

# Estadio, Proof, Doi Moi: Haidar Karoum

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## Tortilla Espanola

### Ingredients:

Yield: 4 portions

Active Prep Time: 15 mins

Inactive Prep Time: 1-8 hours

Cook Time: 8 mins

### Ingredients:

1 C Olive oil

1lb Yukon gold potatoes, peeled/sliced into  $\frac{1}{4}$  "half moons"

10 oz Yellow onions, peeled and thinly sliced

6 Eggs, whole

To taste Salt and Pepper

### Directions:

Heat the olive oil in a medium size skillet to medium heat and add the onions and potatoes. Stir every so often and season with salt and pepper. Cook for about eight minutes until the potatoes are cooked through and the onions are soft. Crack the eggs into a large bowl, season with salt and pepper and whisk until they are thoroughly mixed. Using a slotted spoon, scoop the potato/onion mixture into the bowl of eggs, making sure to keep the oil in the skillet, and stir to combine. Reserve the remaining oil left in the pan.

It is important to do this while the potatoes are still warm. Cover with plastic wrap and refrigerate for up to three hours. Resting eight hours is best if time permits but the mixture can be made after resting for three

Heat an eight-inch nonstick pan over medium heat. Add two tablespoons of the reserved oil from cooking the potatoes and onions. Pour the egg/potato/onion mixture into the pan and cook for 3-4 minutes until the sides of the eggs have set and the middle is beginning to set. Place a plate on top of the pan and invert. Gently slide the tortilla back into the pan with the brown side now upward.

Cook for another three minutes and remove from the heat. Let the tortilla rest in the pan for four minutes. To serve, invert the tortilla on to a cutting board and cut into quarters. Place one wedge on each of four plates.

Note: If pressed for time, you can cook the tortilla after refrigerating the mixture for one hour.

