

Baked Spanish Potato Omelette

Serves: 32 tastings



From the garden: Sweet potato & egg

Equipment:

- Large saucepan x 1
- Lid for saucepan x 1
- Serving spoon x 1
- Medium bowl x 1
- Whisk x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Deep baking tray x 1
- Baking paper

Ingredients:

- ¾ cup olive oil
- 8 potatoes (skin-on, thinly sliced*)
- 1 sweet potato (skin-on, thinly sliced*)
- 1 onion (finely chopped)
- 2 teaspoons salt
- 10 grinds of pepper

- 6 eggs
- 2 cups water
- 2 cups self-raising flour
- 1 ½ teaspoon salt
- 10 grinds of pepper

Method:

1. Heat oven to 190C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Heat oil in a large saucepan over medium-high heat.
4. Add potato, sweet potato, onion, salt and pepper, mix evenly, cover with the lid and cook for 10 minutes, stirring occasionally.
5. Meanwhile, combine eggs, water, flour, salt and pepper in a medium bowl.
6. Add potato mixture into the egg mixture, stir until evenly mixed.
7. Pour into a lined baking tray and spread it evenly.
8. Bake for 20 minutes or until cooked through.
9. Serve into 5 serving plates.

* Cut potatoes in half lengthwise and use a box grater/slicer to slice the potatoes.