

Spanish Tortilla

PREP: 25 MINS | COOK: 30-40 MINS | SERVES: 4 | SKILL LEVEL: EASY

Serve warm or equally delicious sliced and served cold for a meze style meal or a picnic

This is a super tasty but easy recipe, it can be used warm or cold for a lunch or supper dish (serves 4 - 5 people) if served with a salad. Alternatively it is great cold, sliced and packed up for a picnic (serves 5 to 6 people).

Ingredients

Extra virgin olive oil for frying

400g waxy potatoes, cut into 4mm thin slices

1 medium onion or 2 large shallots, finely sliced

60g chorizo cut into a fine dice

6 eggs

A small handful of parsley, finely chopped

Salt & pepper

Method

1. Heat 2 tbsp of olive oil in a 20cm non-stick pan.
2. Over a moderate heat add the onion and potatoes and fry for a few minutes.
3. Turn the heat down a little, put the lid on, leaving a little gap for the steam to escape and cook gently for 25 to 30 minutes, stirring every 5 minutes.
4. Add the chorizo and cook for a further 5 minutes.
5. Tip the pan and remove any excess fat with kitchen roll; you should have just enough oil left to cook the egg.
6. Beat the eggs in a bowl, season well then pour over the potatoes.
7. Sprinkle the parsley on top. Allow the egg to cook for 5 minutes
8. Use a spatula to keep the edge from sticking, shake the pan gently to make sure the egg doesn't stick or burn on the bottom.
9. When the egg is almost set place the pan under the grill for 5 minutes to cook the top layer of the tortilla (or in an oven at 180°C if you don't have a grill), watch it doesn't burn, it should just be set and golden brown on top.
10. Quickly and confidently slide the tortilla onto a plate.

Auds Tip ...

This is based on a River Cottage recipe but i have changed the method a little.

The chorizo is optional but you must use waxy potatoes for it to slice well.

It stores in the fridge for a couple of days.

