

Tortilla de patatas



INGREDIENTS

6-7 medium potatoes, peeled
5-6 large eggs
2-3 cups of olive oil for frying.
Salt to taste



Preparation method.

*This tortilla makes 8-10 servings as an appetizer,
or 6 servings as a main course.*

Peel and Cut the Potatoes. You should cut it on small slices.

In a large, heavy, non-stick frying pan heat the oil on medium high heat.

Carefully place the potato into the frying pan. Spreading them evenly over the surface.

Leave in the pan until the potatoes are cooked.

Remove from the pan with a slotted spoon or spatula and allow oil to drain.

Crack the eggs into a large mixing bowl and beat by hand with a whisk or fork. Pour in the potato mixture. Mix together with a large spoon.

Pour 1-2 tbsp of olive oil into a small, non-stick frying pan (aprox23cm) and heat on medium heat.

Pour the mixture into the pan and spread out evenly.

When the mixture has browned on the bottom and around the edges, you are ready to turn it over to cook the other side. The inside of the mixture should not be completely cooked

Place a large dinner plate (30cm) upside down over the frying pan and quickly turn the frying pan over and the omelet will "fall" onto the plate.

Place the frying pan back on the range and put just enough oil to cover the bottom of the pan.

Let the pan warm for 30 seconds or so. Now slide the omelet into the frying pan. Use the spatula to shape the sides of the omelet. Let the omelet cook for 3-4 minutes. Turn the heat off and let the tortilla sit in the pan for 2 minutes.

Slide the omelet onto a plate to serve. You can eat it hot, warm or cold. Always delicious.



BON PROFIT!