

Tortilla Vaga, thin potato tortilla

A thin tortilla similar to a regular potato tortilla. I just have to include this variant as well. It's a veritable dream that's too damn good to be left out of this book. Just like a normal potato tortilla, the thin tortilla has sliced potatoes, but here the tortilla is fried thin on a high heat like an open omelet and puffs up at the edges from the heat. It should be properly creamy in the middle and not completely solid. You can top your thin tortilla with your choice of goodies such as spicy sausage, charcuterie, or vegetables. I also have my own Swedified version, which I top with shredded cold-smoked salmon, sautéed onions, pickled mustard seeds, and dill. Or bleak roe. Or ... well, you get the idea. You can make this tortilla whichever way you want. Then place it on the table and cut slices that people can take as they please, or cook a large one and eat yourself for lunch.

I do one more thing that's different, but quite common in Spain—I replace the sliced fried potatoes with chips. So you just beat together eggs, add a little salt, and either turn in homemade chips or store-bought salted chips, and then fry your thin tortilla. It may sound strange, but it gives a very special texture and is a handy trick! You can even use chips in a regular tortilla, too, but they work best in the thin kind.

4 appetizer servings

2 oz. (60 g) potato chips,
homemade or bought
4 eggs
Pinch of salt
¼ cup (50 ml) olive oil

Whisk the eggs and salt together in a bowl. Pour in the chips.

Heat a pan thoroughly, pour in the olive oil, and let it get smoking hot.

Pour the batter into the pan and make sure it puffs up nicely at the edges. Work with the heat by lifting the pan from time to time and feel if the tortilla has started to solidify. It should stay nicely creamy and be almost runny in the middle.

Turn the tortilla upside down on a plate so that the creamy side faces up. Top with whatever you want, such as charcuterie and pickled vegetables, cold-smoked salmon and/or bleak roe with onions, pickled mustard seeds, and dill.

