



Colegio Marista San José

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RECIPE FOR TRADITIONAL TORTILLA DE ESPAÑA:

Ingredients for 4 people:

- 1 kg of potatoes
- 1 big onion
- 8 eggs
- Extra virgin olive oil
- Salt



STEPS:

- Peel the onion and the potatoes. Dice the onion into very small pieces and put it in a large pot with a lot of oil.
- Chop the potatoes into slices in a pot.
- Fry everything on a medium heat, removing from the hob from time to time, until the potatoes are fully cooked and golden brown.
- Prepare two recipients, add the four eggs and beat. Then add half of the chopped potatoes and onions.
- Coat a frying pan with a little oil.
- Cook the egg mixture on a high setting and then later turn the heat down.
- Turn the tortilla so that it is browned on either side and serve hot. (Repeat this process to make the second omelette).

VIDEO:

<http://www.youtube.com/watch?v=-qtOU18g-BA&feature=related>