Patatas Bravas

Golden, crispy potatoes topped with smoky homemade brava sauce, homemade garlic aioli and fresh parsley. Inspired by a Spanish restaurant I love, these are one of my favorite ways to make a dinner at home feel a little more special.

Servings: 4 as a side
Prep time: 15 minutes
Cook time: Approximately 30 minutes, depending on batches
Total time: Approximately 45 minutes

Ingredients

Potatoes

- 4–5 medium Yukon Gold potatoes
- About 1 cup olive oil or avocado oil, for frying
- Sea salt, to taste
- Fresh parsley, chopped, for serving

Brava Sauce

- 2 tablespoons extra virgin olive oil
- 1 teaspoon sweet smoked Spanish paprika
- ½ teaspoon hot smoked Spanish paprika
- ½ tablespoon cornstarch
- ½ cup vegetable broth, divided, plus more as needed
- ½ teaspoon white wine vinegar
- ¼ teaspoon sea salt, or to taste

Homemade Garlic Aioli

- 1 whole egg
- 1 cup avocado oil or olive oil
- 4 garlic cloves, finely grated
- 1 tablespoon Dijon mustard
- 2 teaspoons lemon juice
- ¼ teaspoon salt, or to taste
- Black pepper, to taste

Instructions

1. Prep the potatoes

Cut the potatoes into roughly 1-inch pieces, peeling if desired.

Optional boiling step: Boil the potatoes in generously salted water for 7–10 minutes, until just fork-tender but still holding their shape. Drain thoroughly and let steam-dry for 5–10 minutes before frying. This helps create fluffy centers with crisp edges, but I don't always do it! **If skipping boiling, simply pat the cut potatoes thoroughly dry and fry them directly as described in step 4.**

2. Make the garlic aioli

Using a regular blender: Add the egg, garlic, Dijon, lemon juice, salt and pepper. Blend to combine. With the blender running, slowly drizzle in the oil, starting with a few drops and gradually increasing to a thin, steady stream, until thick and creamy.

Using an immersion blender: Add all ingredients, including the oil, to a tall, narrow jar that just fits the blender head. Place the blender flat against the bottom, covering the yolk. Blend without moving it until a thick, pale emulsion forms at the bottom, then slowly raise the blender to incorporate the remaining oil.

Taste and adjust the seasoning. Refrigerate until ready to serve.

3. Make the brava sauce

In a small bowl, whisk the cornstarch with 1 tablespoon of cold broth taken from the measured ½ cup. Set aside.

Warm the olive oil in a small saucepan over medium-low heat. Add both paprikas and stir for 15–20 seconds, taking care not to burn them.

Whisk in the remaining broth. Stir the cornstarch mixture again, then whisk it into the saucepan. Bring to a gentle simmer and cook for 1–2 minutes, until slightly thickened.

Stir in the vinegar and salt. Add a splash of broth if needed for a smooth, spoonable consistency.

4. Fry the potatoes

Add enough oil to a large skillet to reach about halfway up the potatoes, approximately 1 cup depending on your pan size. Heat over medium heat until shimmering but not smoking.

Carefully add the thoroughly dried potatoes in a single layer, working in batches as needed. Fry, turning occasionally, until tender all the way through and golden and crisp outside. Unboiled potatoes may take approximately 20–25 minutes; boiled potatoes will cook faster. Check that a fork slides easily into the center.

If the potatoes are browning before the centers are tender, lower the heat. Once tender, increase the heat slightly if needed to finish crisping.

Transfer to a paper-towel-lined plate or rack and salt immediately.

5. Assemble and serve

Arrange the hot potatoes on a serving plate. Spoon over the brava sauce, drizzle with garlic aioli and finish with fresh parsley. Serve immediately, with extra sauce on the side.

Notes

- **Frying oil:** I use olive oil because I love the flavor, but avocado oil works too. These are my personal go-tos for frying. Use enough to reach about halfway up the potatoes, and adjust the heat as needed so the oil doesn't smoke.
- **Broth substitution:** Use chicken broth in the same amount, or substitute water and adjust the salt to taste.
- **Extra aioli:** The homemade version makes more than you'll need for the potatoes. Serve some on the side and refrigerate the rest.

Prepared-Mayo Aioli Shortcut

Instead of making the aioli from scratch, stir together:

- 1 cup mayonnaise
- 4 garlic cloves, finely grated
- 2 tablespoons extra virgin olive oil
- 2 teaspoons lemon juice
- Salt and black pepper, to taste

Mix until smooth and refrigerate until ready to serve.