

  
BARON DE LEY  
RIOJA  
presenta

# SABORES DE ESPAÑA

with

THE SPANISH CHEF  
OMAR ALLIBHOY



PREPARATION: 5MIN  
+ 30MIN MIXTURE REST TIME  
COOKING: 25MIN

## TORTILLA DE PATATAS CON CHORIZO (MADE WITH CRISPS)

Bringing together universal crowd-pleasers into one quick and effortless meal: an easy to drink wine, Spain's favourite tapa and a pantry staple.

I like to see the crisps as perfectly fried thin slices of potatoes and, as such, they are great ingredient that our famous Spanish tortilla needs.

### Ingredients

- 1 Spanish onion, thinly sliced
- 3 tbsp extra virgin olive oil
- 1 bag 150 g of salted crisps
- 6 free-range eggs
- 100 g fresh chorizo, sliced
- Salt to season
- A drizzle of extra virgin olive oil to cook the tortilla

FOR VEGETARIANS leave out the chorizo.

*Note: If this is the first time you will be making a tortilla you might want to practise the flipping action with a plate and an empty pan first!*



### Directions

**Step 1.** Place a frying pan over medium to high heat, pour the olive oil and fry the onion for 10 minutes until caramelised. Add the chorizo and cook for a further 4 minutes to allow the fat to render down and release some of the flavour.

**Step 2.** Break the eggs in a bowl, break the crisps into the eggs, add the fried onion and chorizo. Give it a good mix and let it rest for at least 30 minutes.

**Step 3.** In a non-stick frying pan over high heat add a drizzle of the olive oil and pour the tortilla mix. Lower down the heat to medium to low heat and let it cook for 2 minutes. Flip the side of the tortilla with the help of a plate (larger than the pan) and cook it on the other side for 3 minutes.

If the omelette is not fully cooked just flip the side again and cook it in intervals of 2 minutes each side. Ideally this omelette is served a bit runny.

Let the omelette rest for 5 minutes whilst you enjoy a glass of **BARÓN DE LEY's Rioja Club Privado**.

Displaying typical Rioja flavours combining sweetness and spice from oak ageing with dark berry and earthy flavours, it's perfect to pair with the salty crisps and chorizo's peppery spices in this crowd-pleasing tortilla. SALUD!

Follow for more recipes



[barondeley.com/thespainischef](https://barondeley.com/thespainischef)