

Cooking School

with the London Chef

Tortilla Espanola, Pan Con Tomate y Jamon, Grilled Vegetables with Romesco Sauce

A note: This recipe is flexible, and you can adjust it to your taste. Add more or less of what you like, and feel free to make substitutions - enjoy cooking.

These measurements will feed 2 people, often with leftovers, and can be doubled. You may need larger cooking equipment or to cook in batches when cooking for more people.

Tortilla Espanola

3 Medium Yukon gold potatoes, pre-boiled
*make sure your potatoes are cooked in advance
1 white onion
8 eggs

Romesco

¼ cup roasted almonds
1 roasted red pepper (you can buy these or make them - there is a video in the library))
3 cloves garlic
1 piece crusty bread
2 tbsp sherry vinegar
2 tsp smoked paprika

Grilled Vegetables

1 Zucchini
1 Eggplant
Bunch asparagus

Pan Con Tomate y Jamon

Baguette
2 ripe tomatoes
3-4 garlic cloves, peeled
A few slices Spanish ham (you might get this at your grocery store or a specialty charcuterie store - if you can't get Spanish ham you can use prosciutto or other cured European meat)

Cooking Equipment

Oven preheated to 400 F
Baking tray
Knife
Cutting board
1L plastic yogurt container
Hand blender
Oven proof non-stick frying pan
Chargrill pan or large frying pan
Mixing bowls x 2
Olive oil
Canola oil
Salt

GF friendly, sub gf bread
Vegetarian friendly, omit jamon

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1. Preheat the oven to 400 F. In your ovenproof, non-stick frying pan, slice the onion and cook with olive oil and heavy salt on a high heat - until clear, without browning them too much. While the onions cook down, have the pre-boiled potatoes ready (peeled or not) Once the onions are semi-cooked, move them to the bowl. Make sure your empty pan is clean, all free of onions (leftover slices of onions will cause your tortilla to stick to the pan) Slice up your potatoes in thin half-moon shape and add them to the bowl where par-cooked onions are. In the same bowl, crack up 8 eggs and mix well without mashing the potatoes up. Back to the frying pan, heat up the olive oil on a high heat, then once heated pour the mixture (we want to hear the sizzle!) Hold the handle, gently circle the pan, and using a flipper making sure they are all around the pan surface and flatten but do not mix. Into a hot oven, place your pan in. (Tip: have a baking tray underneath the pan - in case it overflows the pan when cooking... to avoid cleaning the whole oven) After 10-12 minutes, check weather the mixture is firm, not wiggling around. *Caution, the handle will be hot* Take it out then put a plate on top then flip the pan. Voila, you should have a perfectly cooked tortilla Espanola. (Make sure to cook long enough as it is far better to be over cooked and browned than semi-cooked egg mixture)
2. Into a mixing bowl, add the following ingredients: ¼ inch thick sliced eggplant rounds and zucchini (and end-trimmed asparagus) then add olive oil and salt. Get a chargrill pan heat up, no oil on a high heat. Then carefully place each slice to the hot pan then flip once browned/charred. Have a plate aside ready for you to do these in batches. The chargrilling pan will give them nice grill marks!
3. Cut your baguette in half then length-wise and put them in the hot oven for a few minutes until they are warm and dry. We are mimicking the stale bread as the traditional recipes say. Onto a dried bread (the side that was cut), rub garlic cloves and tomato. The rough bread will work like a grater then drizzle olive oil and salt. To fancy them up, put a sliced of jamon or any cured meat.

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4. In a container for blending, add $\frac{1}{4}$ cup roasted almonds, chopped then add the flash of peeled roasted peppers (avoid adding the burnt skin = bitter taste and the seeds), 1 garlic clove, a splash of sherry vinegar, 2 tsp smoked paprika, a drizzle each of olive oil and canola oil. Blend them with a hand blender. This class, we made a simpler version of romesco sauce without adding bread in. If you want to learn how to make the perfect romesco sauce, check out the video in Cooking School library!
5. Once everything is completed, on a large platter, serve your tortilla cut in quarters (like a pie), pan con tomate, char grilled veggies with the romesco sauce drizzles on top of everything or have it plated as a side dip. Buen provecho!