



Two Tubers

All things potato and truffle

Patatas Bravas

Ingredients

500 g potatoes for frying
1 tsp Bicarb
3 tlb oil for frying
½ cup truffle aioli
1 shallot, finely chopped
1 clove of garlic, chopped
1 piece roasted red capsicum, finely chopped
1 tlb tomato paste
2 tsp mild paprika
¼ tsp hot paprika
1 tsp smoked paprika
1 tsp sweet paprika
½ tsp Old Bay
½ tlb plain flour
1 cup stock
1 tlb red wine vinegar

Method

Peel potatoes and cut into bite-sized chunks. Put the potatoes in a saucepan of cold water and add bicarb. Place on the stove and simmer until the potatoes are just fork-tender. Drain, rinse with hot water and leave to air dry.

Once the potatoes are dry, heat the oil in a large fry pan and fry the potatoes in batches until crisp on all sides. You can also toss the potatoes in oil and bake or place them in the air fryer.

Bravas Sauce

Using the same pan and oil from the potatoes (remove some oil if necessary), add the chopped shallot and cook until softened. Add the garlic, then lower the heat if required and add the roasted capsicum. Stir through before adding the paprikas, Old Bay and tomato paste. Cook, stirring for a few minutes to cook everything out. Add the flour and cook for another few minutes before adding the stock a little at a time. Once the stock is fully incorporated, cook for five minutes before adding the Red wine vinegar and tasting for seasoning. Bring to a simmer. Let cool slightly before blitzing and placing in the fridge to cool fully and thicken.

Put hot potatoes (re-heat if necessary) in a serving bowl and drizzle over the Bravas sauce and aioli.