

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

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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