

Classic Spanish Omelette

Ingredients:

- 3 Eggs (Beaten)
- 4oz Cooked Potato
- ¼ Onion Diced
- 1 Clove Garlic (Diced)
- 1oz Butter

Method:

1. Pour a little oil into a frying pan and add about one tablespoon of diced onions along with the garlic and a pinch of salt.
2. Fry until the onions turn golden and then add the potatoes.
3. Spread around the pan evenly, add the butter and shake the pan over the heat and add the beaten eggs.
4. When a seal is formed on the surface of frying pan and the omelette starts to cook in the middle, go around the edge with a palate knife and lift the omelette away from the pan. Then place a plate over the omelette and flip over as demonstrated in the video.