



MANCHEGO TORTILLA ESPANOLA



QimiQ BENEFITS

- Bake stable
- Longer presentation times without loss of quality
- Quick and easy preparation



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INGREDIENTS FOR 10 PORTIONS

350 g QimiQ Cream Base

20 ml Olive oil

85 g Red onion(s), sliced

450 g Yukon Gold potatoes, thinly sliced

5 g Spanish smoked hot paprika

Salt and pepper

100 g Serrano ham, diced

180 g Egg(s)

150 g Manchego cheese, grated

10 g Flat-leaf parsley, chopped

METHOD

1. Sauté the onion and potato in hot olive oil and season with the smoked paprika powder, salt and pepper. Add the Serrano ham and fill into a baking dish.
2. Whisk the QimiQ Sauce Base with the eggs until smooth. Add the grated Manchego cheese and season with salt and pepper.
3. Pour the mixture onto the potato mixture and finish baking in the oven.
4. Garnish the tortilla with the chopped parsley and serve.