

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Tortilla Española (Spanish Omelette)

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

½ cup olive oil
2 additional tbsp. olive oil
2 lbs. russet potatoes, peeled and cut into ¼" slices
Salt and pepper to taste
6 eggs
1 roasted red pepper, drained and cut into strips
2 onions cut into rings
3 oz. Spanish Serrano ham, chopped
2 tbsp. chopped fresh Italian parsley

Directions

Heat ½ cup of olive oil in a large skillet over medium heat. Add half the potatoes and cook, stirring occasionally, until just tender, around 15-20 minutes. When done, remove potatoes to large bowl and cook remaining potatoes. Toss potatoes with salt and pepper.

Meanwhile heat 2 tbsp. olive oil in a skillet over medium heat. Stir in onion rings and gently cook until soft and golden brown, around 15 minutes. Allow onions to cool while finishing potatoes.

Whisk eggs in a large bowl until smooth, stir in onions, roasted peppers and Serrano ham. Gently fold in potatoes. Heat skillet with reserved oil over low heat. Pour in egg mixture and gently cook until the sides have started to set, and the bottom has turned golden brown. Gently turn the tortilla over and cook until the center has set, about 4 minutes. Slide tortilla onto a plate and cool to room temperature.

Cut into wedges and serve with chopped parsley.



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