**Transcript 2: Spanish Omelette**

**MPW**: what I’m gonna make now is one of my favourite things to eat is a tortilla or a Spanish omelette.

basically all it is is potatoes onions and eggs (.) it’s not as simple as it looks but it is simple (.) you know, a few trial and errors and you’ll get there in the end

we gotta peel the potatoes (4) (sight and sound of potatoes being peeled) there’s no recipe (.) it’s just (.) let’s have a guess (.) sometimes you get it right, sometimes you ged it wrong (.) I always tend to do more than I need (1) so then we gotta peel the onions (1) I reckon three onions is enough (.) just take some arachis[[1]](#footnote-1) oil or some sunflower oil (1) and I reckon (.) that’s about right (.) oh might as well put it all in there.

so while that’s heating what we’re gonna do is jus’ (1) chop up our potatoes (.) not too thin not too thick but don’t wash them once you’ve peeled them and washed them never wash them again (2) and then just yer onions (2) they’re quite big things when they’re cooked, I mean, you’ll see (2) I reckon that’s about enough (.) let’s see (1) not hot enough yet (.) we’re gonna shallow fry the potatoes and the onions in there and you’ve gotta get it very hot for the simple reason is once you put that into there it takes a tremendous amount of heat out of it (.) so here goes.

1. Peanut oil [↑](#footnote-ref-1)