



Spanish Potato Cakes with Dipping sauce

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 4-5 medium yellow potatoes (about 1 – 1.5 pounds)
- ½ teaspoon O&V [Smoked Paprika](#) *
- 2 tablespoons O&V [Patatas Bravas mix](#) *
- 1 tablespoon water
- 2 tablespoons minced parsley
- 3 tablespoons cornstarch
- 6 tablespoons bread crumbs (regular or gluten free)
- Salt to taste
- ¼ cup O&V [Roasted Garlic oil](#) (more as needed) *
- ¼ cup O&V **Salsa Brava Sauce** for serving *

Preparation

Boil the potatoes in well salted water until just cooked through (do not overcook until mushy). Drain the potatoes and return to the hot pan. Leave on the turned off stove for 10 minutes to allow excess moisture to evaporate.

Once the potatoes are cool enough to handle, pass them through a potato ricer or mash them carefully until smooth.

In a bowl, rehydrate the Patatas Bravas mix with 1 tablespoon water. Add the rehydrated mix along with the smoked paprika, parsley and salt to taste to the mashed potatoes. Finally, add the cornstarch and breadcrumbs. Combine gently. Divide into 8 portions. Roll each portion into a ball, and then flatten slightly.

Heat the oil in a small saucepan and add the potato cakes to the hot oil cooking for 3-4 minutes on each side until crisp. Remove to a paper towel lined plate. (Some people like to re-fry the cakes one more time to get them really crispy! You can also air fry them after brushing them with oil in a 360F air fryer for 10 minutes on each side)

Serve hot with Salsa Brava sauce for dipping.

Serves 4

Active time 30 minutes Total Time: 30 minutes

Notes

* The [Roasted garlic oil](#) adds a nice additional layer of garlicky flavor and the [Smoked Paprika](#) adds depth and color to the dish. The [Patatas Bravas spice mix](#) adds authentic Spanish flavor and spice to the potatoes and the **Salsa Brava sauce** is a classic sauce for this type of tapa. There is no replacement for the spice mix, but email me for a home-made Brava sauce recipe if you prefer.

You can also make a salsa brava type sauce using the Patatas bravas mix. Simply rehydrate 3 tablespoons of the dry mix with 6 tablespoons of water. Add one-third to half cup of sour cream or a combination of sour cream and mayonnaise and stir well. Adjust salt, pepper and heat with additional chili flakes if desired.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Appetizer, Side, Gluten Free Option, Spanish Tapas, Salsa Brava Sauce, Patatas Bravas Spice Mix, Smoked Paprika, Roasted Garlic Oil, Easy Entertaining,