

Tortilla Española



1 hour 30 min prep

- 1 cup olive oil
- coarse salt (Kosher salt is coarse)
- 4 large potatoes, peeled and sliced
- 1 large onion, thinly sliced (mild one like the 1044 if available)
- 4 large eggs

1. Use a large non stick pan for the first part of preparation and a 9" or 10" non stick pan for the final preparation.
2. In large pan, layer potato, onion slices, olive oil and coarse salt to taste.
3. Cook over medium heat, lifting and turning the potatoes/onion occasionally, until they are tender but not brown.
4. Don't be afraid if they brown a little, you want them to be cooked.
5. The potatoes will remain separated, not in a "cake".
6. Meanwhile, in a large bowl beat the eggs with a fork until they are slightly foamy.
7. Let stand until potatoes are done.
8. Remove the potatoes from the skillet and drain them in a colander, reserving about 3 tablespoons of the oil.
9. Add the drained potato/onions to the beaten eggs while the potatoes are still hot.
10. Press the potatoes down into the eggs so they are completely covered.
11. Let mixture stand for 15 minutes.
12. Heat two tablespoons of the reserved oil in the 9" pan.
13. Add the potato/egg mixture to the pan rapidly spreading evenly with a pancake turner.
14. Move the pan around and shake once in a while to evenly brown the mixture and keep it from sticking.
15. You can use the edge of the pancake turner (or a fork) as the mixture sets to form the sides to a more vertical orientation away from the sides of the pan.
16. Once the mixture is brown (this is the tricky part) place a large plate upside down over the pan.
17. Turn the pan upside down, add a little more of the reserved oil, then slide the uncooked side of the potato/eggs back into the pan.
18. Continue cooking until browned.
19. Flipping the tortilla two or three more times will help give it shape.
20. Once cooked, allow to cool several hours and enjoy!
21. Cut into one inch pieces and serve as appetizer with toothpicks.