

## **Te Maori Potato, black olive and harissa tortilla with a Moroccan scent**

**Serves 4**

### **Ingredients**

800 grm Te Maori Potato (a variety of your choice, for great colour and added variety use Urenika (Tutaekuri) potatoes) – cook cleaned potatoes until just tender either by boiling or microwave – sliced

Olive oil

1 large red onion (thinly sliced)

6 free range eggs (beaten lightly)

300ml cream

3 spring onions (finely sliced in strips)

50 grm good mozzarella cheese - grated

50 grm grated tasty cheese

12 black olives pitted and roughly chopped or smashed

1 -2 Tspn crushed red chilli

2 Tspn chopped coriander

1 Tspn cumin powder

2 Tspn paprika

Juice of a lemon

Salt and pepper to taste

### **Method**

Heat a non stick frying pan with a little olive oil, add the red onion, cumin powder, crushed chilli, black olives, and the paprika and cook for a couple of minutes until all flavours have combined.

To a bowl add the beaten egg, add the spring onion, coriander, cheese, cream, red onion, olive mixture and the potatoes, Combine together lightly ensuring not to break up the potatoes.

Pour the mixture into the non stick slightly heated and lightly oiled frying pan. Cook over a low heat for about 10 minutes or until the tortilla is set and cooked through. If desired place briefly under a hot grill to brown.

Either turn out the Tortilla onto a suitable serving dish or plate or slice wedges and present slices base side up.

Great dish with a drizzle of minted yoghurt with a dash of chilli.