



EXTRAORDINARY TRAVELLERS



MAKE YOUR OWN TORTILLA ESPANOLA!

*TASK: PRINT THE RECIPE AND FILL IN THE GAPS TO SEE IF YOU CAN REMEMBER HOW TO WRITE THESE FOODS IN SPANISH

TO MAKE ONE TORTILLA YOU WILL NEED:

1. TWO POTATOES - L-S P--A--S
2. 6 FREE-RANGE EGGS- L-S -U--OS
3. 2 SPANISH ONIONS- L-S C--OLL-
4. OLIVE OIL- EL A-E-E D- OL-V-
5. VEGETABLE OIL, FOR DEEP-FRYING- EL A-E-E D- V--ET--

STEP 1:

CHOP THE ONIONS FINELY AND SLOWLY COOK IN A LITTLE OLIVE OIL UNTIL VERY SOFT, THEN SET ASIDE.

STEP 2:

PEEL THE POTATOES AND CUT INTO VERY THIN SLICES.

STEP 3:

PREHEAT A DEEP-FRYER TO 175°C IF YOU HAVE ONE, USE A DEEP PAN IF NOT, AND THEN DEEP-FRY THE POTATOES UNTIL SOFT. THEN DRAIN AND SET ASIDE.

STEP 4:

CRACK THE EGGS INTO A JUG OR BOWL AND BEAT TOGETHER UNTIL SMOOTH AND COMBINED, YOU CAN ADD IN SALT TOO IF YOU WOULD LIKE (IT CAN KEEP THE MOISTURE IN THE EGGS).

STEP 5:

ADD SOME OLIVE OIL TO A PAN AND PLACE OVER A LOW HEAT. ADD THE POTATOES AND ONIONS, MIX WELL AND THEN SLOWLY ADD THE EGGS UNTIL YOU GET A CREAMY CONSISTENCY.

STEP 6:

ADD SOME OLIVE OIL TO A SMALL TORTILLA PAN AND PUT IT ON A MEDIUM HEAT, ADD THE TORTILLA MIXTURE AND COOK UNTIL GOLDEN ON THE UNDERSIDE. FLIP OVER CAREFULLY AND COOK THE OTHER SIDE UNTIL BROWN, BUT THE INSIDES SHOULD BE NICE AND RUNNY.

STEP 7:

SERVE WARM WITH SALT AND PEPPER AND WHICHEVER SAUCE YOU WANT!