

# Patatas bravas; potatoes in olive oil, smoked paprika sauce and garlic mayonnaise |

Recipe for 12 tapas

## Description

A great classic among Spanish tapas, roasted potatoes and a delicious combination of sauces.

## Note

Be careful not to add too much smoked paprika, it can be hot.

## Ingredients

### Potatoes

- 1 Kg Baby potatoes

### Paprika sauce

- 500 Ml Tomato sauce
- 4 Clove(s) Garlic
- 2 Tbsp Xérès vinegar
- 2 Tbsp Smoked paprika

### Garlic mayo

- 1 Cup(s) Mayonnaise
- 1 Clove(s) Garlic

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

### Preparation

Cut the baby potatoes in 2.

Peel and chop the garlic.

### Potatoes

In a bowl, mix the potatoes with a drizzle of olive oil, salt and pepper.

Place the seasoned potatoes in your baking dish and bake for 25 minutes.

### Paprika sauce

In your saucepan, brown a chopped garlic clove with a little olive oil.

Add the rest of the sauce ingredients and simmer 4-5 minutes.

### Garlic mayo

Mix a chopped garlic clove with the mayonnaise and season with salt and pepper.

## Plating

Cover the bottom of your plate with a layer of paprika sauce, then add the potatoes. Finish with the garlic mayonnaise and serve.

**Bon appétit!**