



Bienvenido

Welcome

Lesson four D (4D)

Culture Corner

Recipe time!



In lesson one you were introduced to 'Tapas', a wonderful Spanish tradition. In today's lesson, we include a recipe for "Tortilla de patatas o Tortilla española", a potato omelet that is about 1.5" thick.

It is popular all over Spain and often served in bars as *simple tapas* and is eaten either hot or cold. If desired, other ingredients can be added such as vegetables, sausages, and peppers.

Ingredients

4 medium-sized potatoes, peeled and thinly sliced

6 eggs

1 onion, chopped

1 cup olive oil

Salt, to taste

Black pepper, to taste

Method:

- First, heat the oil in a large frying pan and then gently fry the sliced potatoes until almost soft, stirring from time to time so that they don't burn on the bottom of the pan.
- Add the onion and continue frying until everything is soft. Remove the potatoes and onions from the pan and drain them, reserving the oil.
- Beat the eggs in a bowl and season with salt and pepper. Add the previously fried potatoes and mix well. Let the mixture rest for 15 minutes.
- Heat a little oil in a frying pan on a moderate heat setting. Add the potato mixture and distribute it evenly in the pan. Lower the heat and cook until the bottom begins to brown and the edges of the egg begin to set.
- Turn the omelet with the aid of either a flat plate or saucepan lid on the frying pan and quickly turning over.
- Gently slide the omelet back into the frying pan and continue frying.
- Remember to shake the pan from time to time so that the omelet does not stick to the bottom. Keep doing this until it has set all the way through.
- Transfer to a platter and let stand for 5-10 minutes before cutting into small wedges

ENJOY!

¡Buen provecho!



Hasta pronto

.....See you soon!