

BODEGA™

FOODS



Bring the flavours of Spain to your table with **Bodega™ Foods** and make delicious new memories one bite at a time!

We have meticulously captured the flavours of favourites such as our signature (and zesty) Brava Sauce, savoury Romesco Sauce and sweet Piquillo Relish for you to enjoy at home with friends and family.

Bodega™ Foods Famous Patatas Bravas

Enjoy the flavour of Spain at home with Dad's famous twice-fried potatoes tossed in our signature zesty dressing.

Prep Time: 15 minutes
Cook Time: 35 minutes
Serves: 4

Ingredients:

1 pound Yukon or Idaho potatoes (about 3 large potatoes)
2 cups Spanish extra-virgin olive oil
Sea salt to taste
3 or more oz. Bodega™ Foods Brava Sauce

Instructions:

Peel the potatoes, chop into bite-sized chunks.
Pour olive oil into a deep saucepan and heat over medium-low heat.
Working in batches to not crowd the pan, gently place the potatoes in the oil, frying slowly until soft, about 15 minutes. The potatoes should not change color but will soften all the way through.
Test for softness using a toothpick.
Remove from the pan with a slotted spoon and set aside to drain.
Raise the temperature of the olive oil.
Working again in batches, return the potatoes to the pan and fry until crispy and golden brown, about 2 minutes.
Set potatoes aside to drain.
Toss in mixing bowl with a bit of salt to taste.
Toss again with plenty of Bodega™ Foods Brava Sauce. The sauce can be served either hot or cold.
Can also be garnished with a dollop of aioli or a fried egg on top.

Other Ideas:

Use as braising liquid for poultry or lamb, as a marinade for chicken, substitute as condiment for burgers, hot dogs, blend with mayonnaise or add to salad dressings for a zippy kick of flavour!