



Tortilla Española

Spanish Egg and Potato Omelet (serves 4 people)

Ingredients:

- 4-8 tablespoons [extra virgin olive oil](#) (EVOO) – our chef likes [Partanna](#) and he used [Monini](#) during our class but any oil will do
- 3-4 medium [potatoes](#), small diced or thinly sliced
- 2 small [onions](#), thinly sliced
- ½ teaspoon [salt](#) (our chef prefers [Aurora Sea Salt](#) but it was not currently available)
- ½ teaspoon of [pepper](#)
- 6 [eggs](#)
- ¼ cup [milk](#) (optional)
- 2-3 oz sliced [cheese](#) (any kind you like, if it melts easily, the better – our chef used [Raclette](#))
- 3-4 thinly sliced of [ham](#) ([turkey](#) or cooked vegetables are also fine)

Tools Needed:

- 1 medium size frying pan
- [Mandolin](#) (optional but it quickly slices the potatoes thinly)
- Sharp knife
- Whisk
- Wooden spoon
- Large plate (best if it is same size or larger than your frying pan)
- Strainer or [colander](#) ([spider strainer](#) is recommended too – you need to save the oil!)
- Mixing bowl
- Large plate about the diameter of your frying pan
- Large serving platter

Cooking Directions:

- Peel your potatoes (if desired) and slice very thinly – if you have a mandolin slicer, you can use it!
- If your potatoes are large, you can cut the slices in half, so they cook faster.
- Pour a good amount of olive oil (looked like our chef used a light olive oil rather than extra virgin) into the pan. There should be enough to cover the potatoes.
- Turn on to medium heat as you want the potatoes to cook, not brown or get fried.
- While the oil is heating up, crack 6 eggs into a bowl and whisk lightly.
- Add a few pinches of salt and pepper to the eggs (to taste)
- If you want to add a little milk to the eggs, you can do so at this point. It just helps extend your liquid if you don't have enough eggs.
- Once oil is hot, add the sliced potatoes.
- Use your wooden spoon to stir and break up the potatoes.
- Cook the potatoes until they are soft and tender. They will continue to cook after you take them out.
- Once they are done, take them out with a spider strainer or if you use a colander, make sure and save the oil!
- Turn the heat down on the pan with remaining oil.
- Set the potatoes aside and spread them out a bit to cool them off.
- Thinly slice your onion and cut into thin strips.
- Add the onions to the oil (still on med heat)
- When the onions are soft and translucent, use the spider strainer to take the onions out and put into a bowl to cool. Spread them out to help them cool down.

- We are done with the hot oil now, so go ahead and dispose of it carefully in another container which you can dispose of separately. Hot oil down your drain can clog it. Whatever remains in the pan is enough to cook the eggs.
- Turn the heat to low for cooking the eggs.
- Start to combine your cooled potatoes and onions in a large mixing bowl. Spreading the mixture out around the bowl to continue to cool.
- Get your cheese and ham out so you are ready to add it to the pan.
- Mix in the scrambled eggs to the onion and potatoes until well combined.
- Add half of this mixture to the pan so it fills the bottom.
- Top with sliced cheese and sliced ham.
- Add the remaining egg, onion, and potato mixture to cover the ham and cheese.
- Turn heat up a little to make sure to get a brown crust on the bottom.
- Get your large plate ready to place on top of egg tortilla and slide the tortilla back into the pan to cook the other side.
- Flip it out onto your serving plate when it is cooked through.
- Cut into pie slices and serve!

NOTES:

- Soak your potatoes in water if you want to peel them ahead of time. They won't brown this way!
- Russet potatoes were the kind our chef used but any kind will work.
- Feel free to experiment with your ingredients. Add oregano, Provence herbs or whatever you have handy.
- Cheese and ham are not traditional ingredients!
- Make sure to cool off the onion and potatoes before adding the eggs or the eggs will cook prematurely.
- Cook the onions and potatoes separately as they cook different times.
- The original recipe only has one layer of eggs, potatoes, and onions. This version is like making a sandwich with cheese and ham in the middle.
- If you can find a pizza pan or a cutting board to flip your tortilla, it might make the flipping easier.
- It is okay if you make a mess flipping over your tortilla! It is all part of the fun.
- You can serve this cold or warm!



We found that ordering the ingredients from Amazon Fresh offered the best availability for us and they offer home delivery. We receive a small commission from any purchase through our links.