

SPANISH ASPARAGUS TORTILLA

OK, so in Spain, Tortilla is a Flat Omelet stuffed with Fried Potatoes... very confusing for travelers from Mexico. In this lighter adaptation, I have substituted Fresh Mushrooms for the Potatoes, and topped it with Fresh Asparagus in White Wine Butter.

for 4 servings:

8 Fresh Eggs

1 1/2 # Fresh Asparagus

1/2# Fresh Mushroom (sliced)

2 - 3 Garlic Cloves (chopped)

2 Cups White Wine

4 Tablespoons Butter (soft)

Salt, Cumin, Cinnamon

Wash, cut in 2" lengths, and steam, or blanch the Asparagus until just done. Let cool.

Boil the Wine until there is only about 1/2 Cup remaining. Let cool for a minute, then whisk the Butter into the wine 1 Tablespoon at a time. Let the heat of the wine melt the butter, and do not place pan over heat. Set aside in a warm place.

Sautee the Mushrooms & Garlic in 3 Tablespoons of Olive oil until well browned.

It is easiest to make the omelets 2 eggs at a time in a 7 " - 9" Skillet.

Break 2 eggs into a mixing bowl, and scramble thoroughly with 1/2 teaspoon of Cumin, 1/4 teaspoon of Salt, and 1/8 teaspoon of Cinnamon.

Place 1/4 of the Mushrooms, and 1 Tablespoon of Olive Oil in the Skillet, and heat until sizzling hot. Pour in the Seasoned Eggs. Shake the pan to loosen the Omelet from the bottom, cover and cook over medium heat until the eggs are set. Invert the Omelet onto a serving plate, and hold in a warm (140 degrees) oven.

When all the Omelets are done, toss the Asparagus in the White Wine Butter, and divide it equally over the omelets.

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NOTES:

This would be good served atop a thin Crispy disk of Hash Brown Potatoes.

Some recipes call for peeling Asparagus; you can tell if your Asparagus needs peeling by tasting the bottom inch of a couple of the thickest stalks. If it isn't tough/stringy, then no need to peel. If you do have to peel the tough skin, it is easiest with a serrated peeler, and only the tough skinned section of the spear needs peeling.

Wine for cooking should taste good, and not be very dry, nor very sweet. Boiling destroys the subtlety of fine wine, so don't waste it. Chablis, Chardonnay, Riesling, Pinot Grigio all work.

White Wine Butter sauce should thicken as the Butter is added, and will be like a thin Mayonnaise when finished. If it breaks, and the Butter, and Wine separate, it will still be delicious. Leftover sauce will break if reheated, but is soft like Butter at room temperature, and

great to use as a spread. If you want to play it safe, make a White Wine Butter by cooling the reduced Wine to room temperature, and blending it thoroughly with the softened butter. Spread on the warm Omelets just before topping with Asparagus.

Cinnamon in this dish is a subliminal spice.

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