

Spanish omelette *(Appetizers)*



Preparation

Peel off the potatoes and cut them into thin slices. In a nonstick pan, deep fry the potatoes until they are nearly done. Drain them, then add the onions to the same olive oil where you fried the potatoes and stir fry. After a few minutes, add the potatoes and the beaten eggs over the onions, arranging them in layers. Cook for a few minutes, then cover with a lid for 2 more minutes. Turn the omelette upside down with the help of a lid being careful not to break it. Cook it for two more minutes. Your classic Spanish omelette is ready!

Tips

In order to make your "tortilla" really creamy, you could add to the beaten eggs a shot glass of milk with half a teaspoon of baking powder dissolved in it.

Trivia

The true Spanish omelette - as loved by Spaniards - is quite thick!

Information

Preparation 30 minutes

Total Time 10 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Eggs 3 units

Onions 100 grams

Potatoes 300 grams

Extra virgin olive oil (4 cl)

Salt (salt as needed)