



PAPRIKA POTATOS FOR SHARING



INGREDIENTS

- 4 MEDIUM SIZED POTATOES
- 1L OLIVE OIL
- SALT
- 2 TBSP. MILD PAPRIKA
- 2 TBSP. HOT PAPRIKA
- 1 TBSP. FLOUR
- 1 CUP OF HAM (OR CHICKEN) STOCK
- 2 TBSP. CIDER VINEGAR
- 1 WHOLE CLOVE OF GARLIC
- OLIVE OIL
- COCKTAIL STICKS FOR THE POTATOES

PREPARATION



Peel, wash and cut the potatoes into small cubes. Cook them in water over a medium heat until they are soft.



Drain. Fry the potatoes in a frying pan with hot oil until golden. Remove; place them on a plate with absorbent paper and sprinkle with a little salt.



Tip a generous amount of oil into a frying pan with the garlic and heat without reaching smoking point. Remove the frying pan from the hob, add the two types of paprika and stir well. The oil should not be too hot to prevent the paprika from becoming bitter.



Add the flour and mix well. Put the pan back on the hob and cook the flour for a few minutes. Gradually add the stock little by little, mixing the sauce until the desired consistency is reached. Add the vinegar, remove the garlic and set aside to serve.



Enjoy!