

Tortilla Española

makes 54 1 $\frac{3}{4}$ " squares

4 cups diced cooked potatoes
4 scallions (or onion equivalent)
22 oz ricotta cheese
18 oz grated/shredded gruyere¹
12 eggs, beaten
1 stick butter, melted then cooled
 $\frac{1}{2}$ cup flour
1 teaspoon baking powder
2 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
Snipped chives for top
Sliced green olives (optional)



Sauté scallions in 3 Tablespoons olive oil for 30 seconds, then add potatoes in a single layer in a 12 inch skillet. Cook on medium for about 12 minutes, covered. When beginning to brown, flip potatoes and cook 10-15 minutes more, stirring occasionally, until tender. Let cool.

Mix ricotta into beaten eggs, blending well. Slowly add cooled butter (so that eggs won't begin to cook).

Mix cheeses in large bowl.

Mix dry ingredients in small bowl, then add to cheeses. Add cooled potatoes to cheese mixture, mixing gently.

Add egg/ricotta mixture to cheese/potatoes, and gently mix.

Pour into greased 17x11" jelly roll pan, smoothing top. Sprinkle chives across top.

Bake at 350°F for about 30 minutes, checking at about 20 minutes for browned edges. (If edges are too brown, place foil strips along edges.)

May be served warm or at room temperature. Top each piece with olives if desired.

Pairing: Martin Codax

¹ We used $\frac{1}{2}$ gruyere, $\frac{1}{2}$ sharp cheddar