

## TORTILLA WITH BEANS

*THE ADDITION OF CHOPPED HERBS AND A FEW SKINNED BEANS TO THE CLASSIC TORTILLA MAKES THIS A VERY SUMMERY DISH. ENJOY IT AS A LIGHT LUNCH, OR CUT IT INTO SMALL PIECES AND SERVE AS A TAPAS DISH. TORTILLA IS A MUST IN TAPAS SELECTIONS.*



### SERVES TWO

#### INGREDIENTS

45ml/3 tbsp olive oil  
 2 Spanish onions, thinly sliced  
 300g/11oz waxy potatoes, cut into dice  
 250g/9oz/1¾ cups shelled broad (fava) beans  
 5ml/1 tsp chopped fresh thyme or summer savory  
 6 large (US extra large) eggs  
 45ml/3 tbsp mixed chopped fresh chives and fresh flat leaf parsley  
 salt and ground black pepper

**1** Heat 30ml/2 tbsp of the oil in a 23cm/9in deep non-stick frying pan. Add the onions and potatoes and stir to coat. Cover and cook gently, stirring, for 20–25 minutes until the potatoes are cooked and the onions collapsed.

**2** Meanwhile, cook the beans in a pan of boiling salted water for 5 minutes. Drain well and set aside to cool.



**3** When the beans are cool enough to handle, peel off and discard the grey outer skins. Add the beans to the frying pan, together with the thyme or summer savory and season with salt and pepper to taste. Stir well to mix and cook for a further 2–3 minutes.

**4** Beat the eggs with salt and pepper to taste and add the mixed herbs. Pour the egg mixture over the potatoes and onions and increase the heat slightly. Cook gently for about 5 minutes, or until the egg on the bottom sets and browns. During cooking, gently pull the tortilla away from the sides of the pan and tilt to allow the uncooked egg to run underneath.

**5** Cover the frying pan with a large, upside-down plate and invert the tortilla on to it. Add the remaining oil to the pan and heat until hot. Slip the tortilla back into the pan, uncooked side down, and cook for 3–5 minutes until the underneath browns.

**6** Slide the tortilla out on to a plate. Cut up into wedges or cubes and serve warm rather than piping hot.