Snacks / Spain

Patatas bravas



Twice-fried potato under a hot paprika sauce. The Madrid version has no tomato in it at all.

Time 50 min **Servings** 4

What you'll need.

- ☐ 800 g Potatoes — in 3 cm cubes
- ☐ 2 tbsp Plain flour
- ☐ 2 tsp Sweet paprika
- ☐ 1 tsp Hot paprika
- ☐ 300 ml Chicken or vegetable stock
- ☐ 1 tbsp Sherry vinegar
- ☐ 2 clove Garlic
- ☐ 3 tbsp Olive oil for the sauce
- ☐ 800 ml Oil for frying
- ☐ Salt — to taste

Let's make it.

01 Cut the potato into uneven chunks: broken faces give more crisp surface. Rinse off the starch and dry them thoroughly.

02 Fry at 140 °C for eight minutes until soft, without letting them colour. Set them aside to cool at least ten minutes.

03 For the sauce, fry the garlic in olive oil, take the pan off the heat, add the flour and both paprikas and stir. On the flame paprika burns in seconds.

04 Return it to a low flame, pour in the stock in a thin stream, stirring, and cook five minutes to a sauce. Add the vinegar and salt.

05 Raise the oil to 190 °C and fry the potato three minutes more, to a deep gold. Salt it at once.

06 Pile them on a dish and pour the hot sauce over immediately before serving.

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