

## PATATAS BRAVAS



### USED BRESC PRODUCTS



Bresc Alioli 325g



Bresc Alioli Clásico 1000g



Bresc Chopped shallot  
1000g



Bresc Green & red chilli  
WOK 450g



Bresc Pomodori marinati  
1000g



Bresc Spanish garlic Ajo  
de Andalucía 450g

### INGREDIENTS

1  
kg

#### For the potatoes

- 6 large, new potatoes in their skins
- 30 g Bresc Andalusian garlic puree
- 0.5 dl olive oil
- 5 g smoked paprika powder
- salt and pepper

#### For the sauce

- 100 g Bresc Shallot chopped
- 5 Bresc Peeled garlic cloves
- 30 g Bresc WOKchilli
- 2 sprigs fresh thyme, leaves only
- 400 g tomato chunks, (tinned)
- 100 g Bresc Pomodori marinati
- 10 g sherry vinegar
- salt and black pepper

#### For the garnish

- Bresc Alioli clásico
- lemon

### PREPARATION METHOD

Preheat the oven to 180°C. Cut the potatoes into large chunks. Add the garlic, pimentón, olive oil, salt and pepper. Roast the potatoes for 25 to 30 minutes, until crisp. For the sauce, finely chop the cloves of garlic. Fry the shallots and garlic. Add the thyme, tomato, pomodori marinati and vinegar to them and cook until tender. Season the vegetable mixture with salt and pepper. Serve the potatoes with the vegetable mixture, a little alioli clásico and a segment of lemon.