

## 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.