

INTERNATIONAL FOOD FAIR – VIRTUAL TOUR

SPANISH POTATO OMELETTE



COUNTRY

Spain



SERVINGS

6

INGREDIENTS

- 2 Potatoes
- 1/2 Onion
- 6 Eggs
- Olive oil
- Salt

TIME TO PREPARE



15 mins

TIME TO COOK



45 mins

TOOLS NEEDED

- Frying pan
- Knife
- Spatula
- Large plate

PROCEDURE

1. Chop the onion and fry it with low heat until it gets a golden color. Pull it apart.
2. Cut the potatoes into thick (1/4 in.) slices and fry them at médium heat until you can easily break them. Don't let them get toasted. Once ready, drain the oil excess.
3. Beat the eggs together and add some salt. Once beaten, mix them with the fried potatoes and onion in a bowl.
4. Pour the mixture gently into a pan with some oil (1 tb spoon) on it and reduce heat to low.
5. After around 10 minutes, flip the omelette using a plate and cook it for some more minutes.
6. Use a spatula to give the omelette edges the rounded shape (cushion form).
7. Serve and wait 5 minutes before eating.

See more details on:

<https://www.thespruceeats.com/how-to-make-spanish-omelet-step-by-step-recipe-3083738>

