

Spanish

Appetizers & Snacks

Crispy Spanish Patatas

Bravas with Authentic Brava

Sauce

⌚ Prep: 15m

🔥 Cook: 25m

Σ Total: 40m

🍽️ 4 servings



Video ref: Spain on a Fork (Albert Bevia)

COOKING SEQUENCE & CHECKPOINTS

- 1

Whisk Authentic Brava Sauce

⌚ 8 min

Warm 3 tbsp olive oil in a saucepan, sauté minced onion and garlic for 3 minutes until soft, then whisk in both paprikas and flour for 2 minutes over low heat. Gradually pour warm vegetable broth while whisking; simmer 5 minutes until glossy and thick, then season with salt.

✓ Checkpoint: Velvety, smooth terracotta sauce.
- 2

First Fry (Poach)

⌚ 10 min

Deep fry potato chunks in oil at medium-low heat (300°F / 150°C) for 10 minutes until tender inside but pale outside (or briefly parboil in water with baking soda and dry thoroughly before frying). Drain onto a wire rack.

✓ Checkpoint: Tender potatoes with no browning.
- 3

Second Fry (Crisp)

⌚ 5 min

Increase oil temperature to 375°F (190°C). Fry par-cooked potatoes for 3 to 5 minutes until deeply golden and intensely crisp. Drain on paper towels.

✓ Checkpoint: Shatteringly crisp, sizzling golden potato chunks.
- 4

Dress and Serve

⌚ 2 min

Immediately season potatoes with sea salt. Transfer to a clay bowl, douse generously with warm brava sauce, and top with creamy garlic alioli.

✓ Checkpoint: Steaming, irresistible Spanish tapas ready to enjoy.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)**

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

👁️ **MASTER DONENESS CHECKPOINT:**

Extremely crunchy golden potato cubes enveloped in a velvety terracotta-colored smoked paprika sauce.

🔬 **WHY IT WORKS:**

Double-Fry Architecture: Par-cooking the potato chunks at 300°F softens the interior, while a flash-fry at 375°F creates a glass-like outer shell that won't turn soggy under warm sauce.

⚠️ **TROUBLESHOOTING:**

The sauce tastes chalky and raw: Whisk the flour and paprika in hot olive oil for 2 full minutes before pouring in the warm stock.

MISE EN PLACE / INGREDIENTS

[13]

- ☐ 2 lbs Russet potatoes, peeled and cut into 1-inch rustic chunks

☐ 0.5 tsp Baking soda (for optional alkaline parboil)

☐ 3 cloves Fresh garlic cloves, minced (for salsa brava)

☐ 1 tbsp Sweet smoked Spanish paprika (Pimentón dulce)

☐ 1 cup Warm flavorful vegetable or chicken broth

☐ 2 cups Vegetable or mild olive oil for deep-frying

☐ 0.5 cup Creamy garlic alioli (for serving)
- ☐ 6 cups Water (for optional parboiling before frying)

☐ 0.5 small Small yellow onion, finely minced (for salsa brava)

☐ 1 tbsp Hot smoked Spanish paprika (Pimentón picante)

☐ 1 tbsp All-purpose flour (to thicken salsa brava)

☐ 3 tbsp Spanish extra virgin olive oil (for sauce)

☐ 1.5 tsp Fine sea salt

🛒 US SUPERMARKET BRAND GUIDE

Hot Smoked Paprika: La Chinata Hot Smoked Paprika

Oak-fired smoke and clean pepper heat form the backbone of Madrid brava sauce. 🌶️ **Gourmet spice section.**