



Miele

Spanish tortilla with spinach and smoky bacon

By Miele

15 minutes

Preparation Time

50-60 minutes

Cooking Time

8 Serves

Serves

INGREDIENTS

600 g medium sized potatoes
(waxy), peeled
20 g butter
60 ml ($\frac{1}{4}$ cup) olive oil
150 g smoky bacon, sliced
1 medium onion, finely sliced
2 garlic cloves, crushed
1 red chilli, sliced
6 eggs
20 ml (1 tbsp) cream
2 tsp smoked paprika
2 tsp salt
Black pepper, to taste
100 g spinach, roughly chopped
1 red capsicum, finely sliced
 $\frac{1}{2}$ bunch parsley, finely chopped
50 g parmesan, grated

To serve

$\frac{1}{2}$ bunch parsley, finely chopped
Additional parmesan, grated

Miele accessories

Frying pan, Perforated steam
container

METHOD

Potatoes

1. Place the potatoes in a perforated steam container and Steam at 100°C for 20 minutes, or until soft on the outside but slightly firm in the middle.
2. Remove from the steam oven and slice into 1 cm slices and set aside

Tortilla

1. Heat the butter and one tablespoon of olive oil in a non-stick frying pan on medium-high heat, induction setting 7.
2. Add the bacon and cook for 2 minutes. Add the onion, garlic and chilli and cook until soft.
3. Remove the bacon and onion mixture from the pan and set aside.
4. Crack the eggs into a bowl and add the cream, smoked paprika, salt, pepper and whisk to combine.
5. Return the frying pan to the cooktop on medium-low heat, induction setting 4 and add two tablespoons of olive oil.
6. Layer the potatoes, onion and bacon mixture, spinach and capsicum, parsley and parmesan into the pan. Pour over the egg mixture and distribute evenly. Cook for 30 minutes.
7. Preheat the oven on Fan Plus at 180°C with the Crisp function activated.
8. Place the pan into the oven on shelf level 2 and cook for 10 minutes, or until the eggs are nearly set.
9. Use a spatula to loosen the sides and place a large ovenproof plate over the top. Carefully flip the tortilla onto the plate. Place the plate back into the oven for 5 minutes, or until golden and cooked through.

To serve

- Turn the tortilla out onto a wooden board and slice into 8 portions. Top with the remaining parsley and grated parmesan.