

Jole

Spanish Tortilla with mushrooms and potatoes Michael Pozzan Cuvee 12

6 eggs
1 red pepper diced
2 cups mixed wild mushrooms
1 dried hot Spanish chorizo diced
2 large Yukon gold potatoes steamed and diced
½ cup manchego cheese

Whip eggs in a bowl and reserve

Add sausage to a large non stick pan with a couple of tablespoons of evoo over medium heat. When the sausage starts to let its fat add the mushrooms sauté until tender, add the peppers and cook until they are soft. Add the potatoes , cheese and eggs, lightly scramble then bake until eggs are set. Turn out on a serving platter let cool to room temp and slice like a pie.