

Tortilla (Spanish omelette)

This recipe is adapted from one by David Tanis, chef at Chez Panisse and author of 'A Platter of Figs', among other things. You can make it a few hours before serving, but do not refrigerate or it will go rubbery.

1kg potatoes, medium waxy-floury is good

2 medium-large yellow onions

480ml olive oil

salt & pepper

8 medium eggs



1. Peel and slice potatoes into 1/8" rounds. Peel and slice onions about the same thickness.
2. Heat oil in one or two large wide pans and simmer potatoes and onions gently until just tender. Do not let them brown, or start falling apart.
3. Carefully drain the onions and potatoes, reserving the oil. Spread them over a large tray, season and let cool to room temperature.
4. Beat eggs in a big bowl. Add cooled vegetables and stir gently.
5. Heat about two tablespoons of the reserved oil in a heavy-based 11" non-stick frying pan. Add omelette mix and cook gently for 5-10 minutes until nearly cooked all the way through. The top will still be runny.
6. Finish omelette under a medium hot grill, or in a medium oven, until just cooked through. Alternatively you can flip it out of the pan and then slide it back in, but this is difficult with an omelette this size.
7. Let cool in the pan, then turn out onto a board. Cut into wedges, squares or diamonds to serve. Garnish if you like with strips of piquillo pepper (from jars) or anchovy and herbs.