

Spanish omelette



THE INGREDIENTS

- 6 potatoes
- 4 eggs
- Salt
- Oil

INFORMATION

First you cut the potatoes into thin slices. After that, fry the potatoes while you beat the eggs. Then mix the the fried potatoes and the eggs in a big bowl. Everything has to be salted. Finally fry the mixture on one side and turn the omelette to fry the other side. You have the omelette, it is delicious.

Spanish “torrijas” an Easter pudding

THE INGREDIENTS



- Eggs (it depends on how many “ torrijas” you want to make)
- Milk
- Bread
- Canela
- Sugar

INFORMATION

First cut the bread in thick slices. Beat the eggs while you dip the slices of bread in the sugared milk and then, dip the slices in the eggs. To continue you fry the slices in a frying pan with olive oil. Finally sprinkle the sugar and cinnamon onto the “ torrijas”



breadcrumbs

THE INGREDIENTS

- Breadcrumbs
- Chorizo sausage
- Garlic

INFORMATION

Cut stale bread into thin slices, or cut into cubes, and place in a bowl. Sprinkle water over the bread to moisten the bread. Cover with a clean tea towel and wait for 20 minutes

You cut the chorizo sausage and garlic in sheets. Then fry the chorizo sausages and the garlic. Place the bread into the oil of the frying pan and begin to stir with a large wooden spoon or spatula. When you have finished, you can also add one fried egg.