

# Luzienne-style **tortilla**



6 people

10 min preparation time

20 min cooking time

## All ingredients

- 2 tins of 160 g** la belle-iloise Luzienne flaked Tuna
- 1 kg** potatoes
- 8** eggs
- 1 glass** olive oil and (for cooking)
- 4 pinches** salt
- 2 pinches** pepper

## Steps

- 1- Peel the potatoes and cut them into slices 1/2 cm thick
- 2- Heat the oil in a frying pan and add the potatoes
- 3- When they begin to brown, stir them around and then cover them
- 4- When the potatoes are cooked, drain off the excess oil
- 5- In a large bowl, mix the eggs with the tuna and seasoning, then incorporate the potatoes
- 6- Pour the mixture back into the frying pan with a little hot oil and cook over medium heat without stirring
- 7- After 4 or 5 minutes (when the underneath has browned), turn the tortilla out onto a plate and then slide it back into the pan to cook the other side