

# Spanish Potato Tortilla

**Season:** Autumn

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Potato & onion

**Class focus:** Drizzle some oil, use slicer to slice potato



<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl x 1 Wooden spoon x 1 Grater x 4 Chopping boards and knives Measuring cups Measuring spoons Deep baking tray x 1 Baking paper Serving plate x 5 Kitchen tong x 5	½ cup olive oil + extra for drizzling 6 eggs 2 cups water 2 cups self-raising flour 2 teaspoons salt 10 grinds of pepper  6 potatoes (skin-on, thinly sliced using grater) ½ onion (finely chopped)

## What to do:

1. Heat oven to 180C.
2. Wash all the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 6 ingredients in a large mixing bowl, mix evenly.
5. Add the last 2 ingredients, stir until evenly mixed.
6. Pour into a lined baking tray, spread it evenly.
7. Drizzle some olive oil on top.
8. Bake for 25 minutes or until cooked through.
9. Cut omelette into 36 pieces.
10. Serve into 5 serving plates with a kitchen tong in each.