

Real Spanish omelette

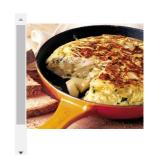


Prep: 10 mins Cook: 50 mins



Easy





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.