

Patatas Bravas

Warm spiced potatoes served tapas style

For the potatoes:

4 potatoes, peeled and cut into 2.5cm cubes

Sunflower oil flavoured with 1 cup olive oil

1 tbsp salt

For the sauce:

3tbsp olive oil

1 onion diced

1 clove garlic, finely chopped

1 red chili minced

½ tsp smoked paprika

1 can whole peeled tomatoes – drained

¼ cup mayonnaise

1. Combine potatoes, oils, and 3 teaspoons salt in a large cold skillet. Heat on medium low and cook until potatoes are softened, 12 to 15 minutes. Increase heat to high and fry until golden, 5 to 6 minutes. Drain on paper towels.
2. Heat 3 tablespoons olive oil in a large saucepan over medium heat. Cook and stir onion with 1 teaspoon salt in the hot oil until onion has softened, 3 to 4 minutes. Add garlic, chili, and smoked paprika; simmer for 1 to 2 minutes. Stir in tomatoes and return to a simmer. Transfer tomato mixture to a blender, cover, and puree until tomato sauce is smooth.
3. Serve patatas bravas with tomato puree and mayonnaise for dipping.

THE
COOKERY

by The Secret Jozi Chef

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