



Spanish for You!
Simple. Effective. Affordable

To make 1 Spanish tortilla:

- 4 beaten eggs
- olive oil
- sea salt
- 1 to 2 medium potatoes peeled and sliced like french fries (Note: Before cutting, dab potatoes dry so as not to be wet when frying)

To cook the potatoes:

- Fill a skillet or any pan with olive oil, deep enough to almost submerge sliced potatoes.
- Heat oil until hot enough to deep fry the potatoes.
- Test oil with a potato slice to see if it is ready.
- Drop several potato slices into oil and cook until tender (about 6 or 8 minutes).
- About 1 minute into cooking stir potatoes around to make sure none are sticking to bottom of pan.
- When potatoes are done remove to a plate lined with a paper towel to soak up excess oil.
- Season potatoes with sea salt to taste.

To make the tortilla:

- Place hot oil from potato pan to cover bottom of a **small** non-stick omelette pan.
- Heat over med. to med. high heat.
- Add beaten eggs.
- Add tsp. sea salt.
- Add potatoes right into eggs. Fill it full with potatoes.
- Pull back sides of omelette to allow uncooked egg to flow underneath a bit to cook it.
- When the omelette begins to solidify a bit, but is still liquid in the center take a larger non-stick omelette pan and place it over the small one.
- Flip the omelette into the larger pan and place over heat.
- Cook a bit more (about 1 to 2 min.). Turn off heat and put lid on pan to let finish cooking anything still not cooked.
- After a couple of minutes slide tortilla onto a plate and serve.

Tortilla can be eaten warm, room temperature or cold. Also, some people like to add chopped onion or ham to it. Spaniards sometimes place it on sub type bread and make a sandwich they call a “bocadillo” (boh-kah-dee-yo) out of it.