

oh la VACHE Recipes & Wine Pairings

SPANISH TORTILLA

WINE PARING: VALDEBARON

This white Rioja is like the “Great White Buffalo.” They are hard to come by, but when you do, it is such a treat. It tastes like you’re in Spain. You know what else tastes like Spain? Tortilla. Every restaurant and home in Spain has a tortilla in their house, at all times. They eat it cold mostly. Just take one slice at a time and put it back in the fridge. They don’t typically eat it with cheese, but I eat everything with cheese. Eggs, potatoes, onions? It’s definitely going to taste good with cheese. Pair this wine and tortilla together and you are instantly transported!

BOLD items can be found in the shop

SERVES UP TO:

12 PEOPLE AS AN APPETIZER,

6 PEOPLE AS A MEAL

TOTAL TIME: 1.5 HOURS

INGREDIENTS

- 8 LARGE EGGS
- 1.5 POUNDS OF WHITE POTATOES
- $\frac{1}{3}$ CUP OF **SPANISH MOLINO ARBEQUINA OLIVE OIL**
- 1 JAR OF **LA TEJEA CARAMELIZED ONIONS**
- 2 TABLESPOONS PLUS $\frac{1}{2}$ TEASPOON OF SALT
- 1 BAG OF **TORRES MEDITERRANEAN HERB CHIPS**
- $\frac{1}{2}$ POUND OF **LEONORA GOAT CHEESE**

INSTRUCTIONS:

- Rinse your potatoes and place them in a 2 quart pot
- Cover with cold water and add the 2 tablespoons of salt
- Put the pot on medium-high heat and cook until fork tender, about 20 minutes
- Strain and cool about 7 minutes
- Meanwhile, crack and whisk your eggs in a large bowl
- Add the salt and oil
- Strain the onions of its beautiful liquid but keep it because it’s gold
- Whisk the onions in the egg mixture
- Now slice the potatoes: first cut in half, then as thinly as you can, cut half circle
- Place in the potatoes in the bowl and leave mixture on the counter (covered) for 30 minutes
- Bring a 10-12 inch, nonstick pan with at least 2 inch sides and a fitting lid to medium-low heat
- Add the egg mixture and cover for 10 minutes
- With a spatula, gently scrape the circumference of the egg to free the sides from sticking
- Give the pan a shake
- Place the lid back on and reduce heat to low for another 10 minutes



- Check the eggs for doneness by giving it a giggle. It should seem mostly done but still very runny on the top (about $\frac{1}{4}$ inch of liquid)
- Use a 16 inch flat plastic platter to gently wiggle your tortilla out of the pan (cooked side down on the plastic platter)
- Quickly place your pan, upside down, on top of the raw side of the tortilla
- With an oven mit, flip the tortilla back into the pan (runny side is on the bottom of the pan)
- The process is tricky and a bit messy, but don’t worry, it will reform
- Cook on low heat without the lid for 5 more minutes, uncovered
- Cut the tortilla into however many triangles you’d like and serve with slices of Leonora goat cheese and Valdabaron Rioja.