

PATATAS BRAVAS

Susan Denzer
Chef | Cooking Instructor | Recipe Developer
Love + Craft Kitchen, LLC
www.loveandcraftkitchen.com



Recipe below is adapted from one by Albert Bevia @ Spain on a Fork
<https://spainonafork.com/spanish-baked-patatas-bravas-recipe/>

Patatas Bravas is a classic Spanish dish commonly found on tapas menus. And, since potatoes are one of my favorite foods, I recall sampling several in various cities while traveling around Spain! It is a welcome addition to any tapas party menu.



Photo: Getty Images

This recipe calls for roasting the potatoes rather than frying them. It is a healthier way to enjoy this dish not to mention easier and less messy to prepare. Soaking the potatoes in cold water prior to roasting helps them to become crispy on the outside and tender on the inside. I suggest using baby gold potatoes for full flavor and texture, yet any waxy potato will work well.

In Spanish, “patatas” means potatoes, and “bravas” means brave, bold, or strong. In this case, bravas refers to the sauce, which is generally one of two types - a creamy aioli or a [spicy, tomato-based sauce](#). Both are delicious and are sometimes served together. The creamy, seasoned aioli is the recipe included below. If you like it spicy, use hot smoked paprika. Make the aioli at least 30 minutes ahead (or up to one day) so the flavors have time to develop.

Servings: 4 - 6 as tapas

INGREDIENTS

1/2 cup mayonnaise (or vegan mayo or yogurt)
2 cloves garlic, minced (about 1 - 1 1/2 tablespoons)
1 teaspoon lemon juice
1/2 teaspoon smoked Spanish paprika
1/2 teaspoon sweet Spanish paprika
sea salt
black pepper
1 1/2 - 2 pounds baby gold potatoes, washed, patted dry, cut into 1” - 1 1/2” pieces
1 tablespoon extra-virgin olive oil
handful finely chopped parsley

DIRECTIONS

1. Preheat the oven to 425 degrees F. Line a large baking sheet with parchment paper.
2. Place the cut potatoes into a large bowl and fill with cold water, just enough to cover the potatoes, let them sit for at least 30 minutes.

3. Meanwhile, make the aioli. In a small mixing bowl, stir together the mayonnaise, garlic, lemon juice, paprika and a light sprinkling of sea salt and pepper. When fully combined, transfer to a serving bowl. Cover and chill the sauce for at least 30 minutes or up to one day ahead of serving.
4. After the potatoes are finished soaking, drain them in a colander and rinse under cold running water. Pat them dry with a dishcloth or paper towel.
5. Spread the potatoes into a single layer on the baking sheet. Drizzle them with the olive oil, and toss to coat. Season lightly with sea salt and pepper.
6. Place the potatoes into the oven, and roast for 25 - 30 minutes, until potatoes are browned, and tender when pierced with a knife or fork.
7. When the potatoes are fully cooked, transfer to a serving dish. Sprinkle the finely chopped parsley over the top of the potatoes. Remove the dipping sauce from the refrigerator and add a sprinkle of chopped parsley to it. Serve immediately.

MAKE AHEAD:

The sauce can be prepared up to one day in advance of serving. The potatoes are best when served immediately after roasting. However, they can be prepared ahead and reheated in a hot oven (425 degrees F) until hot all the way through. Spread them in a single layer on a baking sheet, just as directed above, so that they heat evenly.