

Spanish Tortilla



This is my version of the Tortilla Española or Spanish Tortilla that is served everywhere throughout Spain. The recipe uses a lot of olive oil that the potatoes are cooked in. I've tried using less but the results are not as good. You can use the leftover oil to make a garlicky mayo to use alongside or artichoke dip, etc.

INGREDIENTS

- 1½ cups extra-virgin olive oil
- 2 pounds small (the small size is important) waxy potatoes (Also known as new potatoes, red skin potatoes, fingerling potatoes. Yukon Gold potatoes will do in a pinch. Don't use Russet potatoes.), peeled and cut into ¼-inch slices
- 1 Spanish onion (yellow onion, not sweet onion, could use white onion in a pinch), thinly sliced into rings.
- 2½ teaspoons kosher salt
- 8 large eggs, beaten to blend

RECIPE PREPARATION

- Heat oil in a large ovenproof skillet over medium heat. (I use a 10-inch non-stick skillet. I've also used my well-seasoned cast iron 10-inch skillet.) Add potatoes, onion, and salt. Use a heatproof spatula to coat potatoes with oil. When oil begins to bubble, reduce heat to medium-low and cook, turning frequently, until potatoes are tender but not browned, 20–25 minutes.

- Using a slotted spoon, transfer potatoes and onion to a large heatproof bowl. Add eggs and stir gently to combine; do not break up potatoes. Strain oil into a glass measuring cup; wipe out skillet.
- Heat 3 Tbsp. reserved oil from measuring cup in skillet over medium-high heat. Add egg-potato mixture and cook, stirring constantly but gently to keep potatoes intact, until eggs begin to set (eggs will look scrambled), about 2 minutes. Spread mixture in an even layer; reduce heat to medium-low. Preheat broiler to high.
- Cook tortilla, shaking pan occasionally to prevent it from sticking, until eggs are nearly cooked through, about 12 minutes. Transfer skillet to oven and broil until top of tortilla is just cooked, about 2 minutes.
- Remove from oven. Invert a large plate over skillet. Using oven mitts (skillet and potatoes will be very hot; use caution), hold plate firmly over skillet and flip, releasing tortilla onto plate. Let sit at room temperature for at least 20 minutes and up to 2 hours before serving.

Cut the cooled tortilla into 1-inch or 1.5-inch squares, insert a toothpick and serve as an appetizer or cut the tortilla into 8 wedges and serve as your entree for breakfast, lunch or dinner with the side dishes of your choice.