

COOKING CLASS: TORTILLA ESPAÑOLA AND SANGRIA

Thank you for joining our cooking class! You will receive a zoom link the day before the class. Here is everything you need to get started. If you have any questions please send an email to: classes@boqueriarestaurant.com

BUYING THE INGREDIENTS

YOUR SHOPPING LIST

- 5-10 Yukon Gold Potatoes
- 1 Spanish Onion
- 8 Eggs
- Spanish Olives
- Your chosen sangría ingredients

INGREDIENTS INCLUDED IN YOUR KIT

- Garlic Allioli
- Olive Oil

THE DAY BEFORE THE CLASS

PREPARING THE POTATO MIXTURE FOR THE TORTILLA

Follow these instructions and use the video provided

- Preheat oven to 375°.
- Peel each potato, put in a bowl of water to avoid oxidation.
- Cut onion into ¼" slices.
- Peel and slice the garlic.
- Cut potatoes into ⅛" slices.
- Put the potatoes, onions, and garlic into a casserole dish and cover with vegetable oil.
- Cover with foil and roast at 375° for 40 minutes, until the potatoes are soft.
- Remove from the oven, cool, and refrigerate until needed.

PREPARING THE SANGRÍA

Your kit included 3 Sangría recipe postcards. Chose one, or all three, and complete any of the sections with the word "preparing" in the title. Do this the day before the class. The provided video shows the preparation for the Rosé sangría.

DURING THE CLASS

SANGRÍA

We will finish and enjoy the sangria together at the beginning of the class.

TORTILLA ESPAÑOLA RECIPE

- Strain the oil from the potato mixture
- Crack eggs into a bowl, add 2 pinches of salt, and whisk.
- Place a 10" non-stick pan on the stove over high heat.
- Sauté the potatoes and onions until they get a little bit of color.
- Remove the potato mixture from the stove and put in a bowl.
- Add the egg mixture to the bowl and stir.
- Wipe the pan clean, return to the stove over high heat and add 1 tbsp of oil.
- Pour the egg mixture into the pan.
- Pull mixture away from the sides of the pan with a spatula.
- Cook until bottom is set and the top is still runny.
- Flip the tortilla on to a plate.
- Slide tortilla back into the pan, cooked side up.
- Tuck the edges of the tortilla under, all the way around.
- Continue to cook until the underside of the tortilla is fully set.
- Slide the tortilla onto a plate and serve with garlic allioli and Spanish olives.