Tortilla de Patatas

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An essential part of the Spanish cuisine.

Ingredients

- 500 g potatoes, sliced in small cubes or thin half-slices
- 5 eggs, whisked
- 1 medium onion
- 1 garlic clove (optional)
- Olive oil
- Salt and pepper

Preparation

1. In a medium-hot pan add a generous amount of oil. When the oil is hot, add potatoes to the pan. Stir occasionally.
2. After a minute or so, add onions and garlic. Season it with salt and pepper. Keep stirring occasionally, until the potatoes become ready.
3. In a bowl, beat the eggs, season with salt and pepper, then whisk it until combined.
4. When the potatoes are ready and slightly browned, pour the eggs into the pan. Flatten the mixture, make sure the eggs make it to the bottom of the pan. Then stop stirring.

5. After the bottom of tortilla is ready (after 30-60 s, depending on the desire of "readiness"), cover the pan with a plate, press the plate against the edges of the pan, then flip the pan with the plate over. Then slide the tortilla back into the pan. Fry until the tortilla is ready (30-60 s)
6. Flip the tortilla onto a serving plate, then serve.

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