

Tortilla de patatas

Tortilla de patatas is a typical Spanish dish consisting of beaten eggs with potatoes. It is one Spain's most popular foods and is lovely eaten hot or cold. There are many variants for this dish, and almost every Spanish home has its own favourite way of preparing tortilla. Why not, with the help of a grown up, make your own!

Method

1. Peel the potatoes and cut them 1cm ($\frac{1}{2}$ inch) slices. Boil the potatoes in salted water for about 5 minutes or until just tender. Drain and set aside.
2. Melt 15ml (1 tbsp) of butter in a large non-stick frying pan. Add the olive oil and onions, and stir vigorously to coat the onion thoroughly. Fry the onion gently for about 10 minutes or until it is soft, golden and sweet.
3. Now break the six eggs into a bowl, add a pinch of salt and beat them.
4. Add the remaining butter to the onion mixture and as soon as it has melted add the potato. Stir well to get a good balance between the onion and potato.
5. Add the beaten eggs to the frying pan.
6. At this stage if you have a lid for the pan you can cover it and simply let it cook through, which can take anywhere between 5 to 10 minutes. If not, cook very gently for 5-8 minutes until golden underneath and almost set through.
7. Place the pan under a pre-heated grill for 5 minutes or until browned. If you do not have a grill, carefully slide the tortilla out onto a large plate, hold the frying pan over the top, then flip the tortilla back into the pan and the other side for 5 minutes or so until browned. Cut into wedges and serve.

Ingredients:

800g (1 $\frac{3}{4}$ lb) potatoes
30ml (2 tbsp) butter
15ml (1 tbsp) olive oil
1 onion, chopped
6 eggs
salt
parsley, as garnish

