



Tortilla with chorizo

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

400 g potatoes, mealy

150 g chorizo

1 clove of garlic

1 onion, large

1 tbsp olive oil

(For)varm ovnrømmet til 180 °C i Varmluft med damp

Peel the potatoes and cut into 1.5 cm cubes. Peel and finely chop the onion and garlic. Skin and dice the chorizo.

Put the olive oil in the porcelain dish. Add the potato, onion, garlic and chorizo and mix well. Put the porcelain dish on the wire shelf in the preheated cooking space. Cook.

Sæt retten ind

Varmluft med damp 180 °C i 20 Min.

Tilbered

8 eggs

Crack open and beat the eggs.

Take the porcelain dish out of the cooking space. Reduce the temperature to 160 °C.

(For)varm ovnrømmet til 160 °C i Varmluft med damp

Put the potatoes in a mixing bowl, add the egg mixture and mix vigorously with a whisk. Line the porcelain dish with baking paper and turn the egg and potato mixture into it. Return the porcelain dish to the cooking space. Continue cooking.

Sæt retten ind

Varmluft med damp 160 °C i 30 Min.

Turn the tortilla out of the dish, cut into squares, put on toothpicks and arrange on a platter.





Tilbehør

Porcelain dish 1/2 GN, depth 65 mm

Wire shelf

Yderligere oplysninger

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