



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Tortilla (Spanish Omelette)

serves 4

5 medium maris piper potatoes, peeled, sliced and lightly seasoned with salt

½ onion, chopped

3 cloves garlic, crushed

5 eggs

Salt & pepper



- Cut potatoes into 1cm thick slices and boil for approx 5 – 7 minutes, then run under cold water to stop them from cooking any further, set aside.
- In a large bowl, whisk the eggs with a pinch of salt.
- Cook the garlic & onions for a few minutes and then add to the cut potatoes and egg mixture and mix gently taking care not to break up the potato slices.
- Pour mixture into a 9-inch frying pan, spreading it evenly to completely cover the base of the pan. Lower the heat to medium and continue to cook, shaking the pan frequently, until mixture is half set.
- Use a plate to cover the pan and turn upside down (so as not to burn your hand).
- Slide the omelette back into the frying pan on its uncooked side. Cook until completely set. Allow the omelette to cool, and then cut it into wedges. Season it with salt and serve with light mayonnaise (optional).

Serve warm or at room temperature.