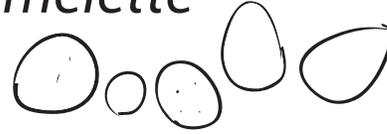


Tortilla Española

Spanish Omelette



Yields 6 Servings Main Dish

- 6-7 medium potatoes, peeled
- 1 whole yellow onion
- 5-6 large eggs
- 2-3 cups of olive oil
for pan frying
- Salt to taste



This Tortilla Española or tortilla de patata makes 8-10 servings as an appetizer, or 6 servings as a main course.

Cut the peeled potatoes in half lengthwise. Then, with the flat side on the cutting surface, slice the potato in pieces about 1/8" thick. The thicker the slices, the longer the potatoes will take to cook.

Peel and chop the onion into a small dice. Put potatoes and onions into a bowl and mix them together. Season the mixture with salt.

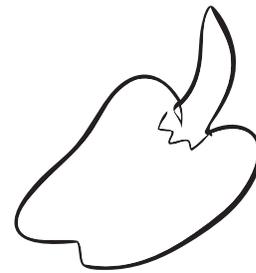
In a large, heavy, non-stick frying pan, heat the olive oil on medium high heat. Carefully place the potato and onion mixture into the frying pan, spreading them evenly over the surface. The oil should almost cover the potatoes. You may need to turn down the heat slightly, so the potatoes do not burn.

Leave in pan until the potatoes are cooked. If you can poke a piece of potato with a spatula or fork and it easily breaks in two, your potatoes are done. Remove from the pan with a slotted spoon or spatula and allow oil to drain on a paper towel.

Crack the eggs into a large mixing bowl and beat by hand with a whisk or fork. Pour in the potato onion mixture. Mix together with a large wooden spoon.



Sofrito



Yields 1 1/2-2 cups tomato sauce

- 1 can whole peeled tomatoes
(13.5 oz can)
- 1/2 green pepper
- 1/2 medium yellow onion
- 1 large clove garlic
- Extra virgin olive oil
- 1/2 tsp Spanish sweet paprika
- salt and pepper to taste

Finely chop the onion and garlic. Chop the pepper into a small dice.

Heat a large frying pan with a heavy bottom over medium heat. Pour in enough olive oil to coat the bottom of the pan. Put the onions into the pan and sauté them until they are transparent, reducing the heat if necessary so as not to burn them. Add the green pepper and continue to cook for 5 minutes, adding olive oil if necessary.

Be sure to stir often, so vegetables do not burn. Add the minced garlic and sauté for 1 minute more. Pour the crushed tomatoes and paprika into the pan and mix well.

Continue to cook for about 10-15 minutes.

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Pour 1-2 Tbsp of olive oil into a small, frying pan and heat on medium heat. **Be careful not to get the pan too hot!** When hot, stir the potato onion mixture once more and pour into the pan and spread out evenly. Allow the egg to cook around the edges. Then you can carefully 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.

When the mixture has browned on the bottom, you are ready to turn it over to cook the other side. Take the frying pan to a sink. Place a large dinner plate larger than the diameter of the pan 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 gently fall onto the plate. Place the frying pan back on the range and put just enough oil to cover the bottom and sides of the pan. Let the pan warm for 30 seconds or so. Now slide the omelet into the frying pan. Use the spatula to shape the sides of the omelet. Let the omelet cook for 3-4 minutes. Turn the heat off and let the tortilla sit in the pan for 2 minutes.

Slide the omelet onto a plate to serve. If eating as a main course, cut the omelet into 6-8 pieces like a pie.

If you are serving as an appetizer, slice a baguette into pieces about 1/2 inch thick. Cut the tortilla into small squares and place a piece on top of each slice of bread.

It is simply delicious served with sofrito, fried tomato sauce that is made all over Spain. Tomatoes, onions, garlic, green peppers are sautéed in olive oil sautéed to create this sauce.

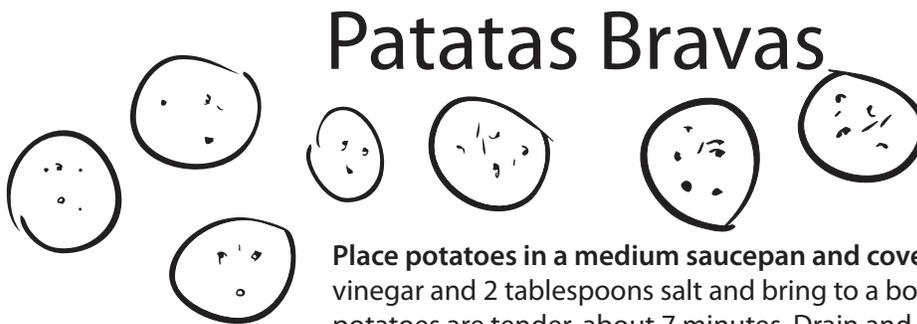
Cooking Tips



It is not necessary to slice the potatoes paper thin, and it is best not to use a food processor because most will slice the potatoes too thin, and they stick together.

How do you know when oil is hot enough to fry the potatoes and onions? Drop a single piece of potato or a bit of bread into the oil. It should sizzle.

Remember to watch the heat while frying. If the oil is too hot, the potatoes will brown rapidly on the outside, but will be raw on the inside.



Patatas Bravas

Yield: 2 Servings

- 1 pound Yukon Gold Potatoes, cut into 1- to 3/4-inch cubes
- 1 tablespoon distilled white vinegar
- Kosher salt
- 1 egg yolk
- 1 teaspoon dijon mustard
- 1 teaspoon lemon juice, plus more to taste
- 2 medium cloves garlic, grated on a microplane (about 1 teaspoons)

Place potatoes in a medium saucepan and cover with 4 cups water. Add vinegar and 2 tablespoons salt and bring to a boil over high heat. Cook until potatoes are tender, about 7 minutes. Drain and set aside.

Meanwhile, combine egg yolks, mustard, lemon juice, garlic, and 1 teaspoon water in a large bowl. Whisk the ingredients together until frothy and thicken slightly. Scrape down sides of bowl. While one person is whisking, slowly add the oil in a thin, steady stream, stopping to scrape down sides as necessary. Sauce should thicken and come together. Whisking constantly, slowly drizzle in olive oil. Season to taste with salt, lemon juice, and black pepper. Set aside.

Heat oil in a 12-inch non-stick or cast iron straight-sided sauté pan over medium-high heat to 350°F. Add potatoes in single layer and cook, shaking the pan and flipping the potatoes with a spatula or tongs occasionally until golden brown and crisp, about 5 minutes. Remove from heat. Using slotted spoon or wire-mesh spider, transfer potatoes to bowl lined with paper towels. Season to taste with salt and pepper.

Pile potatoes in a large bowl, drizzle with allioli, sprinkle with paprika and scallions, and serve, passing extra alli-oli tableside. Extra alli-oli will keep in the refrigerator for at least 1 week.

