

TORTILLA

A tortilla is a Spanish-style omelette, not to be confused with the Mexican flatbread.

Chef Frank Camorra makes his tortilla in the great outdoors over open flame. You can do it his way, or go Thermo-style with our fabulous Varoma tortilla.

Serves: 4 or 6 as a light meal with salad



Time: 1 hour



INGREDIENTS

700 grams (25 oz) water, for Thermomix method only
300 grams (10.6 oz) potatoes, peeled and cut into 1cm (0.5in) cubes (see Tips)
50 grams (2 oz) extra virgin olive oil, more if cooking Frank's version
8 eggs, lightly whisked, or up to 12 if cooking Frank's version
a few drops saffron essence, optional, whisked in with the eggs (see Tips)
1 garlic clove, finely chopped
120 grams (4.4 oz) mushrooms, sliced
1 cured chorizo sausage, thinly sliced, optional
1 tsp flaked salt, or to taste
pepper, to taste
salad greens, to serve



METHOD

Thermomix Method

1. Place water in mixing bowl. Line steamer basket with two sheets of baking paper so that it's watertight. Set steamer basket in place. Put potatoes in basket. Add olive oil and mix through. Cook **20 min/Varoma/speed 2**. (Potatoes can still be a little firm at this point.)
2. Remove steamer basket. Take one sheet of baking paper large enough to line the Varoma tray with some overhanging. Scrunch baking paper and dampen briefly under the tap. Flatten out to line Varoma. (The water helps it lie flat and form the shape of the Varoma.)
3. Place potatoes, mushroom, chorizo, if using, and garlic on lined Varoma tray and gently mix. Pour over whipped eggs. Tuck sides of Varoma up and set Varoma and lid in place. Cook **18 min/Varoma/speed 2**, or until just set.
4. This next step is optional but very fun! It's the Thermomix version of my tortilla flip around 12:40 in the video. Remove Varoma and take off the lid. Place a sheet of baking paper on top of tortilla, large enough to cover it. Replace Varoma lid and flip the whole Varoma so that it's upside down. Lift the Varoma dish and tray so that the tortilla is on the new sheet of baking paper, resting on the upturned lid. Return Varoma dish and tray to right-side up and slide tortilla on its sheet of baking paper back onto Varoma tray. Cook **3 min/Varoma/speed 2**.

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Serve with salad greens. It can be as simple as rocket leaves tossed with a little olive oil, or perhaps my [Bitter Greens with Truffle Vinaigrette](#) or [Pear Coleslaw](#).

Riverside Method

1. Place potatoes in a pan over medium-high heat and cover with olive oil. Turn heat down to low, cover, and cook for about 20 minutes or until potatoes are tender. Strain potatoes.
2. Turn heat up to medium and add chorizo, stirring to release the oils and paprika flavour.
3. Add mushrooms and cook until soft. Add a little salt and the garlic.
4. Crack eggs into a bowl and gently whisk with a little saffron essence, if using, and salt.
5. Mix eggs with potato, keeping some egg back to use for 'patching'. Mix in chorizo and mushrooms too.
6. Add a little olive oil to pan then add egg mixture. Cook, moving mixture from outside towards centre until almost set. Cover with a lid or large plate and upturn pan so tortilla rests on lid or plate. Slide back into pan, repairing any cracks with extra egg, if necessary. Flip again, cover and turn heat down to gently cook tortilla so eggs are just set all the way through. Turn again, fixing cracks with extra egg as necessary before sliding onto a plate to serve.

Serve with salad greens. It can be as simple as rocket leaves tossed with a little olive oil, or perhaps my [Bitter Greens with Truffle Vinaigrette](#) or [Pear Coleslaw](#).



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Tips

- Use a waxy potato such as Royal Blue for this tortilla. Learn more about potatoes [here](#).
- The saffron is optional but it does give a very particular Spanish tone to this tortilla. Buy [Gamila's saffron essence](#) or, alternatively, add a few saffron strands.

Variations

- Vary the inclusions in this recipe to suit: it's easy to make it vegetarian by leaving out the chorizo sausage. You could add shredded chicken or ham, peas, chopped broccoli and a handful of cheese too.
- Make a smaller tortilla by halving the quantities and making it in the Varoma dish instead.



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Serves: 4 or 6 as a light meal with salad



SHOPPING LIST:

- Potatoes (300 grams / 10.6 oz)
- Extra virgin olive oil (50 grams / 2 oz)
- Eggs (8-12)
- Garlic clove (1)
- Mushrooms (120 grams / 4.4oz)
- Cured chorizo sausage (1)
- Flaked salt (1 tsp)
- Pepper
- Salad greens



NOTES & TIPS: