

POTATOES BRAVAS WITH ALIOLI



INGREDIENTS

10 

- 1 kg baby potatoes with skin
- 100 grams Bresc Alioli clásico
- 200 grams Bresc Aglio e peperoncino

PREPARATION METHOD

Wash the baby potatoes and blanch them. Cut into wedges and bake in the oven at 200 °C for 15 minutes. Blend the garlic and chilli in a blender until smooth. Spoon the garlic sauce over the potatoes and finish with the aioli. Garnish the patatas bravas with chopped flat-leaf parsley or suitable cress.

USED BRESC PRODUCTS



Bresc Aglio e peperoncino 1000g



Bresc Alioli Clásico 1000g



Bresc Alioli Clásico 325g