

Patatas Bravas (Bravas Soslu K?zarm?? Patates)

Authentic Spanish Patatas Bravas recipe with crispy potatoes and spicy bravas sauce. Perfect appetizer or side dish for any occasion.

10	25	35	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Patatas Bravas (Bravas Soslu K?zarm?? Patates)

Malzemeler

- 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

Yap?l???

- Prepare the potatoes**

Wash 2 pounds of potatoes thoroughly, leaving skins on. Place in a large pot and cover completely with cold salted water.
- Bring to a boil over high heat, then reduce to medium-high and cook for 15-20 minutes until just tender when pierced with a fork but still firm. Drain and let cool completely, about 30 minutes.
- Peel the cooled potatoes and cut into 1-inch cubes. Set aside.
- Make the bravas sauce**

Finely dice 1 onion and mince 2 cloves of garlic. Heat 2 tablespoons of olive oil in a medium saucepan over medium heat.
- Add diced onion and cook for 5-6 minutes, stirring occasionally, until soft and translucent. Add minced garlic and cook for 1 minute until fragrant.
- Reduce heat to low and stir in 1 teaspoon smoked paprika and 1 teaspoon chili pepper. Cook for 30 seconds until fragrant, stirring constantly to prevent burning.
- Sprinkle in 2 tablespoons of flour and stir constantly for 2-3 minutes to cook the raw flour taste and create a smooth paste.
- Gradually whisk in 1 cup of water, adding it slowly while stirring constantly to prevent lumps. Bring to a boil, then reduce heat and simmer for 4-5 minutes until thickened to a creamy consistency.

- 9 Season with 1 pinch of salt and remove from heat. For a smoother sauce, blend with an immersion blender until completely smooth. Set aside and keep warm.
- 10 **Fry the potatoes**
Heat remaining olive oil in a large skillet over medium heat until shimmering but not smoking.
- 11 Add potato cubes in a single layer, working in batches to avoid overcrowding. Fry for 8-10 minutes, turning occasionally with a spatula, until golden brown and crispy on all sides.
- 12 Transfer crispy potatoes to a paper towel-lined plate to drain excess oil. Repeat with remaining potato cubes if cooking in batches.
- 13 **Serve**
Arrange hot crispy potatoes on a serving plate and drizzle generously with warm bravas sauce, or serve sauce alongside for dipping. Serve immediately while potatoes are still crispy.

?puçlar?

Parboil potatoes just until tender but still firm - overcooking will cause them to fall apart during frying.

Use a combination of sweet and hot smoked paprika for the most authentic flavor profile in your bravas sauce.

Don't overcrowd the pan when frying potatoes - work in batches to maintain oil temperature and achieve even browning.

Let the sauce cool slightly before blending to achieve a smooth, creamy consistency without splattering.

For extra crispy potatoes, pat them completely dry after parboiling and before frying.

Adjust the heat level by adding more or less chili pepper - start with less and build up to your preferred spice level.

Serve immediately while potatoes are hot and crispy for the best texture contrast with the sauce.

If making for a crowd, keep fried potatoes warm in a low oven while preparing additional batches.