

## Spanish omelette recipe:

### INGREDIENTS

- 4-5 big potatoes. If possible, use old ones (meaning the ones with thicker skin). They don't have much water and work better for frying.
- 6-7 eggs
- 1 big onion
- Salt
- (Garlic - optional)
- (Green bell pepper - optional)

Peel the potatoes as shown in image



Rinse the cut potatoes with water thoroughly to remove the excess of starch

Dry the potatoes with a cloth (you don't want water in the oil)

Add salt (4-5 big pinches of salt). It is hard to tell the right amount, probably 2 1/2 tea-spoons.



Peel and cut the onion in small cubes



Prepare a pan with enough oil to cover the potatoes and onions  
Heat at max temperature  
Add the potatoes and onions when oil is boiling



Move the potatoes every 5-7 min to allow an even cook

Potatoes are done when you can easily break them with the spatula. Some of them will look darker than others

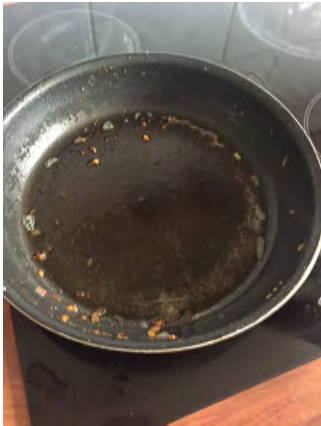


You don't want much oil on your fries. Remove as much as possible when collecting the potatoes from the pan. I like to use a big frying basket and the oil to drip for a few minutes. Let the potatoes cool down (5min)  
In the meantime...  
Bate the eggs until they are well mixed



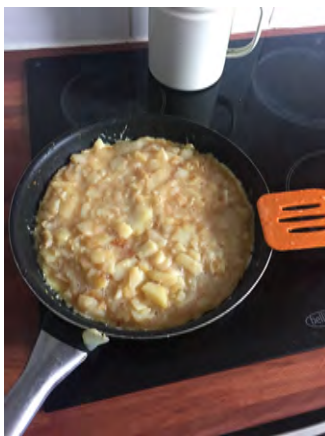
Add the potatoes into the bowl with eggs and mix without breaking the potatoes

Remove the oil from the pan. You just want a tiny layer of oil to avoid sticking



Set the heat to medium, wait 2 min until oil is hot

Transfer everything to the pan and fry for 3-5 min.  
With the help of a plate, flip the omelette and fry for another 2 min.  
Repeat the flipping 2x



Well done!! Your omelette is now ready!!

