



TORTILLA ESPANOLA

Tortilla Espanola

Tortilla Espanola, the Spanish tortilla, is an egg and potato omelet and not a bread. Unlike most omelets, a Spanish tortilla is best served at room temperature. It is the classic tapa, prepared all over Spain.

Ready in: 45 minutes

Servings: 6

Ingredients

8 large eggs
475 ml. extra-virgin olive oil
700 grams potatoes, peeled, halved, and thinly sliced crosswise
350 grams yellow onions, thinly sliced
salt to taste

1. In a large bowl, beat eggs vigorously with a large pinch of salt until frothy. Set aside.
2. Meanwhile, in a large nonstick skillet, heat oil over medium-high heat until shimmering. Add potatoes and onions. They should gently (but not vigorously) bubble in the oil. Regulate the heat to maintain a gentle bubbling, cook, stirring occasionally, until potatoes and onions are meltingly tender, about 25 minutes.
3. Set a fine-mesh strainer over a heatproof bowl and drain potatoes and onions of excess oil. Reserve the oil.
4. Transfer the potatoes and onions to a medium heatproof bowl and season generously with salt, stirring well to combine. Beat the eggs vigorously again to re-froth, then scrape the potatoes and onions in and stir until thoroughly combined. Set aside for 5 minutes.
5. Meanwhile, wipe out the skillet. Add 3 tablespoons of the reserved frying oil and set over medium-high heat until shimmering. Scrape the egg mixture into the skillet and cook, swirling and shaking pan rapidly until the bottom and sides begin to set, about 3 minutes.
6. Using a heatproof spatula, press the edges in to begin to form the tortilla's puck shape. Continue to cook, adjusting heat to prevent the bottom of tortilla from burning, until beginning to set around edges, about 3 minutes longer.
7. Place a large overturned flat plate or lid on top of the skillet. Set a hand on top (using a dish towel if you are sensitive to heat), and in one very quick motion, invert the tortilla onto it.
8. Add 1 more tablespoon of the reserved oil to skillet and return to heat. Carefully slide the tortilla back into skillet and continue to cook until the other side is beginning to firm up, about 2 minutes. Use the rubber spatula again to press the sides in all around to form a rounded puck shape.
9. Continue to cook the tortilla until lightly browned on second side but still tender in the center when pressed with a finger, about 2 minutes longer. If desired, you can flip the tortilla 2 or 3 more

times during these last minutes of cooking, which helps to cook the center more evenly and reinforce the shape.

10. Carefully slide the tortilla out of the pan onto a clean plate and let it rest at least 5 minutes before serving with aioli. The tortilla can be cut into wedges for a larger meal or into cubes for an hors d'oeuvre-sized snack. It is just as good, if not better, at room temperature.

Enjoy!