



# TORTILLA ESPAÑOLA

**SPANISH OMELET**, the classic potato and onion frittata, is one of Spain's best known dishes. It can be cut into squares and served as a tapa, or cut into wedges for a first course or light meal. The omelet turner is a useful piece of equipment when preparing this. It resembles a pan lid with a knob on top. You hold onto this when you flip the omelet from the pan and slide it back into the pan to cook the second side.

## SERVES 8

- 9 Yukon gold potatoes, peeled and sliced 1/8 inch thick (about 2 pounds or 900 g)
- 1 3/4 teaspoons salt, divided use
- 1/2 cup plus 2 tablespoons extra virgin olive oil, divided use
- 1 cup chopped yellow onions
- 1/3 cup chopped red bell peppers
- 1/3 cup chopped green bell peppers
- 1/2 cup diced chorizo sausage
- 1 cup diced Serrano ham
- 10 large eggs

**1. Toss** together the sliced potatoes and 1 teaspoon of salt in a medium bowl. Heat 1/2 cup of the olive oil in a large, heavy nonstick or well-seasoned cast-iron skillet over medium heat and add the potatoes. Cook, stirring occasionally, until the potatoes start to soften but not brown, about 5 minutes. Add the onions, peppers, sausage, and ham. Continue to cook, stirring often, until the potatoes are tender, the chorizo is cooked through, and the ingredients are well blended, another 5 to 10 minutes. Transfer the potato and onion mixture to a colander placed over a large bowl and drain. Clean the pan.

**2. Beat** the eggs in a large bowl until smooth, then stir in the potato mixture. Season with 3/4 teaspoon of salt.

**3. Return** the pan to medium heat and add 2 tablespoons of olive oil. When the oil is very hot, add the egg mixture to the pan. Tilt the pan so that the eggs run over the bottom of the pan in an even layer, then turn the heat to low. Cook, shaking the pan from time to time, until the omelet has set, about 8 minutes.

**4. Cover** the pan with an omelet turner or flat-bottom pot lid, and flip the omelet onto the omelet turner or lid. Then carefully slide the inverted omelet back into the pan. Return to the heat and cook on the other side until lightly browned, about 5 minutes. Slide the omelet out onto a plate. Allow to cool to room temperature, cut into 8 wedges, and serve.

*Adapted from a recipe by CHEFA GONZÁLEZ-DOPESO*

