

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