***Potato omelette recipe***

Ingredients: Potato, eggs, oil and salt.

1. Peel the potatoes and wash them to remove dirt.

2. We dry the potatoes

3. We cut the potatoes into thin slices.

4. We put the potatoes in a large bowl.

5. Salt is added.

6. We put oil in a pan

7. It is put to the pan, the contents of te bowl. We leave it for

20 minutes over low heat

8. Beat the eggs in the bowl.

9. The potatoes are removed from the pan. You have to drain them well.

10. We putt he potatoes in the bowl, next to the beaten eggs.

11. Let this mixture stand for 15 minutes.

12. In the same pan we put this mixture for 5 minutes.

13. To turn the omelette around use a large flat plate.