



Spanish Tortilla

Ingredients

3 Large Potatoes

1 half Yellow Onion

1 cup of Olive Oil (Not Extra Virgin)

Method

1. Peel the potatoes and cut them into uneven chunks then chop the onion.
 2. Heat the oil in a large frying pan, add the potatoes and onion and stew gently 10-15 minutes, stirring occasionally until the potatoes are softened. Strain the potatoes and onions through a colander into a large bowl (set the strained oil aside).
 3. Beat the eggs separately, then stir 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 on a 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 flip it over quickly. Then 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.
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