

TORTILLA DE PATATAS

Base recipe



Ingredients

3 large potatoes
4 large eggs (chilled)
1 large brown onion
2 cloves garlic crushed
4 bay leaves
1 teaspoon salt
½ cup olive oil
Salt & cracked pepper

4 Raciones

Method

Pre heat the oven to 180°C.

Using a mandolin or sharp knife, slice the peeled potatoes. Similarly, using the mandolin slice the onion

In a heavy bottomed pan, add the oil and onion. Fry until the onion almost burns. I prefer to actual see the onion burn in parts. This gives you a wonderful flavour, and interesting colour to the tortilla.

Reduce the flame and add the sliced potatoes. Turn using some tongs to mix the onions through the potatoes. Add the bay leaves and turn again. Ensure there is enough oil in the pan to come up 1/3 of the depth of the potatoes. This may sound like a lot, but trust me, the potatoes will absorb the oil and add to the creamy texture and flavour of this dish. Add the crushed garlic, put a lid on the pan and cook for approx 15 minutes on the flame, turning them occasionally and avoid breaking them up too much. Be careful not to overcook the potatoes, as you will want them to be firm.

In a large bowl, crack and mix the eggs. Turn the flame off, remove the lid and let the potatoes rest for 2-3 minutes so that they lose some heat. Add them to the egg mixture and set the pan aside. Leave the tortilla mixture to rest on the bench for 5-10 minutes, then season it with salt and cracked pepper. Don't be bashful with the salt here... remember this is essentially eggs and potato.

Return the pan to a low flame, add a little more oil to the pan, and then pour the tortilla mixture into the pan. Don't stir the mixture but rather leave it until you see the egg starting to set along the side of the pan. At this point put the whole pan into the oven for 15 minutes.

Remove the tortilla from the oven, let it rest until the oil appears to be absorbed then turn out onto a plate to serve