



Oven fried potatoes with our "salsa"

Salsa brava (quick & easy version)

If you had to pick a classic Spanish bar snack/tapa, it would almost certainly be **patatas bravas**. The base of this tasty treat is a plateful of fried chunks of potato, but the key to that dish is the spicy **salsa brava**. This recipe is something quite different from what you get in a Madrid bar, but one I happen to like. It's based on plain yoghurt, blended with pimentón, garlic and some spices. It's quick & easy and really tasty.

Ingredients

1 Individual sized container of plain yoghurt (125 grams)

1 Tsp pimentón dulce (mild), 1 tsp pimentón picante (spicy)

1/4 tsp garlic salt, 1/4 tsp onion powder

Black pepper (optional), Tabasco (optional)

1 Tbsp good olive oil

Preparation

Spoon yoghurt into a small bowl, stir in the remaining ingredients.

Check spice & salt, adjust as needed. That's it!

Note:

1. Try this with other flavor additions: Worcestershire sauce, hot mustard, horseradish, sriracha, harisa, kimchi sauce... the list goes on.



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