

Patatas Bravas

REF:

Serves 6

Cuisine: Spanish Tapas

Preparation Time: 10 Minutes

Cooking Time: 40 Minutes

Ingredients:

5-6	Fresh tomatoes, peeled and chopped (or instead use 400g canned chopped tomatoes)
3	Garlic cloves, peeled and crushed to a paste
½ glass	White wine
2 tsp	White wine vinegar
2 tbsp	Tomato puree paste
1 tsp	Hot paprika
1kg	Potatoes, unpeeled, washed and cut into chunks
Sea Salt	

Method:

1. Prepare the tomatoes – cut into quarters and remove the pips and juice. Place a sieve over a bowl and place the pips and juice into the sieve to drain the juice into the bowl. Keep this. Then chop the tomatoes quite finely then blitz with a stick blender. Add to the sieve and push it all through with a wooden spoon.
2. Heat a good lug of olive oil in a pan, then add the garlic paste to cook out slightly.
3. Add the chopped tomato and juices to the pan and stir in and bring to a simmer.
4. Add the wine and vinegar and stir.
5. Add the tomato puree and stir in well until incorporated and thickens to the desired consistency – add more tomato puree if necessary – you don't want it weak and runny. Keep it on a low simmer.
6. In a separate deep pan, add enough oil to come about 1 inch up the side.
7. Add the potatoes and fry over a medium heat, turning occasionally, for 10 – 15 minutes until golden.
8. Remove the potatoes with a slotted spoon and drain on paper towels, then sprinkle with salt.
9. Bring the sauce up to heat and drizzle over the potatoes

To Serve:

Chef's Notes