Tortilla | Aioli

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	24

The Spanish classic reinterpreted: tender potato tortilla with smoked paprika and creamy aioli, served as bite-sized pieces.

Rectangular ovenproof dish, approx. 16×13×4 cm

Hand blender

Piping bag

Potatoes

350 g waxy potatoes

1 clove of garlic, finely chopped

1 shallot, finely chopped

1 tbsp olive oil

1 tbsp paprika powder

1 tsp smoked paprika powder

½ tsp salt

a little pepper

Tortilla

4 eggs

¼ tsp salt

a little pepper

Aioli

½ clove of garlic, pressed

25 ml aquafaba

¼ tsp salt

pinch of turmeric powder

½ lemon, juice only

125 ml sunflower oil

Potatoes

Preheat the cooking space with hot air with steaming to 180 °C. Line the ovenproof dish with baking paper. Peel the potatoes and slice them into approx. 5 mm thick slices using a mandoline. Mix potato slices, garlic, shallot, olive oil, paprika and smoked paprika in a bowl. Season with salt and pepper and spread evenly in the prepared dish. Place on the wire shelf in the cooking space and bake for approx. 20 minutes. Remove and leave to cool for approx.10 minutes.

(Pre-)heat cooking space to 180 °C with Hot air + steaming

Preheating completed. Insert cookware.

Hot air + steaming 180 °C for 20 Mins

Omelette

Preheat the cooking space with hot air with steaming to 160 °C. Whisk the eggs and season with salt and pepper. Pour evenly over the potatoes. Gently tap the tin on the work surface so that the egg mixture settles evenly. Bake on the wire shelf at 160 °C with hot air with steaming for 30 minutes. Remove and leave to cool completely. Cover and refrigerate for at least 4 hours, ideally overnight.

(no pause)

(Pre-)heat cooking space to 160 °C with Hot air + steaming

Preheating completed. Insert cookware.

Hot air + steaming 160 °C for 30 Mins

Aioli

Place the garlic and all ingredients up to and including the lemon juice in a tall container, then purée with a hand blender. While mixing continuously, slowly add the sunflower oil, first drop by drop, then in a thin and steady stream, and continue mixing until a creamy aioli forms. Transfer the aioli into a piping bag and keep chilled until serving.

Serve

Lift the chilled tortilla out of the tin and cut it into cubes of approx. 3 × 3 cm. Pipe a dollop of aioli on each one and arrange on a serving platter.

Accessories

Stainless steel tray

Additional information

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