



Microcheff Tortilla

Ingredients

Fries appetizer

200 g.

Milk

100 c.c.

Leek

1 Unit

Onion

½ unit

Bacon

50 g.

Salt

to taste

Pepper

to taste

Herbs de Provence

½ coffee spoon

Eggs

3 units

Preparation:

Wet the fries in milk for 5 minutes and stir every minute.

Peel and cut the onion in small cubes (brounoise). Clean and cut the leek in thin julienne Cut the bacon in 1 cm cubes

Pour the eggs in the TartaExpress, add salt and pepper, herbs the provence and beat for a minute. Add the remaining ingredients and stir.

Cover and cook at full power for 3 minutes.

Alternative: Fries and milk may be replaced by raw potato cut in ½ cm thick sheets. If you use raw potato, the tortilla cooking time is 4 minutes.

