

» THE PERFECT TAPAS

Serves 16 as an appetizer or 8 as a main course | 40 minutes

This tortilla Española is Celia's mother's recipe.

- 4 large Yukon Gold potatoes (about 2½ lbs.), peeled and cut into ½-in. cubes
- 1 medium yellow onion, chopped
- 1 tsp. truffle salt or sea salt
- 2 cups extra-virgin olive oil
- 6 large eggs, beaten to blend
- 2 tbsp. chopped flat-leaf parsley

1. **COMBINE** potatoes, onion, and salt in a bowl. Set aside.
2. **HEAT** oil in a large frying pan over high heat until very hot but not smoking. Spoon potato mixture into oil, spreading evenly. Cook until at least half the potatoes are browned, using a slotted metal spoon to turn potatoes occasionally, 20 minutes.
3. **SET** a strainer over a bowl and pour in potatoes; let drain. Reserve 1 tbsp. oil.
4. **FOLD** eggs into potato mixture in a large bowl. Stir in parsley.
5. **HEAT** reserved 1 tbsp. oil in a 10-in. nonstick frying pan over medium heat. Pour egg mixture into pan; spread evenly. Cook, lifting edges to check color. When eggs are medium brown, remove from heat. Set a large plate upside down over pan. Invert tortilla onto plate, then slide back into pan. Cook over medium heat until bottom is browned, about 4 minutes.
6. **TRANSFER** to a plate; cut into wedges.

PER APPETIZER SERVING 323 CAL., 80% (284 CAL.) FROM FAT; 4 G PROTEIN; 29 G FAT (4.3 G SAT.); 13 G CARB (3 G FIBER); 371 MG SODIUM; 79 MG CHOL.

