

?spanyol Tortilla

Authentic Spanish Tortilla recipe with potatoes and eggs. Easy-to-make traditional Spanish omelet that's perfect for any meal. Ready in 35 minutes!

10	25	35	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

?spanyol Tortilla

Malzemeler

- 0.7 lb potato
- 1 onion
- 5 egg
- 2 tbsp olive oil
- 1 pinch sea salt
- 1 tsp black pepper

Yap???

- 1 Prepare the potatoes**

Peel 0.7 lb potatoes and slice them into rounds about 1/8-inch thick. Pat the slices completely dry with paper towels.
- 2** Peel and thinly slice 1 onion into half-moon shapes.
- 3 Cook the vegetables**

Heat 2 tablespoons olive oil in a 9-10 inch non-stick skillet over medium heat. Add the potato slices and onion, stirring gently to coat with oil.
- 4** Reduce heat to low and cook for 20-25 minutes, stirring gently every 5 minutes to prevent sticking. Cook until potatoes are tender when pierced with a fork and onions are soft and golden.
- 5 Prepare the egg mixture**

Beat 5 eggs in a large bowl with 1 pinch salt and 1 teaspoon black pepper until well combined.
- 6** Using a slotted spoon, transfer the cooked potato and onion mixture to the beaten eggs, leaving excess oil in the pan. Gently fold together and let sit for 5 minutes.
- 7 Cook the tortilla**

Heat the same skillet with remaining oil over medium-low heat. Pour in the egg and potato mixture, spreading it evenly with a spatula.
- 8** Cook for 8-10 minutes, gently shaking the pan occasionally, until the bottom is set and golden brown but the top is still slightly runny.
- 9 Flip and finish**

Place a large plate over the pan and quickly flip the tortilla onto the plate. Slide it back into the pan uncooked-side down and cook for 3-5 minutes until just set.

10 Remove from heat and let rest for 5 minutes before sliding onto a serving plate. Cut into wedges and serve warm or at room temperature.

?puçlar?

Use a non-stick or well-seasoned pan to prevent sticking, and make sure it's the right size - about 8-10 inches for this recipe to achieve the proper thickness.

Pat the potato slices completely dry with paper towels before cooking to prevent oil splattering and to help achieve the right texture.

Don't rush the potato cooking process - they should be tender and lightly golden, not crispy. This usually takes 25-30 minutes on low heat.

Beat the eggs just until combined; over-beating can make the tortilla tough and less creamy.

Practice the flipping technique with an empty pan first if you're nervous - use a plate slightly larger than your pan and work quickly but confidently.

Let the tortilla rest for 5-10 minutes before cutting to allow it to set properly and make slicing easier.

Save any leftover olive oil from cooking the potatoes - it's infused with flavor and perfect for drizzling over bread or using in other dishes.

For easier flipping, you can finish the tortilla under a low broiler instead of flipping, though this isn't the traditional method.