



BRINDISA  
KITCHENS

# Patatas bravas



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## INGREDIENTS:

SERVES 4

### 120g Brindisa Salsa Brava Spicy Tomato Sauce

800g Maris Piper potato, peeled and diced

Small handful of parsley

100ml extra virgin olive oil

Pinch of salt

For the aioli:

2 garlic cloves

2 lemons

2 eggs

400ml olive oil

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## METHOD:

1. For the aioli: wrap 2 cloves of garlic in foil with a splash of oil and a pinch of salt, bake at 180 degrees for 40-50 minutes or until soft. Squeeze the garlic from the bulbs and blend with the lemon juice, 1 whole egg and 1 egg yolk and salt. Slowly incorporate the olive oil to make a thick emulsion and check seasoning.
2. Bring the potatoes to the boil in a pan of salted water and cook until tender throughout.
3. Drain and allow to steam dry.
4. Heat the oils in a roasting tray in the oven at 220 degrees.
5. Add the potatoes and season with salt, turn over in the oil and roast until golden and crispy, turning occasionally.
6. Drain the potatoes well and then place them in a serving dish.
7. Top with the salsa brava, aioli and freshly chopped parsley.