

Spanish Potato Tortilla

Season: Summer

Type: Side

Serves: 32 tastings

From the garden: Egg



Class focus: Drizzle some oil, use slicer to slice potato

Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Grater x 3
Chopping boards and knives
Measuring cups
Measuring spoons
Deep baking tray x 1
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

½ cup olive oil + extra for drizzling
6 eggs
2 cups water
2 cups self-raising flour
2 teaspoons salt
10 grinds of pepper

4 potatoes (skin-on, sliced using slicer on the grater)
½ onion (finely chopped)

What to do:

1. Heat oven to 180C.
2. Wash all the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 6 ingredients in a large mixing bowl, mix evenly.
5. Add the last 2 ingredients, stir until evenly mixed.
6. Pour into a lined baking tray, spread it evenly.
7. Drizzle some olive oil on top.
8. Bake for 25 minutes or until cooked through.
9. Cut omelette into 32 pieces.
10. Serve into 5 serving plates with a kitchen tong in each.