



MANCHEGO AND GREEN OLIVE TORTILLA

A Spanish tortilla is best made with very simple and good quality ingredients. We've stayed with classic Spanish flavours and added tangy Manchego cheese, lightly sea salted, olive oil crisps and green olives – the perfect accompaniment to pre-dinner drinks or as a light lunch, tapas style.

Prep time 10 minutes | Cook Time 15 minutes | Serves 4

30g unsalted butter
1 tablespoon olive oil
1 small onion, peeled and finely sliced
6 large Clarence Court hen eggs
150g Manchego cheese, grated
A small handful of green olives, pitted and sliced
2 handfuls of lightly salted olive oil crisps
Freshly ground black pepper
Parsley and lemon salad, to serve

Place a medium, non-stick, oven proof frying pan on a medium heat and add the butter, olive oil and onion. Reduce the heat and sauté for 5 minutes, until the onion starts to soften.

Meanwhile, crack the eggs into a mixing bowl and whisk well. Add the cheese, olives, crush in the crisps, season with black pepper, and stir well.

Pour the mixture into the frying pan and allow to cook on low for 5 minutes, then pop a lid or plate on top. For a crisp tortilla, either place the pan in the oven at 180c/160c fan for a further 5 minutes with the lid off or allow the tortilla to cook on the hob a little longer, then carefully flip and cook for a further 5 minutes.

Remove from the heat and allow to rest for 2 minutes, before turning out onto a board. Slice and serve with herby, lemon salad and a refreshing glass of sangria.



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