

TORTILLA ESPAÑOLA

The classical French omelette (beaten eggs fried in a pan) in Spain is called "tortilla francesa".

If you add fried potatoes (and optionally some onion) mixing them with the egg we call it "tortilla española" (Spanish omelette).

3 middle potatoes

½ onion

4-5 eggs

Olive oil, salt

Cut the onion in small pieces and the potatoes in small slices, and fry them in a pan with olive oil.



When onion and potatoes are tender mix them with the beaten eggs and add some salt. If possible leave this mixture for a while (10 minutes up to 1 hour).



Heat oil in another smaller pan and fill it with the potato-onion-egg mixture. When it starts to become consistent at the lower part,



put a plate on the pan and turn it round, in order to fry the tortilla from the other side. Usually you do this risky operation 2 or 3 times, until the tortilla is well done outside but still tender inside.

<https://www.youtube.com/watch?v=Mw2lp2Q9eo>

If you think it is too oily you can take the oil off with kitchen paper.



You can eat it hot or cold. Preferably with a Spanish red wine.

