

Brooklyn's Spanish Tortilla



Serves 6-8



Difficulty: 2/5

Ingredients

For the Spanish Tortilla:

- 1 ½ pounds yukon gold (or similar) potatoes about 4), peeled and thinly sliced on a mandolin into 1/8-inch slices
- 1 small or half of a large yellow onion, thinly sliced on a mandolin
- 1 ¾ cup good quality olive oil
- kosher salt and freshly ground black pepper
- 8 whole eggs

For the Toppings (optional):

- 1 head frisse (4oz), tossed with drizzle of Extra Virgin Olive Oil, plus a squeeze of fresh lemon juice and pinch of salt
- grated or shaved Manchego
- 3 oz. Jamon, halved and rolled or crunched

Instructions

1. To make the spanish tortilla: in an 8-inch cast iron skillet over medium heat, warm half the olive oil. To test if the oil is ready, drop one slice of onion or potato. If small bubbles immediately but gently appear around the edges, it's ready. If it starts to sizzle and fry rapidly, the oil is too hot and will burn the potatoes. Turn off the heat to allow it to cool before starting again.
2. Once the oil is at the right temperature, add half the potatoes, half the onion and a big pinch of salt. You want the potatoes and onions to be about 75 percent covered in the oil. Add more as or if needed. Cook, stirring occasionally, until potatoes are fork tender, about 5 minutes. You do not want to develop any color on the potatoes, so if they begin to brown, adjust heat. Use a spider strainer to transfer potatoes to a large bowl, then add remaining oil to the skillet to heat.
3. Add remaining potatoes and onion and repeat the cooking process. Use a spider to transfer potatoes to the bowl, then pour all but 2 Tablespoons of oil out of the skillet.
4. Return the skillet to medium heat. In a separate bowl, vigorously whisk together the eggs with 1 ½ teaspoons of salt and several generous grinds of black pepper. Pour the eggs over the warm potatoes and gently mix, then add them to the skillet. Arrange the top layer of potatoes so that they lay flat, then shake the skillet to allow the potatoes to settle in place and the eggs to cook around the potatoes.

5. Cook until the edges of the tortilla firm up, about 1 minute, then reduce heat to medium-low. Cook until the edges continue to set towards the center, 5 minutes. Turn off the heat.
6. Carefully drag a rubber spatula around the edges of the skillet to loosen the sides. The top will be slightly runny. Place a plate larger than the skillet upside down on the skillet and very quickly invert the tortilla onto the plate, then slide the tortilla back into the skillet, cooked side up. Some of the uncooked eggs may spill, but that's ok, it's part of the process! Cook an additional 3-5 minutes over medium-low heat, then slide or invert onto a clean plate.
7. Slice and serve the tortilla warm or at room temperature. If desired, top the tortilla with lightly dressed frisse, jamon and shaved manchego.



"In Spain, you'll find people eat almost anything on the train, so a Spanish Tortilla is a perfect travel bite. It's a delicious mix of hearty potatoes and eggs in a satisfyingly portable form, offering a taste of Spain's rich culinary tradition on the go."
- Brooklyn Peltz Beckham

Spain