



## JERNEJ KITCHEN

# TORTILLA DE PATATAS

*Even though it is made out of potatoes and eggs, it is still light and full of lovely flavor.*

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
COOKING:	60	MINUTES

### TORTILLA DE PATATAS

1200 g potatoes  
2 onions, large  
2 tbsp olive oil  
2 anchovy fillets, chopped  
5 handfuls of baby spinach  
pinch of ground nutmeg  
6 eggs, free range  
1/2 tsp tabasco sauce  
pinch of cayenne pepper, pinch of smoked paprika  
2 tbsp parmesan cheese, grated  
2 tbsp sour cream / crème fraîche

### SERVE

1 handful of baby spinach  
sprouts (optional)  
100 g greek yogurt or sour cream /  
crème fraîche

### COOK THE POTATOES

In a large pot filled with salted water cook the potatoes, leaving the skin on. Cook for about 40 minutes, or until just cooked. Peel the potatoes and chop them into small chunks. Peel the onions and thinly slice them.

### FRY THE ONIONS

Set a skillet over a medium high heat. Add the olive oil, onion slices, anchovy fillets, pinch of sea salt and pinch of black pepper. Fry for about 10 minutes, stir occasionally.

Add the baby spinach, cooked potatoes and a pinch of ground nutmeg. Stir well and arrange all over the skillet. Fry for about 2 minutes.

### COOK

In a small bowl combine the eggs, one teaspoon of sea salt, two pinches of black pepper, pinch of cayenne pepper, pinch of smoked paprika and tabasco sauce. Add grated parmesan and sour cream, stir well. Pour this mixture over the tortilla, cover with a lid, lower the heat and bake for about 25 minutes. Toss the skillet occasionally.

### SERVE

Serve tortilla the patatas with baby spinach, a generous dollop of greek yogurt or sour cream / crème fraîche.

### TOOLS AND EQUIPEMENT

pot  
kitchen knife  
skillet with a lid  
wooden spoon