BASCO
GOURMET SPAIN TO YOUR DOOR

Truffled Tortilla



PREP TIME
3 MINS

COOK TIME
17 MINS

TOTAL TIME
20 MINS

SERVES 2 PEOPLE

EASY

Ingredients

1 large Maris Piper potato
1 large egg and 3 egg yolks
Fresh black truffle to grate
250ml of sunflower oil
Salt to taste

Method

Start by peeling the potato and cutting it into irregular chunks about one inch in size.

Heat the oil in a medium size, non-stick frying pan. Once hot, add the potato chunks and spread them evenly over the pan. The oil should cover all the potatoes, if they don't add a bit more oil. Cook the potatoes in the oil for about 15 minutes. The idea is to caramelise the potato in the oil until you obtain a nice light brown colour, you may need to shake or stir the potato mix carefully, so all the mix browns evenly. Drain the mix out from the pan into a bowl with a slotted spoon and reserve.

Crack the egg and egg yolks into a large bowl and beat them with a whisk or fork. Add the cooked potato, grated black truffle, season with salt and mix together.

In a non-stick blinis pan, pour half a tablespoon of the cooking oil and warm on a medium heat. When hot, stir the potato, truffle and egg mixture and spread out evenly. Allow the egg to cook around the edges using a fork to lift the mixture from the centre so the egg runs in and begins to cook, allow the mix to cook for one minute on a low heat.

Place a small plate over the frying pan. With one hand on the frying pan handle and the other on top of the plate to hold it steady, quickly turn the frying pan over and the omelette will fall onto the plate. Place the frying pan back on the heat, pour in a bit more oil and let the pan warm for 30 seconds or so, now slide the omelette into the frying pan. Use a fork to shape the sides of the omelette and allow to cook for another minute on a low heat.

Slide the omelette onto a serving plate and grate plenty of black truffle on top of the omelette and serve.