



**GASTRO**TOUR  
*Cinco Jotas*

## Open Tortilla with truffles and Cinco Jotas Ibérico



***Chef's Name: Ryan Bartlow***

***Restaurant: Ernesto's***

### **Ingredients for four orders**

#### **Tortilla batter (makes two tortillas):**

- 1 dozen eggs
- 32 ounces sliced and rinsed potatoes
- 12 ounces julienned Spanish onion
- 16 ounces extra virgin olive oil
- 16 ounces vegetable oil
- 10 slices of Cinco Jotas Paletalbérico approximately 6 ounces

- 2 tbsp salt
- black truffle for shaving

#### **Crackers (makes four crackers):**

- 1/3 cup water
- 2 tbsp oil
- 1 tsp yeast
- 1 tsp sugar
- 1 pinch of salt
- 1 cup AP flour

## **Preparation**

### **Tortilla batter**

1. Heat vegetable oil and olive oil in heavy pot.
2. Add potatoes and onions and simmer/fry at medium high heat until potatoes and onions are soft and slightly caramelized.
3. Once cooked remove from oil and drain off excess oil.
4. Season with 1 tbsp salt and let cool slightly for 5, 10 mins.
5. In a bowl whisk eggs together with 1 tbsp salt.
6. Add potatoes and onions to eggs and let sit for at least an additional 20 minutes until batter forms.
7. Strain oil.

### **Crackers**

1. Preheat oven to 400 degrees Fahrenheit.
2. In a bowl, mix together warm water, oil, yeast and sugar until dissolved.
3. Add flour and salt and mix until ball is formed.
4. Rest for 20 minutes then shape into 1 ounce balls.
5. Roll out thin.
6. Cut out 8 inch circles from dough.
7. Brush with olive oil and bake until golden.

## **Presentation**

1. Place the cracker disc on a plate.
2. At least 10, 12 inches in circumference. Heat 2 tablespoons of strained oil in an 8 inch nonstick pan. Add 6 ounces of tortilla batter.
3. Move mixture around slightly as the bottom starts to seal while the top remains wet.
4. Once a good seal has set and the top of the batter has started to coagulate removed the tortilla gently onto the disc.
5. If seared on the bottom the tortilla should slide right out. Similar to removing a crepe or pancake.
6. While the tortilla is still warm place 5 to 6 slices of Cinco Jotas Ibérico Ham on the tortilla.
7. Shave or micro plane truffle over the top and you are ready to serve. One tortilla can easily feed two people as it is quite rich.