

Spanish beff skewer, roasted potatoes in olive oil, smoked paprika sauce and garlic mayonnaise |

Recipe for 4 servings

Description

A classic Spanish tapas, with roasted potatoes and a delicious combination of sauces, served with a spicy beef brochette.

Note

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

Ingredients

Potatoes

- 300 Gr Baby potatoes
- Olive oil
- Salt and pepper

Paprika sauce

- 150 Ml Tomato sauce
- 2 Clove(s) Garlic
- 1 Tbsp Xérès vinegar
- 1 Tbsp Smoked paprika

- Olive oil
- Salt and pepper

Garlic mayo

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

- Olive oil
- Salt and pepper

Beef

- 300 Gr Boston cut beef
- 1 Unit(s) Red pepper
- 1 Tsp Paprika
- 1 Clove(s) Garlic

- Olive oil
- Salt and pepper

Preparation

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

Preparation

Cut the baby potatoes in 2.

Peel and chop the garlic.

Cut beef into cubes.

Cut the bell pepper into pieces.

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.

Beef

Arrange the beef and bell pepper pieces on your skewers. Mix the chopped garlic clove with the paprika and a little olive oil, then rub the skewers with this mixture.
Cook skewers on a BBQ or in the oven. They will reach medium-rare doneness at 52°C.

Plating

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

Bon appétit!