



A PROGRAM OF NATIVIDAD

Tortilla Española

INGREDIENTS

- 3 cups pure olive oil
- 2 medium potatoes, peeled and diced in 1/2" cubes
- 2 onions, peeled and cut into large dice
- 10 whole eggs, beaten
- Salt and pepper to taste

DIRECTIONS

1. Heat a dry medium nonstick pan on the stovetop. When the pan is hot add half of the olive oil, and allow to get hot. Add the diced potatoes and onions, and enough remaining oil to submerge the vegetables. Cook until very tender and strain, reserving the oil.
2. In a large bowl, mix the warm vegetables with the beaten eggs and season with salt and pepper. Heat the same pan again over low flame and add a little of the reserved oil. Add the egg mixture and cook for a few minutes. Using a flat pan or plate to cover the pan, reverse the tortilla and carefully slide back into the pan, adding a little oil around the sides as needed. Repeat until cooked and a cohesive tortilla is formed.



Brandon Miller is the chef
at Mundaka Restaurant