

PATATAS BRAVAS

Crispy potatoes with spicy tomato sauce and garlicky mayonnaise, patatas bravas is a hot tapas item served throughout Spain.

by Corporate Chef Kurt Kwiatkowski

Featured Food: Potatoes

Yield: Serves 6-8

Ingredients

3 lb. Yukon gold potatoes	1 T. honey
Kosher salt	2 t. sherry vinegar
2 T. olive oil	Salt and pepper to taste
½ c. julienne-cut shallots	2 egg yolks
3 garlic cloves, minced	1 garlic clove, minced
1 t. hot paprika	2 T. lemon juice
1 t. smoked paprika	½ t. lemon zest
½ t. cayenne pepper	1 c. olive oil
1 t. dried oregano	Vegetable oil for frying
6 whole peeled canned tomatoes	

Preparation

Place potatoes in a large pan and cover with water seasoned with kosher salt. Simmer potatoes until nearly tender, about 12 minutes. Drain and let potatoes dry thoroughly. After dry and slightly cool, transfer to cutting board and quarter each potato; set aside.

For the Bravas sauce: Heat 2 tablespoons of olive oil in a sauté pan. Add shallots and lightly sauté for about 2 minutes; add garlic and sauté for one minute. Transfer shallot mixture to a food processor; add paprika, cayenne pepper, oregano, and tomatoes and pulse until coarsely mixed. Return mixture to sauté pan and simmer over medium heat for about 5 minutes. Off the heat, add honey and vinegar then season with salt and pepper to taste.

For the Aioli: In a medium bowl, whisk the egg yolks with the garlic, lemon juice, and lemon zest then gradually add oil in a thin stream, whisking constantly until a thick sauce forms. Season with salt and pepper to taste.

In a large sauce pan, heat 2 inches of oil until it reaches 350°F. Working in batches, fry the potatoes until deep golden-brown and crispy. Remove potatoes from oil with a slotted spoon and drain on paper towel. Season potatoes with kosher salt to taste. Serve with Bravas sauce and Aioli.