

Spanish

Appetizers & Snacks

Classic Spanish

Potato Omelette

(Tortilla Española)

⌚ Prep: 15m

🔥 Cook: 35m

❄️ Rest: 15m

Σ Total: 65m

🍽️ 6 servings



MISE EN PLACE / INGREDIENTS

[5]

- ☐ 1.5 lbs Yukon Gold potatoes, peeled and cut into thin half-moons
- ☐ 1 medium Sweet yellow onion, finely diced
- ☐ 6 units Large pasture-raised eggs at room temperature
- ☐ 1.5 cups Extra virgin olive oil for poaching
- ☐ 1.5 tsp Fine sea salt, divided

🛒 US SUPERMARKET BRAND GUIDE

Yukon Gold Potatoes: Yukon Gold Yellow Potatoes

Ideal waxy-starchy equilibrium that confits into silky tender layers. • 📍 Produce aisle.

Pasture-Raised Eggs: Vital Farms Pasture-Raised Large Eggs

Rich orange yolks that deliver rich flavor and a gorgeous golden appearance. • 📍 Dairy / Egg case.

COOKING SEQUENCE & CHECKPOINTS

- 1

Confit Potatoes and Onion

⌚ 25 min

Submerge potatoes and onions in olive oil over medium-low heat with 1 tsp fine sea salt. Simmer gently for 25 minutes until fork-tender without browning.
✓ Checkpoint: Soft, translucent potatoes that break easily.
- 2

Drain and Soak in Eggs

⌚ 15 min

Strain potatoes and onions, reserving the flavorful oil. Whisk eggs with remaining 1/2 tsp fine sea salt in a large bowl and gently fold in the warm potatoes. Rest for 15 minutes.
✓ Checkpoint: Porous potatoes have absorbed the liquid egg.
- 3

Set Bottom in Skillet

⌚ 5 min

Heat 1 tbsp reserved oil in skillet over medium. Pour egg-potato mixture, tucking the edges with a spatula for 5 minutes until bottom sets.
✓ Checkpoint: Rounded edges and set golden base.
- 4

The Master Flip

⌚ 5 min

Place a wide plate over the skillet, invert boldly, and slide back into the pan. Cook 4 to 5 minutes more to your desired level of creaminess.
✓ Checkpoint: Golden, plump, succulent omelette.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA SAFE MINIMUM FOR EGG DISHES (OR USE PASTEURIZED EGGS FOR A SOFTER CENTER)**

The USDA safe minimum internal temperature for egg dishes is 160°F (71°C). If cooking the tortilla to the traditional Spanish betanzos/creamy center style (145°F-155°F / 63°C-68°C), use pasteurized shell eggs and serve immediately or refrigerate promptly at ≤40°F (4°C).

👁️ **MASTER DONENESS CHECKPOINT:**

Uniform golden disc with neatly rounded edges and a moist, creamy center that never turns dry.

🔬 **WHY IT WORKS:**

Warm Potato Egg Steep: Allowing the hot strained potatoes to steep in beaten egg for 10 minutes lets the starch hydrate with raw egg, ensuring a tender custardy texture throughout.

⚠️ **TROUBLESHOOTING:**

The tortilla broke during the flip: Use a wide flat plate, press your palm down firmly on top, and invert swiftly in one smooth motion over the sink.