

TORTILLA ESPAÑOLA

CLASSIC SPANISH POTATO AND EGG OMELET

It's difficult to find a restaurant or bar in Spain that doesn't serve tortilla. This dish—which, somewhat confusingly to the uninitiated, shares a name with the corn or flour rounds served many places in the world—represents Spanish restaurant cuisine in many ways.

For one, there is no shortage of potatoes or eggs in even the humblest corners of the country. Secondly, restaurant kitchens in Spain, particularly in the casual tapas bars that dominate the dining scene, are quite small, making it necessary to have as much as possible prepped ahead of time—items, that is, that can be served (often room temperature) from directly behind the bar. This is usually the case with tortilla, meaning that it's necessary to cook the eggs completely through so that the tortilla can sit on the bar for hours and a bartender cuts off a wedge upon request.

SERVES 3 AS A BREAKFAST OR BRUNCH ENTRÉE, 6 AS A SIDE DISH

INGREDIENTS

8 tablespoons olive oil	5 large eggs, beaten
1/2 medium or large Spanish onion	2 tablespoons heavy cream (optional)
2 teaspoons salt	1 teaspoon fresh thyme leaves
2 medium russet potatoes (or whatever type you have)	

INSTRUCTIONS

Preheat the oven to 350°F

Beginning by rinsing and peeling your potatoes. Once peeled, cut them in half lengthwise and then in half again lengthwise, so that you have 4 large wedges. Cut each wedge into thin slices (about 1/8"-1/4"). Pour about 4 tablespoons of olive oil onto a sheet tray or roasting pan (lining it with parchment is ideal if you have it) and lay the potatoes slices evenly on the tray, mixing and generously coating with oil. Season with salt and roast until tender, about 15 minutes. You should be able to bend a potato slice without resistance, but it shouldn't break unless completely bent in half (you aren't looking for any "color"). Remove from the oven and set aside.

Next, slice your peeled half-onion into thin slices, about the same thickness of the potatoes. Heat 1 tablespoon of the olive oil in a sauté pan over medium heat. Add the onion and stir to coat in the oil. Cook until the onion begins to color, stirring occasionally to prevent burning or sticking. When the onions begin to color, reduce the heat to low and continue to cook very slowly, stirring often, until lightly caramelized. If you find that the onions are sticking at any point, sprinkle in a tablespoon or so of water, and use your spoon to scrape up any browned bits that are stuck to the pan bottom. When you have achieved the desired color, add 1/2 teaspoon of the salt. (Adding the salt any earlier will draw water out of the onions and prevent them from caramelizing nicely.) Remove from the heat and let cool slightly.

HUERTAS

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INSTRUCTIONS CONTINUED

In a bowl, whisk together the eggs, cream (if using), and thyme (also optional). Add the cooked onions, roasted potatoes, and a 1/2 teaspoon of salt and mix together, attempting to make sure no potato slices are stuck together.

Heat a 6-inch ovenproof nonstick frying pan over medium heat for 1 to 2 minutes, then add 2 teaspoons of the remaining olive oil. If the pan is hot enough, the oil should dance, skidding around the pan rather than pooling. Pour in the potato and egg mixture and stir, as if making scrambled eggs, for 30 seconds, then turn the heat down to medium-low and stop stirring, allowing the eggs to settle on the bottom. Cook for about 4 minutes, or until you can comfortably slide a rubber spatula around the circumference of the tortilla and gently lift the edge of the tortilla to ensure that the bottom is cooked. The top should still be loose and runny. Turn off the heat and place a plate that is slightly larger (about 1" diameter) than the pan, upside down over the pan (you could also use the bottom of a sheet/cookie tray or oven a light-weight cutting board. Prepare to flip the tortilla! Grab the handle firmly and in such a way that you can briskly (and confidently flip the tortilla) and place your other hand firmly on the bottom of the plate, affixing it to the pan. Quickly flip the tortilla on the plate (tray or cutting board) and rest it on the counter while you put the pan back on the heat and add another tablespoon of oil. Now using a rubber spatula, gently slide the tortilla back into the pan. Cook for about 2 minutes for a runny tortilla and up to 8 minutes for a very firm tortilla.

To finish, slide the tortilla onto a serving plate and let cool for at least 5 minutes before slicing. Cut into wedges and serve warm or at room temperature.

ABOUT CHEF JONAH MILLER

Growing up in New York, Jonah was drawn to food at a young age and began his career as a fourteen-year-old summer intern in the kitchen of the legendary restaurant, Chanterelle. Jonah attended NYU, majoring in Food Studies and Restaurant Management and continued to cook in places such as Gramercy Tavern and Savoy. While in college, he studied abroad in Madrid, living on the iconic Calle de las Huertas and eating up everything Spain had to offer. After three impactful years in the kitchen at Danny Meyer's Maialino, ready to strike out on his own, he traveled back to Spain to put the finishing touches on his vision for Huertas.

Huertas opened in 2014 and received 2-stars from the New York Times. Jonah has been named to Forbes 30under30, was a James Beard Semi-Finalist and is the subject of the book Generation Chef. His first cookbook, The New Spanish, was released in June 2018.

