

Chef Katie Button's Tortilla de Patatas

Spanish Potato Omelette



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WINE PAIRING

Columna Albariño Zestos

Rosado

La Antigua Clásico Crianza

INGREDIENTS

- 10 large eggs
- 2 cups blended oil
- 3 pounds Yukon gold potatoes, peeled and cut into 1/16 inch slices
- 3 teaspoons kosher salt (4 tsp if using diamond crystal kosher salt)
- 1 large yellow onion, cut into 1/16 inch slices

PREPARATION

Whisk the eggs in a large bowl until the yolks and whites are incorporated. Heat about two inches of oil in a heavy-bottomed medium sized saucepan. When the oil is hot, fry the potatoes in four batches, until golden brown, crispy and cooked through. Use a slotted spoon to transfer the potatoes to the eggs, and stir in salt. If desired, you may remove quantity of salt here.

Add the onion into the hot oil. Cook, uncovered and stirring frequently, until the onion is extremely soft and just beginning to brown. Use a slotted spoon to transfer to a bowl with the eggs and potatoes and stir to combine.

Pour out all but 2 tablespoons of oil from the pan and reduce heat to medium-low. Transfer the egg mixture and spread in an even layer. Cook until the underside is nice and golden, about 10 minutes. If the bottom starts to brown too much before the center starts to set, lower the heat. If the bottom isn't turning golden even as the egg sets, raise the heat for a minute or two to get some color. Remove from the heat.

Loosen the sides of the egg mixture from the skillet by sliding a silicone spatula between the set egg and the edge of the pan. You're going to flip the tortilla now! Put on oven mitts and center your tortilla platter inverted over the pan. Grab the sides of the pan and platter together and flip them, then set down on the counter. Lift off the pan and put it back on the burner. Carefully slide the tortilla back into the skillet with the pretty golden brown side facing up. Turn the heat to medium.

Run a silicone spatula around the edge of the tortilla, tucking in the edge and rounding it (so it looks pretty again!) Cook until the underside is golden, 5 to 6 minutes, adjusting the heat as needed. The timing is going to vary. You can press it with your finger to test for doneness; it should have some give on top and not be super squishy. I usually don't get the same consistency in the tortilla at home each time. Sometimes I'll hit that perfect runny moment, when the outside is set, but the very center stays wet. Other times, it will be set all the way through. It's delicious either way!

Carefully slide the tortilla out of the pan onto a serving dish and cool for 1 hour. Tortilla Española is best served at room temperature.