

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Patatas Bravas

BY CHEF MARTY SLAVIN

### (Serves 4) Patatas Bravas

4 medium potatoes, peeled  
and cut into bite sized chunks

1-2 cups olive oil for frying

Salt

½ cup of homemade bravas  
sauce (recipe below)

### Bravas Sauce

½ cup olive oil

½ tbsp. hot smoked paprika

1 ½ tbsp. of sweet smoked paprika

1-2 tbsp. flour

1 cup chicken or vegetable broth

Salt to taste

### Directions

Heat olive oil in a large skillet over medium heat. Add potatoes and adjust the heat to the lowest setting allowing them to pre-cook for a few minutes.

Remove the potatoes and let them cool in the fridge for a few minutes. Turn heat to high and add the potatoes back into the pan and fry until crispy and golden. Transfer to a plate lined with paper towels to cool and sprinkle with salt to taste.

To serve, drizzle the bravas sauce over the potatoes.

For the sauce, heat olive oil in small saucepan over medium heat. Add both paprikas and stir until combined. Add 1 tbsp. flour and stir until combined. Keep stirring for a minute to slightly toast the flour.

Turn heat to medium low, and then add the broth very gradually, stirring constantly. Sauce will thicken gradually. If not right consistency, add a little more flour. Reduce heat to low, and simmer for 3-5 minutes, stirring occasionally.

Season with salt to taste and drizzle over the potatoes.