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“A flat tortilla is almost identical to its Italian cousin, the frittata, but is generally thicker and therefore more rustic.” – Michel Roux

Spanish Tortilla with Chorizo

Serves 4

generous 1/3 cup (100 ml) olive oil
14 oz (400 g) Russet potatoes, peeled and cubed
2 red onions, roughly chopped
salt and freshly ground pepper
7 oz (200 g) chorizo sausage, skinned
1 garlic clove, crushed
2 tbsp chopped Italian parsley leaves
6 eggs

Heat two-thirds of the olive oil in a skillet, 8-8½ inches (20-22 cm) in diameter and 1-1.2 inches (4 cm) deep. When it is hot, put in the potatoes and cook over medium heat for 10 minutes. Add the onions, salt lightly, and cook for another 10 minutes or so.

In the meantime, cut the chorizo into 1/16-inch (2mm) slices. Add to the skillet with the garlic and parsley. Mix well, without crushing the potatoes, and cook for another 2 minutes. Tip everything onto a plate and let cool slightly. Wipe out the skillet with paper towels, ready for cooking the tortilla.

Lightly beat the eggs in a large bowl and season with salt and pepper. Heat the remaining olive oil in the skillet. Using a spoon, mix the eggs delicately into the cooled potato mixture, then pour into the pan. Start cooking over medium heat, stirring gently every few minutes with the side of a fork, as if making an omelet.

As soon as the eggs are half-cooked, stop stirring, and cook over very low heat for 2 to 3 minutes, until the underside of the tortilla is almost cooked. Slide it onto a lightly oiled platter, then invert it back into the pan and cook for another 2 minutes, until both sides are cooked the same and the middle of the tortilla is still soft.

Slide the tortilla onto a plate and serve it whole or cut into wedges. It is equally good served hot, warm, or at room temperature, but not chilled.