

Tortilla de Patata

Ingredients	
1 pound	Yukon gold potatoes, peeled, thinly sliced
1 medium	Walla Walla or Vidalia sweet onion, thinly sliced (into rings or julienned)
6 large	Eggs
1 cup	Heavy whipping cream
2 teaspoons	Kosher salt
	Olive Oil

Preheat oven to 350° F.

1. In a heavy skillet, heat about 1/4 cup of olive oil. Brown sliced potatoes until golden on both sides. Set aside onto a paper towel lined plate.
2. After potatoes have all been sautéed, add thinly sliced onion to the pan, adding more olive oil if needed. Sauté onions until just browned and caramelized. Drain on a paper-towel lined plate.
3. In a generously sized glass pie plate (depth is important here – go for the deep dish model!) layer potatoes and onions.
4. In a separate bowl, using a wire whisk or hand mixer with whisk attachment, mix eggs, whipping cream, and kosher salt together, making sure to mix ingredients completely.
5. Pour egg mixture slowly into the pie plate – you can use a large spoon to divert the flow so as not to disturb your layering.
6. Place the pie plate on a cookie sheet in the oven. Here's the tricky part – it will take about 30 minutes to cook. Check for doneness by shaking the pie plate slightly to see if egg has set completely. If it's not set – give it another 5 minutes. A sharp knife will come out of the center of the tortilla clean if it's set completely.
7. Allow to cool on a wire rack for about 5 minutes before serving.

Notes:

When I have this in Spain, my favorite places to order it serve with thinly sliced wedges of cheese – Manchego, Mahon, or my very favorite – Trouchoú. And of course, pretty much every Spanish meal comes with a lovely little crusty roll and olive oil to dip your bread in. ☺ I, of course, ask for the fabulous local butter!

It is traditional to find Tortilla de Patata listed on menus in the region of Spain that I travel to most often – either *with* or *without* onions. If you prefer no onions – just skip that part!