



## Patatas Bravas (Serves 4 as a side dish)

### For the sauce

3 tablespoons olive oil  
1 small onion, chopped  
227g can chopped tomato  
1 tablespoon tomato purée  
2 teaspoons paprika (we used smoked)  
½ teaspoon sugar  
Pinch of salt  
1 teaspoon chopped fresh rosemary

### For the potatoes

900g potato  
2 tablespoons olive oil  
1 teaspoon chopped fresh rosemary

Heat the oil in a pan, add the onion and fry for about 5 minutes until softened. Add the, tomatoes, tomato purée, paprika, sugar, salt and rosemary and bring to the boil, stirring. Simmer for 20 minutes. Blend to a smooth pulp. (This can be set aside for up to 24 hours.)

To serve, preheat the oven to 200C/gas 6/fan oven 180C. Cut the potatoes into small cubes. Spread over a roasting tin and toss in the oil, then add rosemary. Roast for 40-50 minutes, until the potatoes are crisp and golden.

Re-heat the sauce until just bubbling. Tip the potatoes into a dish and spoon over the reheated sauce to serve.