

MINI SPANISH TORTILLA

Equipment needed –

Small knives, chopping boards, frying pan, measuring spoons, large bowl, 2 muffin tins and pastry brush.

Ingredients from the Garden –

- 4 potatoes (parboiled)
- 12 eggs
- 2 tablespoons of chopped parsley
- 2 onions

Ingredients from the Pantry –

- Salt and pepper
- 2 tablespoons of olive oil

What to do –

1. Preheat the oven to 200°C. Grease the muffin trays with olive oil.
2. Finely dice the onions and set aside.
3. Dice the potatoes and set aside.
4. Measure out the olive oil into the frying pan over a medium heat.
5. Add the onions and potatoes, then cook over a medium heat until the potatoes are tender.
6. Meanwhile crack the eggs into a large bowl and beat well.
7. Pick and chop the parsley then add to the bowl with the eggs. Season well with salt and pepper.
8. Add the potatoes to the bowl with the egg. Mix well to combine.
9. Divide the mixture evenly amongst the holes, filling each $\frac{3}{4}$ full.
10. Cook for 15-18 minutes until nicely golden on top. Leave to cool before removing the tortillas from the pan. Divide amongst 3 serving platters and serve.

Serves –

- 28 students.