

Tortilla de Patata (Spanish Omelet)

from Bonni Brown

serves 8-10 as appetizer; 5-6 as main

Commonly found in Spain in tapas bars and beach bars, where a wedge is served at room temperature with a side salad of lettuce, tomato, onion & green olives.

The concept is the onion/potato mix will cook in a substantial amount of oil at a temperature that will both boil & fry them slowly, preventing the outside from browning before the interior is cooked. The extra oil will be drained and can be reused for something else.

7-8 medium russet potatoes, peeled (older potatoes don't absorb as much oil)

1 large yellow onion

7 large eggs

1-2 cups of olive oil for pan-frying

Salt & Pepper to taste

Chopped parsley for garnish

Romesco sauce (*see recipe below*)

Peel and chop the onion into 1/4" pieces and place in a large mixing bowl.

Peel potatoes, cut in half lengthwise then slice approximately 1/8" thick. Separate the pieces so they don't stick together, and put in the bowl and mix with the onions. Add salt and pepper to taste and mix thoroughly.

In a large heavy 10" non-stick frying pan, heat 1- 1 1/2 cups of olive oil on medium high heat. The oil is hot enough when a single piece of potato sizzles in the oil. Spoon the potato and onion mixture into the frying pan, spreading them evenly in the pan. The oil should almost cover the potatoes, if not add more oil. You may need to reduce the heat slightly, so the potatoes don't burn. You'll have the right temperature when everything is bubbling gently but not turning brown. Cook for about 10 minutes, gently mixing the contents of the pan every few minutes, until a potato slice breaks in half when gently prodded with a spatula.

Transfer the potato/onion mix to a colander over a bowl (to drain & save the olive oil). While the mixture is draining, crack the eggs into a large mixing bowl and beat with a whisk. Pour in the drained potato/onion mixture and combine. Let it rest in the bowl for 5 minutes to absorb the egg.

Pour 1-2 Tbsp of the used olive oil into the same 10" non-stick frying pan and heat to medium (not too hot because the oil will burn). Stir the potato/onion mixture and spoon into the pan, spreading it out evenly and tamping down gently. Allow the egg to cook around the edges (about 5 minutes). Lift up one side of the omelet to check if the egg has slightly "browned." The inside of the mixture should not be completely cooked and the egg will still be runny on top. Loosen the edges with a spatula and shake to make sure the bottom is not sticking to the pan.

Place a large dinner plate (12") upside down over the frying pan. With one hand on the frying pan handle and the other on top of the plate to hold it steady, quickly turn the frying pan over and the omelet will "fall" onto the plate. Place the frying pan back on the stove, adding just enough oil to film the bottom and sides of the pan, and heat for 30 seconds. Slide the omelet into the frying pan, using the spatula to push the outside edges toward the center and shape the omelet. Cook for 3-4 minutes, turn off the heat and let it rest in the pan for 2 minutes.

Carefully slide the omelet onto a plate. Slice into pie shaped wedges for a main course or into small squares for appetizers. Serve with Romanesco Sauce on the side.

Enjoy with a nice glass of wine.

Romesco Sauce *typical Spanish Catalan sauce used with fish, tapas, chicken, etc*

1/3 C whole blanched almonds, *toasted (I used Spanish Marcona almonds)*
1 slice firm white sandwich bread, crust discarded and bread torn into pieces
1 large garlic clove (*use roasted garlic for less assertive sauce*)
1/8 t dried hot red pepper flakes (*more to taste*)

1/2 C coarsely chopped drained bottled roasted red peppers (6 oz)
2 T red-wine vinegar
1/2 t salt, or to taste
1 1/2 T red pasta sauce (*use your favorite brand or homemade*)
1/4 C extra-virgin olive oil

Finely grind almonds, bread, garlic, and red pepper flakes in a food processor. Add roasted peppers, vinegar, salt and pasta sauce and coarsely chop using “pulse” control. When uniform consistency, purée while adding oil in a slow stream through the top. Make it as smooth or rough as you choose.