

TORTILLA DE PATATAS

This is one of the most commonly served dishes in Spain. Bars and cafes serve it as a starter or tapa and families eat it as a light meal. This is of course a delicious vegan version and you wouldn't be able to tell the difference! Perfect for a summer lunch or picnic.

Ingredients

1. 100g/ 7/8 cup gram flour
2. 160ml/2/3 cup water
3. 800g/3 1/2 cups potatoes, peeled and diced into 1cm cubes
4. 1 onion, finely diced
5. 1 clove garlic, finely chopped
6. 1 1/4 tsp salt
7. 1/2 tsp baking powder
8. Olive oil for frying

Method

9. In a large bowl mix the gram flour and water together. Cover and set aside for minimum of 1 hour but ideally overnight.
10. Toss the cubed potatoes, onion and garlic in olive oil.
11. Place in a roasting dish in the oven until just slightly soft (you don't want it to be too soft and mushy!).
12. Set aside.
13. Add the baking powder and salt to the gram flour and stir thoroughly.
14. Pour the potato mix into the gram flour batter and stir through.
15. In a medium non-stick frying pan and on a low heat, pop in some olive oil. Pour in the mixture until it reaches the edges of the pan. You might need to smooth it out.
16. Fry on one side until you get a deep golden colour.
17. Place a large plate over the top of the frying pan, turn the pan over and slide the tortilla back into the pan, uncooked side down. Add a little more olive oil to the pan.
18. Cook on this side until you get a deep golden colour.
19. Serve with a good dollop of vegan mayonnaise.