



**Recipe #1: Tortilla & Romesco Sauce**

## INGREDIENTS: (SERVES 10)

13 large potatoes

15 eggs

2 large Spanish onions

salt

2 Jars of *Cava Romesco Sauce*

## METHOD:

Thinly slice onion and fry on a low heat until onion is soft and transparent.

Remove from heat and allow to stand. Peel and thinly slice potatoes. Deep fry potatoes at 120° until soft (a knife will pass through them without effort). Beat eggs in a large bowl and add onions and potatoes to mix. Season liberally with sea salt.

In a moderately hot frying pan, heat some oil. Add Tortilla mix. Lower heat to lowest setting. Cook Tortilla until brown and then turn Tortilla with the aid of a flat plate (you can also use another frying pan which is the same size. Just remember to heat it, and suitably oil it).

When the Tortilla is browned on both sides take it off the heat and allow to cool completely before serving. Serve with some *Cava Romesco Sauce* and a crisp green salad.

