

Spanish Omelette

1 hour (it's in the oven for 40 mins though!)

Serves 4

Ingredients

1 onion
2 medium sized potatoes
1 red pepper
1 clove of garlic
2 tablespoons olive oil
15g butter
5 medium eggs
150ml milk
Half a teaspoon of mixed herbs
Salt and ground black pepper

Method

Heat the oven to 180°C/350°F/gas mark 4. While it is heating up, wipe a paper towel in a little butter, then wipe butter over the inside of the dish.

Cut the ends off the onion and peel it. Cut it in half, then into thin slices. Then, peel the potatoes and cut them in half. Cut them into thin slices and then into cubes.

Cut the pepper into strips. Then, peel the clove of garlic.

Put the oil and butter into a non-stick frying pan. Heat them over a low heat until the butter melts. Add the onion and potatoes and cook them for five minutes.

Add the pepper and crush the garlic into the pan. Cook everything gently for another five minutes, or until the vegetables are slightly soft.

Take the pan off the heat and spoon the vegetables into the ovenproof dish. Spread them out to make an even layer. Then, break the eggs into a large bowl.

Beat the eggs with a fork, then pour in the milk. Add the herbs and a pinch of salt and pepper. Then, beat everything together until they are mixed well.

Pour the egg mixture over the vegetables. Then, put the dish into the oven and bake the omelette for 40 minutes, until it is set and golden brown.

Push a knife into the middle of the omelette. If runny egg comes out, cook it for 5-10 minutes more. Then, run a knife around the edge and cut the omelette into pieces.