

## Real Spanish omelette



Prep: 10 mins  
Cook: 50 mins



Easy



Serves 4



### Ingredients

500g new potatoes

1 onion, preferably white

150ml extra-virgin olive oil

3 tbsp chopped flat-leaf parsley

6 eggs

### Method

- Step 1** Scrape the new potatoes or leave the skins on, if you prefer. Cut them into thick slices. Chop the onion.
- Step 2** Heat the extra-virgin olive oil in a large frying pan, add the potatoes and onion and stew gently, partially covered, for 30 mins, stirring occasionally until the potatoes are softened. Strain the potatoes and onion through a colander into a large bowl (set the strained oil aside).
- Step 3** Beat the eggs separately, then stir into the potatoes with the parsley and plenty of salt and pepper. Heat a little of the strained oil in a smaller pan.
- Step 4** Tip everything into the pan and cook on a moderate heat, using a spatula to shape the omelette into a cushion.
- Step 5** When almost set, invert on a plate and slide back into the pan and cook a few more minutes.
- Step 6** Invert twice more, cooking the omelette briefly each time and pressing the edges to keep the cushion shape. Slide on to a plate and cool for 10 mins before serving.

