



INGREDIENTS

for 6 PEOPLE

1 kg of Potatoes

6 Eggs

1 Onion

Olive oil

Salt to taste

TORTILLA DE PAPAS

PREPARATION

Prepare a large bowl with 1kg of thinly sliced potatoes and sprinkle plenty salt over them and work it down to the bottom of the bowl.

In a large frying pan, heat about ½ cm of olive oil. When it is very hot, add the potatoes from the bowl and start to fry them. Be sure to keep stirring them so that they do not stick or start to brown.

After about 5 minutes, add an onion to the potatoes. This should be chopped very fine. Stir the contents of the frying pan then cover it.

Now break 6 large eggs into a bowl, add a pinch of salt, and beat them.

Keep checking the frying pan to be sure that the potatoes are not turning brown. Turn down the heat if necessary. Keep stirring.

Once the potatoes break easily under the touch of the stirring spoon, they are ready. So now, add the potato/onion mix to the bowl of beaten eggs. Drain away any excess of oil left in the frying pan at this point. Mix well the potato/onion and eggs together whilst the frying pan gets very hot with no extra oil in it.

Now add the mix to the frying pan.

Flatten it down in the pan and keep the heat at medium for a few minutes.

Put a plate over the mix and turn over the tortilla gently. When you return it to the pan press down the sides to create the classic shape of tortilla de papas.

Turn the tortilla several times. You will find it gets heavier each turn.

It is ready when you put a knife into it and the knife comes out clean.