

Tortilla

1kg potatoes

300g onion

2 cloves of garlic

200g artichoke hearts

350g tomatoes

600g Cocovite scrambled egg mix

4 spring onions

4 table spoons of olive oil

Salt and pepper

Peel the potatoes and chop into thick slices. Fry the slices for about 10 minutes in olive oil at 180°C. Cut the artichoke hearts, spring onions and tomatoes into small pieces. Finely chop the onion and garlic and fry them together in a little olive oil until golden brown. Take the fried potatoes and mix with the onion, garlic and other vegetables. Pour over the Cocovite scrambled egg mix and season with salt and pepper. Fry the complete mixture on a high heat for a few minutes before pouring into a shallow dish and placing in the oven for 20 minutes at 180°C.

