



LE BOUCHON RECIPES

CHEF'S STYLE 'BRAVAS' POTATOES

INGREDIENTS (8 PEOPLE)

FOR POTATOES COOKING:

10-12 medium potatoes
Thyme
Salt
Pepper
Olive oil
1 kg duck fat

FOR 'BRAVA' SAUCE:

100 g onion
500 g tomatoes
1 garlic clove
Olive oil
Sweet paprika (2 small tablespoons)
Spicy (1 small tablespoon)
Cayenne pepper
White wine

FOR ALLIOLI (GARLIC & OIL DRESSING):

2-3 garlic cloves
400 ml sunflower oil
1 egg

FOR PRESENTATION:

Salt
Chives

ELABORATION

COOKING POTATOES:

Wash the whole potatoes and dry them well. Wrap them with aluminum foil, adding thyme, salt, pepper and an olive oil jet. Cook in the oven for an hour and a half at 150°. Remove the potatoes and let them chill on the fridge for 12-24 hours. Remove the aluminum foil and put the potatoes in a casserole with to the duck fat. Candy the potatoes for 3 hours at 110-120°. Let them chill, and then, peel and cut them into medium dice. Fry them in olive oil and reserve.

BRAVA SAUCE ELABORATION:

Cut the onions into julienne and brown them in a casserole with olive oil. Cut the tomatoes into cubes and add them to the casserole. Cook until the sauté is ready. At the same time, put in a hot pan the olive oil, garlic, sweet and spicy paprika and a withe wine jet. Add this mixture to the onion and tomate sauté. Blend, filter and reserve.

ALLIOLI SUACE ELABORATION:

In a blender, incorporate the egg, garlic and oil. Beat until the mixture thickens and you obtain a texture similar to the mayonnaise.

PRESENTATION:

Place the potatoes on a plate. Add several points of alioli and a generous quantity of 'brava' sauce. Sprinkle with salt and scallion cutted very small. And serve!

BON APPÉTIT!

