



**SAN SEBASTIAN
COOKING CLASSES**

TORTILLA DE PATATAS

INGREDIENTS:

*200 ml of extra virgin olive oil 500g
potatoes, peeled and diced 300g
diced onions
8 organic eggs Salt*

Heat a large sauté pan over medium- high heat. Add the olive oil and potatoes and cook until very soft. Drain, reserving the oil, and reserve.

In another sauté pan, heat the reserved oil and sauté the onions over medium-high heat, cooking until caramelized.

Poach the onions and mix with the potatoes, strain the oil and reserve. In a large bowl beat the eggs, add the potatoes and salt.

Heat a good non-stick sauté pan over high heat.

Add the egg-potato mixture and turn the heat immediately to low. Cook for four minutes.

Use a spatula to ensure the sides are not sticking to the pan.

Then, take a big plate and place face down over the pan. Flip in one quick motion.

Slide the tortilla back into the sauté pan and cook over low for a few more minutes.

Return the tortilla to the plate and serve with a bit of crusty bread.