

🍴 BAKED SPANISH TORTILLA 🍴

Prep Time: 15 min | **Cook Time:** 45 min | **Servings:** 4 | **Difficulty:** Easy | **Diet:** Vegetarian, Gluten-Free



Ingredients

- 5 medium potatoes, peeled (about 750 g)
- 6 eggs
- 2 fresh scallions onions (about 100 g)
- 6 tablespoons extra virgin olive oil (about 80 g)
- Salt, to taste

How to make step by step

1. Prepare potatoes & onions

- Peel and rinse the potatoes. Cut them into small and thin slices to ensure they cook evenly
- Trim the base and the tougher outer layer of the spring onions, slice onions finely

2. Cook potatoes in the oven

- Place the potatoes and spring onions in a baking tray lined with parchment paper
- Season with extra virgin olive oil and salt and mix well to distribute the seasoning evenly and level
- Bake at 180°C (350°F) for 15 minutes, until starts turning lightly golden
- Lower to 120°C (250°F), continue cooking for 20 minutes, until the potatoes are soft

3. Prepare the egg mixture

- Crack the eggs into a large bowl and whisk until the mixture is smooth and well combined
- Let the eggs rest for a few minutes

4. Combine potatoes and eggs

- Once cooked, allow the potatoes to cool and add them to the bowl with the beaten eggs
- Mix gently to combine all the ingredients and let the mixture rest for about 10 minutes

5. Prepare the baking pan

- Increase temperature to 250°C (480°F) and place an oven-safe frying pan dish inside the oven
- Let it heat up for about 5 minutes

6. Make the mixture creamier

- Using an immersion blender, give the potato and egg mixture 1–2 quick pulses
- The result should be slightly creamier while still leaving most potatoes slices visible

7. Bake the tortilla

- Carefully remove the hot pan from the oven and lightly grease it with oil spray or a drizzle of olive oil
- Pour in the potato and egg mixture and level the surface with a spatula
- Bake at 250°C (480°F) for 9–10 minutes, until the top is golden and set

8. Serve

- Let the tortilla rest for a few minutes before cutting
- Slice into wedges and serve warm or slightly warm

👉 Video recipe: <https://youtu.be/SgzUIIgvK8>