Potatoes with mojo picón from the Canary Islands



Consejo del chef

Mojo picón is usually a bit spicy, and that touch comes from a pepper in the Canary Islands called picona pepper or slut pepper (we didn't choose the name). But if you want your sauce a bit spicy, try adding some paprika or cayenne pepper. Play with the garlic and vinegar to taste and enjoy this wonderful Canary recipe.

Raciones para

❑ **500 gr** Potatoes, "black" type or small potatoes for garnish

❑ **125 gr** Cooking salt

❑ **6** Cloves of garlic

❑ Cayenne pepper

❑ **1/2** Teaspoon of cumin

❑ **1** Teaspoon of sweet paprika

❑ **1** Tablespoon of vinegar

❑ Extra virgin olive oil

❑ Grated bread to thicken the sauce (optional)

1. If we cook the typical "papas arrugás" from the Canary Islands, we will get the most out of our recipe if we have the right potatoes. But that can be kind of difficult, so we can cook our recipe with just small potatoes, like the garnish type.

2. Wash the potatoes thoroughly and place them in a pot with water and salt. There must be enough water to cover them. Put a lid on it and cook it over medium heat for 25-30 minutes. Prick them from time to time to check if they are cooked.

3. If there is still any remaining water, remove it and keep the potatoes with salt in the pot for 5 more minutes.

4. Shake the pot during these minutes. We want the potatoes to get dry.

5. When they look pale due to salt, remove them from the heat because they are right as we need them.

6. There are plenty of mojo picón sauces, so we have chosen an easy yet yummy recipe with easy-to-find ingredients and that is also tasty.

7. Mix together all the ingredients (except breadcrumbs) in a food processor or with a hand blender until it thickens. If you like it just like that, there is no need to add the breadcrumbs, but if you like it thicker, add it little by little.

8. If there is some mojo picón left, don't worry because it lasts for several days and it goes very well with meat and grilled vegetables.

Chef's Notes

https://cookinglovers.teka.com/en/receta/papas-con-mojo-picon-canario/