Main dishes / Spain

Spanish tortilla



A thick omelette of potato and onion, where the potato is not fried but poached in oil until it is nearly a purée.

Time 50 min **Servings** 4

What you'll need.

- ☐ 600 g Potatoes — sliced thin
- ☐ 1 piece Onion — thinly sliced
- ☐ 6 piece Eggs
- ☐ 400 ml Olive oil — nearly all of it goes back in the bottle
- ☐ Salt — to taste

Let's make it.

01 Heat the oil in a deep pan until it is warm rather than hot — a slice of potato dropped in should sigh, not crackle. Add the potato and onion and salt them.

02 Poach for twenty minutes, turning gently now and then. It is ready when a slice breaks easily against the side of the pan. Drain through a colander, keeping the potato.

03 Beat the eggs with a pinch of salt and fold the warm potato through them. Let it sit for ten minutes: the potato gives up starch and the tortilla holds together for it.

04 In a 24 cm pan with a spoon of oil, pour the mixture in and cook over medium heat for four minutes, easing the edges towards the middle with a spatula.

05 Cover with a plate, flip in one movement and slide it back raw side down. Three minutes more leaves the centre slightly loose, which is how it should be.

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