

Spanish Tortilla

Ingredients:

- 18 eggs
- Kosher salt
- black pepper
- olive oil
- 2 Yukon gold potatoes – (about the size of an average apple) Sliced 1/8th inch thin
- 1 sweet potato- Sliced 1/8th inch thin
- 1-tablespoon butter

Optional Ingredients for extra textures and flavors:

- 1 cup roasted poblano chili pepper- peeled, seeded, chopped
- 1 cup Crispy Serrano Ham- minced

Garnish:

- 1 pint crème fresh
- 2 tablespoon chives-minced
- Fresh Basil

Equipment:

- Sheet tray 12"x17"
- Steel Cooling Rack 11.1" x 16"
- Metal bowl
- Wisk
- Mandoline Slicer or SHARP knife!
- Medium NON- stick pan Sauté pan
- Rubber Spatula

Method:

1. Preheat oven to 350 degrees. Place cooling rack on sheet tray.
2. Lay sliced potatoes on cooling rack, season with salt & pepper, drizzle with Olive oil, bake for 20 minutes. Cool before handling.
3. Beat all 18 eggs with salt and pepper in bowl.
4. Heat sauté pan on medium heat, melt butter sauté pan.
5. Layer roasted potatoes in sauté pan and pour egg mixture over potatoes.
6. Turn heat on low, use rubber spatula to help move around the raw egg on top of dish to the bottom of dish...scrape sides of pan frequently.
7. After 20-25 minutes or until the eggs is cooked, get a dinner plate, ensure egg is detached from sauté pan and flip onto plate.
8. Cut and serve like pie! Garnish with crème fresh, chives or basil.