



TASTE THE WORLD RECIPES



Tortilla de Patates

DJ Panko (Ojos de Brujo, Spain)

INGREDIENTS

2 dozen eggs
1.5kg potatoes (the white ones if possible)
1.5 litres virgin olive oil
1/2 kg onions
Salt

Cooking utensils

Non-stick frying pan (20cm diameter) with a lid of the same diameter minimum and a big plate 25cm diameter with a flat surface.

METHOD

1. Finely chop the onions
2. Slice the potatoes
3. Fry the onions then take out of the frying pan and put onto a separate plate
4. Fry the potatoes til they are golden
5. Add the onions
6. Bake the eggs and put them in a big bowl
7. Mix the eggs with the potatoes and onions
8. Melt the mixture in the frying pan and cook it on one side.
9. Put the big plate (or the pan lid) on top of the pan and turn it upside town
10. Melt the tortilla on the other side

