

PATATAS BRAVAS



USED BRESC PRODUCTS



Alioli 325g



Alioli Clásico 1000g



Chopped shallot 1000g



Green & red chilli WOK
450g



Pomodori marinati 1000g



Spanish garlic Ajo de
Andalucia 450g

INGREDIENTS

1
kg



For the potatoes

- 6 large, new potatoes in their skins
- 30 g Bresc Andalusian garlic puree
- 0.5 dl olive oil
- 5 g smoked paprika powder
- salt and pepper

For the sauce

- 100 g Bresc Shallot chopped
- 5 Bresc Peeled garlic cloves
- 30 g Bresc WOKchilli
- 2 sprigs fresh thyme, leaves only
- 400 g tomato chunks, (tinned)
- 100 g Bresc Pomodori marinati
- 10 g sherry vinegar
- salt and black pepper

For the garnish

- Bresc Alioli clásico
- lemon

PREPARATION METHOD

Preheat the oven to 180°C. Cut the potatoes into large chunks. Add the garlic, pimentón, olive oil, salt and pepper. Roast the potatoes for 25 to 30 minutes, until crisp. For the sauce, finely chop the cloves of garlic. Fry the shallots and garlic. Add the thyme, tomato, pomodori marinati and vinegar to them and cook until tender. Season the vegetable mixture with salt and pepper. Serve the potatoes with the vegetable mixture, a little alioli clásico and a segment of lemon.