



Asparagus Chili Tortilla

1 Cook the potatoes for about 15 minutes. Let cool completely (even over night), peel, then slice or dice. We typically cut them about thumb size. Traditional recipes use the potatoes *uncooked*, which requires more time and attention when pan-frying - both ways work fine, we're just being lazy :)

2 Prepare the egg- mixture: Beat eggs together with milk and heavy cream, generously season with salt and pepper, there's nothing more disappointing than a bland tasting Tortilla (due to amount of vegetables, don't be shy about it).

3 Heat the olive oil in a non- stick pan (about 20 cm/8 inch in diameter) at medium heat. Add the chopped onions, the finely cut bacon and the thinly sliced chilies. When the onions become translucent, add the asparagus. Since [our last attempt to shave a vegetable](#) turned out quite well, we went for the same technique. Even though the result was nice to look at and to work with (in the pan), it became a bit annoying to cut and eat in the end, so I would go for diagonal slices next time. Usually I add some fresh thyme, but didn't want to completely overpower the asparagus - no herbs this time.

4 Pan- fry for a few minutes, then add the potato cubes. To ensure a well balanced seasoning, I additionally add some salt/ pepper to the vegetables. Seasoning only the egg mixture turned out to be just not enough (or difficult to measure) on a few occasions. When the vegetables start to receive the one or other golden brown spot (or even more, if you like the roasting aromas), pour the egg/ milk mix evenly over the vegetables, until everything is covered. Now cover the pan with a lid - if your pan didn't come with one, just use one from your pots and let set for a few minutes (over medium heat). Carefully check the bottom to make sure it doesn't get burned / too dark.



Asparagus Chili Tortilla

Recipe source: own creation

30 min. for the tortilla (with prepared potatoes)

Ingredients (yield: 1 tortilla, serves 6-8 as an appetizer):

- * 3-4 midsized waxy potatoes (e.g. Sieglinde, Grenaille)
- * 2 tbsp olive oil
- * 1 red onion, chopped
- * 5 slices breakfast bacon, finely cut
- * 1 large red chili, thinly sliced
- * 6-8 spears of purple or green asparagus
- * 2 (large) eggs
- * 100 ml milk
- * 50-100 ml heavy cream
- * salt and pepper to taste

5 Once the tortilla has reached the desired golden brown color AND the top has set, too, cover the pan with a plate and quickly (!) flip both over to avoid damaging your masterpiece. Carefully let the Tortilla (now *upside down*) slide back from the plate into the pan and cook for a few extra minutes until done. Enjoy both still warm or cold the next days.



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