


# Potato Tortilla with Chive Mayonnaise



Preparation time: 35 mins

Serves: 6 people

User Rating:  4.5 stars

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Categories: Dinner Recipes



## Ingredients

### Mayonnaise

- 4 egg yolks
- 500ml vegetable oil
- 2 teaspoons of Dijon mustard
- Juice of 1 lemon
- Salt, to taste
- Small bunch of chives, chopped

### Caramelised onions

- 2 onions, sliced
- 4 tablespoons of oil

### Tortilla

- 10 eggs
- 3 tablespoons cream
- 300g left over roasted potatoes, roughly sliced
- Small bunch of flat leaf parsley, picked and washed

## Method

### Mayonnaise

1. Place the egg yolks into a jug with the mustard, lemon juice and a pinch salt. Using a stick blender or mixer, blend the yolks to a paste.
2. While you continue to blend, slowly and steadily pour in the oil to combine it with the yolks. Once thick, stop blending and fold in chopped chives and season to taste with salt and pepper.

### Caramelised onions

1. In a pan over medium heat, add the oil for the caramelised onions. Once hot, add the sliced onion and cook for 5 minutes until softened and caramelised. Leave aside to cool.

### Tortilla

1. Mix the eggs and cream for the tortilla, then add the cooled caramelised onion and potatoes. Season with salt and pepper.
2. In a non-stick frying pan, heat the oil for the tortilla over high heat.
3. When hot, pour in the potato mixture and mix well with a spatula for 30 seconds.
4. Turn the heat down to medium and continue to stir to break up the potatoes.
5. Run the spatula around the side of the tortilla to form the edges. Cook for 3–4 minutes or until the surface starts to set.
6. Cover the entire pan with a large plate and turn the tortilla over, then slide the uncooked side back into the hot pan. Continue to cook for a further 3-4 minutes. If you don't feel confident flipping the tortilla, pop the pan and the tortilla into a preheated oven at 180 degrees and bake for 5 minutes until just cooked through. If you flipped the tortilla cook for a further 4 minutes until firm when pressed.
7. Flip onto a plate. Allow to cool and set for 10 mins, otherwise it will be hard to slice.
8. To serve, cut a slice of the tortilla, add a dollop of chive mayonnaise and parsley.

*By Jo Barrett*

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
<b>314g</b>	<b>4320kJ</b> <b>1033kcal</b>	<b>16g</b>	<b>104g</b>	<b>14.5g</b>	<b>10.3g</b>	<b>4.2g</b>	<b>195mg</b>	<b>3.3g</b>

Vitamin D  
**5.7µg**

All nutrition values are per serve.