

Patatas Bravas

Authentic Spanish Patatas Bravas recipe with crispy fried potatoes and spicy bravas sauce. Perfect tapas dish ready in 35 minutes!

10 min

PREP

25 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 lb potato
- 1 cup olive oil
- 1 onion
- 2 clove garlic
- 1 tsp paprika
- 1 tsp chili powder
- 2 tbsp flour
- 1 cup water
- 1 pinch rock salt

Instructions

1 Prepare the potatoes

Place 2 pounds potatoes (unpeeled) in a large pot and cover with cold salted water by 2 inches. Bring to a boil over high heat, then reduce to medium-high and cook for 15-20 minutes until tender when pierced with a fork but still firm.

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- Drain potatoes and let cool for 15-20 minutes until safe to handle. Peel potatoes and cut into irregular 1-2 inch chunks.

3 Make the bravas sauce

Finely chop 1 onion and mince 2 cloves garlic. Heat 2 tablespoons olive oil in a medium saucepan over medium heat.

- 4 Add chopped onion and cook for 5-6 minutes, stirring occasionally, until soft and translucent. Add minced garlic and cook for 1 minute until fragrant.
- 5 Reduce heat to low and add 1 teaspoon smoked paprika and 1 teaspoon cayenne pepper. Stir constantly for 30 seconds until spices are fragrant and toasted.
- 6 Sprinkle 2 tablespoons flour over the mixture and stir well to combine. Cook for 2-3 minutes, stirring constantly, to eliminate raw flour taste.
- 7 Gradually whisk in 1 cup water to prevent lumps from forming. Increase heat to medium-high and bring to a boil.
- 8 Reduce heat to low and simmer for 4-5 minutes, stirring frequently, until sauce thickens to coat the back of a spoon. Season with 1 pinch salt and remove from heat.
- 9 **Fry the potatoes**
Heat remaining olive oil in a large skillet over medium-high heat. Working in batches to avoid overcrowding, add potato chunks in a single layer.
- 10 Fry potatoes for 6-8 minutes, turning occasionally with tongs, until golden brown and crispy on all sides. Transfer to paper towel-lined plate and season immediately with salt.
- 11 **Serve**
Arrange crispy potatoes on serving platter and drizzle with warm bravas sauce. Serve immediately while potatoes are still hot and crispy.

Tips

Choose waxy potatoes like Yukon Gold or fingerling potatoes as they hold their shape better during boiling and develop a superior crispy exterior when fried.

Parboil the potatoes with their skins on until just tender - they should still offer slight resistance when pierced with a fork. Overcooking will cause them to fall apart during frying.

Allow the parboiled potatoes to cool completely before peeling and cutting. This prevents them from breaking apart and helps achieve better texture when frying.

Use Spanish smoked paprika (pimentón dulce) if available, as it provides the authentic smoky flavor that defines traditional bravas sauce.

Fry the potatoes in batches to avoid overcrowding the pan, which would lower the oil temperature and result in soggy potatoes instead of crispy ones.

Make the bravas sauce ahead of time - it tastes even better after the flavors have had time to meld together overnight in the refrigerator.

Blend the sauce until completely smooth for the most authentic texture, and strain it if necessary to remove any lumps.

Serve immediately while the potatoes are still hot and crispy, with the sauce either drizzled over or served alongside for dipping.