

INGREDIENTS:

2 large Spanish onions,
halved and thinly sliced

700g waxy potatoes,
halved and cut into quarter-
inch slices,

250g diced ham

Vegetable oil for frying

5 free-range eggs

1 tablespoon herbes de
Provence

Sea salt

Freshly-ground black
pepper

TIME: 1 Hour**SERVING:** 4 people

Cook the potatoes in boiling, salted water for five minutes and drain well. Heat the oil in a heavy frying-pan, add the potatoes and onions and fry over a medium heat for 10-12 minutes until the onions are well softened. Drain off any excess oil and season with salt and pepper. Whisk the eggs in a large bowl and add the herbs, then tip the vegetables in, add the ham, turn well and return to the pan. Cook over a high heat for three to four minutes. Place a plate over the top and invert the tortilla, then slide it back in to cook the other side—or finish off under a medium grill. Once cool cut into slices and wrap in foil.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: