp salt
1 large onion, sliced thin

1. Heat oil in a large skillet; add potatoes and onions and salt lightly. Cover pan and cook slowly over medium heat, turning occasionally, until potatoes are tender but not brown. Keep potatoes separated.
2. In a large bowl, lightly beat eggs and salt. Drain oil from the potatoes, reserving 3 tablespoons to be reused.
3. Add potato mixture to eggs, submerging completely. Let stand for 10 minutes.
4. Heat 2 tablespoons of the reserved oil in a large sauté pan until hot. Add potato-egg mixture. Reduce heat to medium.
5. Shake pan occasionally to prevent sticking. When the bottom of the tortilla is lightly browned, place a large plate over the pan and flip the tortilla upside down onto the plate.
6. Add 1 tablespoon oil to the sides of the pan and slide uncooked side of the tortilla back into the pan. Round the sides with a spatula. Cook until browned. Transfer to a plate and let rest five minutes before serving.

*Note: Add thinly sliced black truffle to make ‘Tortilla Trufada’.