



BOSCH

Invented for life



Tortilla.

Serves 4.



Ingredients

- 100ml Sunflower oil
- 2 large Spanish onions peeled and cut in half.
- 2 large roosters, peeled and cut in half
- 8 large eggs, beaten
- Salt and pepper.

Method

Hotair Grilling at 180°C. Food Processor.

- 1.** Fit the slicing disk using the thick side in the food processor. Slice the onions and then the potatoes.
- 2.** Heat the oil in a non-stick, oven-proof pan about 28cm wide.
- 3.** Add the onion and potatoes and cook over a low heat for 30 minutes or until soft and just beginning to colour, stirring from time to time.
- 4.** Drain the onions and potatoes. Add to the eggs. Mix well and season with salt and pepper.
- 5.** Pour back into the pan. Cook again on the hob over a low heat for about 10 minutes. Transfer to the oven on shelf level 3 for 10-15 minutes or until set.
- 6.** Remove from the oven and turn out onto a large round serving platter. Serve cut into wedges with a salad.