

# ★ THE SMOKEY ★ PATATAS BRAVAS

Classic Patatas Bravas, with the addition of Alioli for contrasting flavour.

## ★ METHOD

1. Heat oven to 200°C.
2. Put the potatoes in a roasting tray, toss with olive oil and sprinkle with salt.
3. Roast until golden and crisp – about 45 minutes.
4. Warm the Salsa Brava in a saucepan.
5. Transfer potatoes to a serving dish and spoon over Salsa Brava and Alioli.
6. Garnish with a sprinkling of smoked paprika.

## ★ INGREDIENTS

3 medium potatoes, peeled and cut into 2-3cm chunks

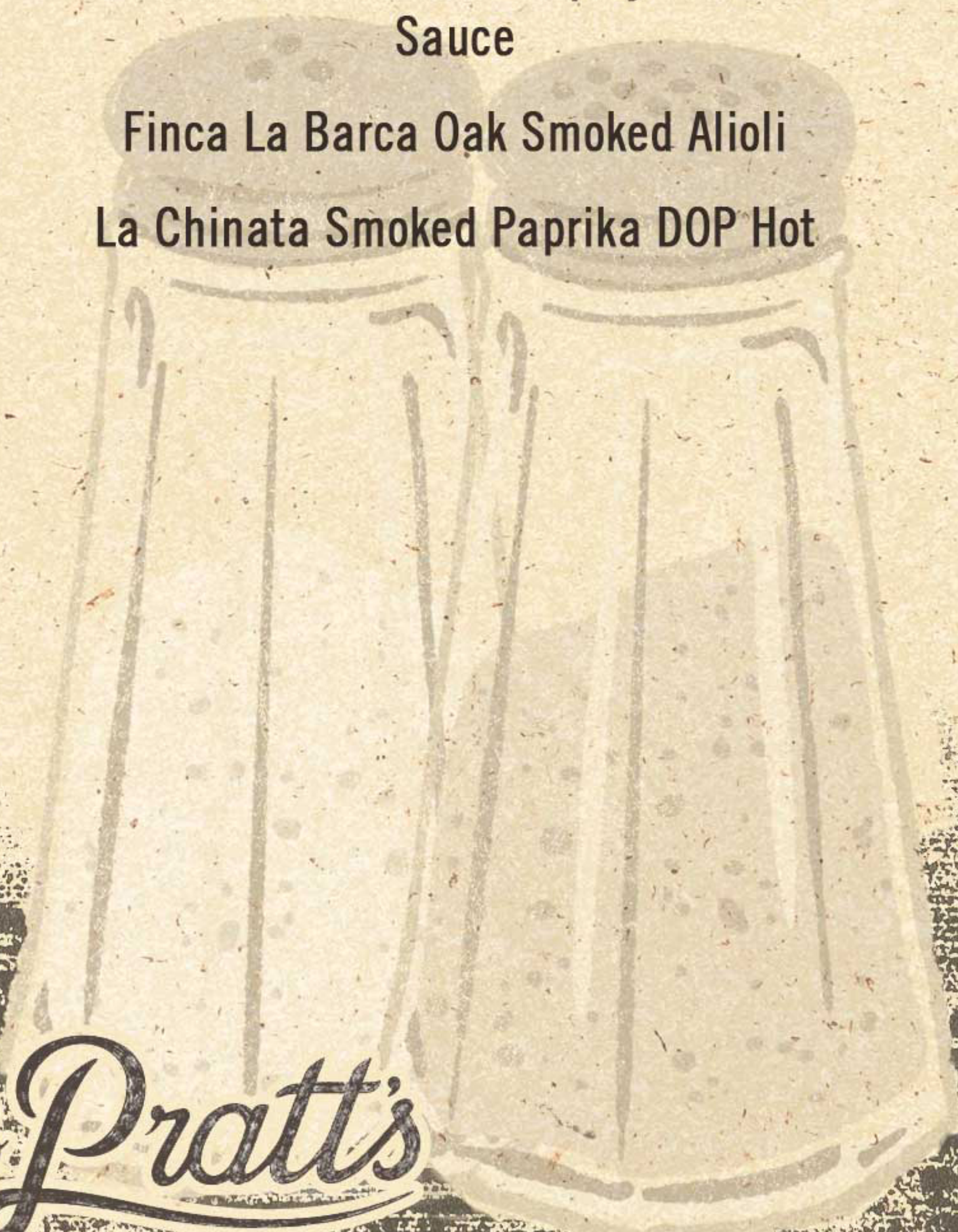
Brindisa Arbequina olive oil

fine sea salt

Brindisa Salsa Brava Spicy Tomato Sauce

Finca La Barca Oak Smoked Alioli

La Chinata Smoked Paprika DOP Hot



*Watson & Pratt's*