

Hello from Solymer.

If you walk into any bar in Spain and order a glass of beer (una caña) or glass of wine (una copa), often times coming along with your beverage is a small piece of tortilla at no extra charge. There are many variations, some people like to cook them less so that the egg is soft and juicy, others cook them longer so that you can easily eat them with your fingers. People add chorizo, jamon, queso, spinach, artichokes or any other myriad of savoury ingredients. No two establishments or mothers may make them the same way but in Spain they are universal. The common ingredients however are potatoes, egg and olive oil used for cooking the ingredients. Our recipe here goes into quite a bit of detail in the process because if you haven't made it before it can be tricky.

We are pairing the tortillas with another staple of Spanish society: Sangria. You can make it yourself from good Spanish red wine and lots of other ingredients or you can follow the lead of many Spaniards that go down to the local store and buy a bottle of Don Simon. Serve it up over ice and you get a refreshing, low alcohol, delicious treat. Perfect for Singapore.

Enjoy!

Lisa, Umberto and the Solymer Team

### Recipe of the Week

#### Rosemary Cheese Tortilla

- 1 Cup of Olive Oil
- 1 Big Yellow Onion
- 6 Boiling Potatoes cut into fine slices
- 180 gr of Cured cheese (grated)
- 15 gr of Rosemary finely minced
- 8 Eggs
- Salt



1. In a 9-inch nonstick skillet, heat the olive oil over medium-high heat. (you need to use a skillet here, which has sloped sides, rather than sauté pan, which has straight sides, so that you can easily slide the tortilla in and out of the pan) Add the onion and sauté for about 5 minutes, or until lightly golden.
2. Add the potatoes and decrease the heat to medium. The hot oil should cover the potatoes and onion about halfway. Fry the potatoes, turning them every 5 minutes or so, for about 20 minutes total, or until they are fork-tender. Season with salt.
3. Increase the heat to high; cook the potatoes, turning them frequently with a slotted spoon, 2 minutes longer, or until they are crisp and golden outside and soft inside.
4. Using the slotted spoon, lift the potatoes and onion from the pan and drain on paper towels. Pour the oil in the pan into a heatproof container and reserve.
5. In a large bowl, lightly beat the eggs until blended. Add the potatoes, onion, rosemary and cheese and let rest for a few minutes.
6. Return the skillet to high heat and add 1 tablespoon of the reserved olive oil. Tilt the pan to distribute oil evenly over the bottom and sides. Slide in the egg-potato mixture, moving the pan in a gentle circular motion to prevent it from sticking and burning, and cook for about 30 seconds. Decrease the heat to medium-low and cook, shaking the pan gently, for about 3 minutes longer until the eggs are set around the rim.
7. Invert a flat plate or lid slightly wider than the pan on the top of the pan. With one hand firmly holding the pan handle, and the other on the plate or lid, lift the pan slightly and flip it over with a quick and determined move. Lift off the empty pan and place it back on the stove over high heat.
8. Add another tablespoon of the reserved olive oil to the skillet. When the oil is almost smoking, again tilt the pan to coat it evenly with the oil. Slide the tortilla, uncooked side down, back into the pan. Shake the pan gently to distribute the tortilla evenly, decrease the heat to medium-low, and cook for about 3 minutes, or until the eggs are set around the rim. (If you prefer a firm omelette, allow it to cook a minute or so longer.)
9. Slide the tortilla onto a plate to cool. You can serve it warm or at room temperature. Cut it into small squares or cut it into wedges if you are serving it as an appetizer.

### Wine of the Week

#### Don Simon Sangria

Don Simon Sangria, is a delicious, fruit-based wine "punch" with its traditional heritage well rooted in Spain. Typically, Sangria is made with red wine, fresh, seasonal fruit and a bit of bubbly water or citrus flavored soda. It is easy to drink and a huge hit at summer get-togethers - even for those who are not "into wine." While Spain is heralded as the creator of Sangria, countries all over the globe have adapted the recipe to make a fruit-filled wine beverage that is refreshing and easy to drink with a wide variety of foods.

The ingredients in Sangria vary, particularly in the type of fruit used, the kind of spirits added if any, and the presence or lack of carbonation.

Of course, there is pre-made Sangria and one of the most popular brands in Spain is Don Simon. It is delicious simply served over ice or you can add other things for variation such as cut up fruit apples, oranges or kiwis. If desired you can add brandy or even cava to add some bubbles to the treat.



# Pkgs	1 Litre Brik	1.5 Litre PET
1	\$17.30	\$24.70
6 (10% discount)	\$93.42	\$166.08
12 (20% discount)	\$133.38	\$237.12

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