

TORTILLA 2.0

ingredients

For the potato foam:

- 0.25kg potato
- 0.125kg whipping cream
- 0.1kg cooking water for potatoes
- 0.035 olive oil

For the caramelised onions:

- 0.5kg onion
- 0.01 olive oil

For the finish and preparation:

- Parsley
- Yolk

preparation

For the potato foam:

1. Boil the potatoes in salted water for about 20 minutes.
2. Peel, cut and mash the potatoes together with the cooking water and the cream until homogeneous.
3. Strain and place in the siphon.*

For the caramelised onions:

1. Caramelize the onion

For the migas de pastor:

1. Arrange the caramelized onion in the bottom.
2. Place the warm foam on top.
3. Place the yolk on top.
4. Finish with parsley.

**To make the foams in the kitchen, you use a siphon. The siphon has some features that are important to know before making anything with it, both for durability and avoiding risks.*

Once you know the instructions for the siphon, the next step in making foam is knowing what ingredients are needed to make them:

- Cold foams: gelatine, fat, or egg white
- Hot foams: egg white or starch