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Tortilla Española (Spanish Potato Frittata)

Tortilla española is everything we love about Spanish cooking—lusty, elemental, assuredly simple. Traditionally this Iberian omelet gets its heft from thin-sliced potatoes, but in the cookbook *Cocinar En Casa*

([http://www.amazon.com/gp/product/B000EGCZ76/ref=as_li_ss_tl?](http://www.amazon.com/gp/product/B000EGCZ76/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B000EGCZ76&linkCode=as2&tag=saveur-20)

[ie=UTF8&camp=1789&creative=390957&creativeASIN=B000EGCZ76&linkCode=as2&tag=saveur-20](http://www.amazon.com/gp/product/B000EGCZ76/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B000EGCZ76&linkCode=as2&tag=saveur-20)) (El Bulli, 2003), the chef Ferran Adrià proposes an audacious update.

Eschewing the dirty work of peeling, slicing, and frying the potato, Adrià substitutes a generous handful of store-bought thick-cut potato chips, which soften to just the right tenderness thanks to a soak in the beaten egg before the omelet is cooked. Innovative as this approach may be, the result is absolutely canonical.

SERVES 6–8

INGREDIENTS

4 oz. (about 2¼ cups) crushed thick-cut potato chips, like Cape Cod brand
2 oz. thinly sliced serrano ham or prosciutto
¼ cup finely chopped canned piquillo peppers or pimientos
1 tbsp. thyme leaves
8 eggs, lightly beaten
Kosher salt and freshly ground black pepper, to taste
2 tbsp. olive oil

INSTRUCTIONS

Heat broiler to high. Combine potato chips, ham, peppers, thyme, eggs, and salt and black pepper in a bowl and let sit to allow chips to soften in eggs, about 5 minutes. Heat oil in a 10" nonstick skillet over medium-high heat; add egg mixture and cook, without stirring, until bottom begins to brown, about 3 minutes. Transfer to broiler, and broil until set and golden on top, about 3 minutes. Cut into wedges to serve.



Credit: Penny De Los Santos

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