

My Classic Spanish Tortilla

I have eaten hundreds of tortillas, some good some bad and some with all manner of things inside them. But for me, it has to be the classic way of just potatoes and onions and that's how my dad makes it.

This recipe will either do 2-3 people as a lunch or 4 plus as a tapa if you cut into little squares and serve it with other tapas.



Serves: 4 as a tapa

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 40 minutes

Ingredients

- 4 large potatoes, peeled, cut in half and cut into 2-3cm slices.
- 1 large white onion, peeled, cut in half and finely sliced.
- 6 large-good quality eggs.
- 600 ml of oil either olive oil or sun/veg oil.



Find this recipe on
page 156 of [my book](#).

Method

- Place the onions and potatoes into the large deep frying pan and pour over the oil, you want enough oil to cover everything. Turn the heat on high and cook from cold. Cook the potatoes and onions till they just start to get golden on the edges and soft, around 15 minutes, stirring every so often.
- Add the eggs to a large bowl and lightly mix, don't whisk. Once the potatoes and onions are done add to the eggs with a good pinch of salt and combine everything together. Cover and leave for 15 minutes.
- Get a small 8-inch nonstick frying pan, heat over a high flame and add a drizzle of oil. Once hot, pour in the tortilla mix then turn down to medium-low heat. Fry for 2-3 minutes and give it a shake to make sure it's not sticking. Use a spatula to ease the tortilla from the edge of the pan. When it's time to flip, take a plate which is bigger than the pan and cover. With one hand on the panhandle and the other firmly on the plate flip the pan over so the pan is now on top. Now add a little more oil, slide the tortilla back into the pan and cook for another 2-3 minutes. What you are looking for is a nice golden colour on both sides and a little bounce when you press the tortilla, like a steak the less bounce the more it's done. I like mine to be a little runny but if you don't cook it longer.
- Serve with a side salad, a cold beer, a fresh baguette and a big dollop of aioli or with lots of other tapas.