

Tortilla with Comté AOP Xavier David and asparagus tips



Informations

People : 4

Preparation : 30 min.

Cooking time : 20 min.

Ingredients

- 120 g grated Comté AOP Xavier David
- 800 g potatoes
- 1 bunch green asparagus
- 3 onions
- 8 eggs
- 3 cl olive oil
- 30 g red drop peppers
- Table salt
- Pepper

Preparation steps

1. Preheat plancha to 230°C.
2. Wash and scrape asparagus, then sear quickly and lightly brown.
3. Peel potatoes and slice into 1/2 centimetre thick slices.
4. Lightly brown potatoes in olive oil in a frying pan.
5. As they begin to brown, lower the heat and leave to cook, adding the peeled, chopped onions. Season with table salt and pepper.
6. Beat the eggs in a bowl, season and add grated cheese.
7. When the potatoes are cooked, add to the bowl of eggs, stirring gently to avoid mashing the potatoes.
8. Heat some olive oil in a high-sided frying pan and add egg mixture. Cook over a medium heat for 5 – 6 minutes each side. The tortilla should be golden brown on both sides.
9. Remove from pan and allow to cool to room temperature, then cut into cubes. Decorate with seared asparagus tips and drop peppers, season with a grind of pepper and serve with pre-dinner drinks.

? **Tip:** You could add some tomato puree or a few roast vegetables to this recipe. Although intended as an appetiser, the tortilla also makes a nice starter when served with a green salad.