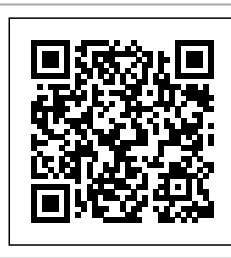


Patatas Bravas



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

1 1/2lb of Potatoes (I prefer starchy potatoes like russets or Idaho) peeled and cut into large chunks

Light Olive Oil for shallow frying

Salt

For the sauce:

2 Tbsp of Olive Oil

1/2 of Small Onion, minced

2 Cloves of Garlic, minced

1 1/2 tsp of Smoked Paprika

1/2 tsp of Sugar

1 1/2 tsp of Sweet Paprika (regular paprika)

Pinch of Cayenne or hot pepper flakes

2 Tbsp of All Purpose Flour

3 Tbsp of Tomato Paste

1 1/4 cups of Water

Salt and Pepper to taste

1 Tbsp of Lemon Juice

Aioli:

1/2 cup of Mayo

1 Clove of Garlic, grated

Squeeze of Lemon

Salt to taste

1) Fill a large pot with water, bring to a simmer, add a generous pinch of salt, add the potatoes and cook for about 5 minutes, drain well, place on a paper towel lined plate to absorb any moisture.

2) While the potatoes are drying off, start the sauce. In a small saucepan, add the olive oil and onion with a small pinch of salt, saute until soft and translucent, about 5 minutes, then add the garlic, cook one more minute.

3) Add the spices to the onion mixture, saute for a few seconds, then add the flour, cook until combined followed by the tomato paste, cook for 30 seconds then add the water, stir well and simmer on low for about 10 minutes, add a squeeze of lemon at the end and season to taste with salt and pepper. Meanwhile, fry your potatoes.

4) Fry your potatoes in batches in some shallow oil until deeply golden brown (a few minutes per side), drain on a paper towel lined plate, season with a pinch of salt and continue with your next batch.

5) To make the aioli, mix together the mayo, garlic, lemon and salt, set aside and assemble your potatoes.

6) To assemble, layer the potatoes in a shallow dish, top with some of the sauce and a dollop of the aioli, enjoy right away!

