

Tortilla de patatas



A little bit of history

The Omelette is one of the classics in Spanish cuisine. This simple recipe has the honour of being the Spanish dish *par excellence*.

Unlike other Spanish recipes like *paella* or *gazpacho*, which have regional variants, Spanish omelette is made with the same recipe throughout the country. In Spain, it's obviously not referred to as a Spanish Omelette but rather "Tortilla de Patatas" or simply "Tortilla" for short. However, this dish has divided the nation into two irreconcilable teams... *Team Onion* and *Team None Onion*. We agree on one point though, that **the best tortilla is the one that mum makes.**

As there are so many different opinions about what person or which village invented 'La Tortilla', we'll probably never know the real origin of the Spanish omelette, but what is certain is that this delicious Spanish dish emerged from necessity between the late 18th and early 19th century thanks to its sublime simplicity.

This dish experienced tremendous success in less than fifty years, from the most modest tavern to the royal tables in a short period of time. In 1854, we can find the first written recipe explained in a cookbook by Jose López Camuñas.

SPANISH RECIPES

Curiosities

The world's largest Tortilla?

It was cooked in Vitoria on 2 August, 2014, where the chef Senen González coordinated the feat with 12 chefs using 1,600 kilos of potatoes, 16,000 eggs, 150 litres of oil, 26 kilos of onions and 15 kilos of salt. The World Guinness Book of Records did not accept the mark because the omelette was cooked in portions and joined up like a puzzle and instead granted the honour to Japan. A year later two international organizations recognized that Vitoria made the world's largest tortilla, although Guinness continues to refute it.



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You will need

3 large potatoes

6 eggs

1 onion

Olive oil (cover the base of the pan)

Salt



Method

1. Peel the potatoes, then carefully cut them into irregular small pieces. Dry the potato slices with a clean tea towel.
2. Peel and finely slice the onion. Drizzle 4 tablespoons of oil into a small frying pan over a medium heat, then add the onion and potatoes.
3. Turn the heat down to low and cook for 25 to 30 minutes, or until the onions are turning golden and the potato slices are cooked through.
4. Crack the eggs into a mixing bowl, season with a tiny pinch of sea salt and black pepper, then whisk together with a fork.

For a better taste, try smashing a little bit the potatoes when cooked (just right after step number 3). It will look like that:



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5. When the onions and potatoes are cooked, remove the pan from the heat, remove excess oil and carefully tip them into the eggs. Transfer the mixture back into the frying pan and place it over a low heat. Cook for around 20 minutes, or until there's almost no runny egg on top.
6. Use a fish slice to slightly lift and loosen the sides of the tortilla. Carefully flip the pan over a dinner plate and tip out the tortilla, then slide it back into the pan and cook for another 5 minutes, or until golden and cooked through.
7. Turn out the tortilla onto a serving board, then cut into 6 wedges and serve hot or cold.
8. Enjoy!

