Tortilla with chorizo

Recipe by V-ZUG Ltd.

Preparation
Cooking time
Portions 4

Preparation

400 g potatoes, mealy

150 g chorizo

1 clove of garlic

1 onion, large

1 tbsp olive oil

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

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.

Put the food in

Hot air + steaming 180 °C for 20 Mins

Prepare

8 eggs

Crack open and beat the eggs.

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

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

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.

Put the food in

Hot air + steaming 160 °C for 30 Mins

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

Accessories

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Additional information

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