

Tortilla Española (Spanish potato omelet)



Yield: Serves 4 to 8 for tapas or lunch

Active time: 1 hour

Total time: 1 ¾ hours

Ingredients

- 1 ½ cups oil
- 2 ½ pounds boiling potatoes, peeled and cut into 1/3-inch dice
- 2 ½ cups chopped onion
- 1 tablespoon coarse salt
- 10 large eggs

Preparation

Heat oil in a 12-inch nonstick skillet over moderate heat until hot but not smoking and add potatoes, onion, and half of salt. Cook over moderately low heat, stirring occasionally, until vegetables are very tender but not colored, about 45 minutes. Drain vegetables in a large colander set over a bowl and cool 5 minutes. Lightly beat eggs in a large bowl. Gently stir in vegetables with 1 tablespoon oil, salt, and pepper to taste.

Return 1 tablespoon oil to skillet and add mixture, pressing potatoes flush with eggs. Cook over low heat, covered, 12 to 15 minutes, or until almost set. Turn off heat and let stand, covered, 15 minutes. Shake skillet gently to make sure *tortilla* is set on bottom and not sticking to skillet. Invert *tortilla* onto a large flat plate and slide back into skillet, bottom side up. (Alternatively, especially if top is still loose at this point, slide *tortilla* onto plate first. Cover it with skillet and

invert *tortilla* back into skillet.) Round edge with a rubber spatula and cook over low heat, covered, 15 minutes more, or until set. Slide *tortilla* onto a serving plate and serve warm or at room temperature.

Tortilla keeps, covered and chilled, 2 days.

Source: Epicurious.com