Patatas bravas (spicy potatoes) from Madrid

Raciones para

- ❏ Potatoes
- ❏ Extra virgin olive oil
- ❏ **1** Tablespoon of flour
- ❏ **1** Onion
- ❏ **2** Teaspoon of sweet paprika
- ❏ **2** Teaspoon of spicy paprika
- ❏ **500 ml** Chicken stock
- ❏ **3** Cloves of gralic

1. Stir fry the garlic and the chopped onion in a pan with some oil.
2. Add the tablespoon of flour and stir again for a few minutes to cook.
3. Cook for two minutes more after adding the paprika.
4. Add the stock, salt, and toss. Cook it over low heat until it thickens.
5. Peel the potatoes, cut into the desired shape (we are going to dice them), and fry with olive oil over low heat at first, and then medium heat until crispy outside.
6. Whisk the sauce.
7. Serve the potatoes with the "salsa brava" all over.

Chef's Notes

https://cookinglovers.teka.com/en/receta/patatas-bravas-de-madrid/