

# Patatas Bravas (Oven-Roasted, Brava + Alioli Double-Sauce)

One kilogram of Yukon Gold potatoes cut into irregular three-centimeter chunks, tossed in olive oil and salt, oven-roasted at 220 degrees Celsius until deep golden on the outside and creamy inside. Served with the vanguardia-style brava negra (dried ñora + guindilla peppers, pimentón picante, sherry vinegar) zig-zagged alongside alioli — the Spanish two-sauce tapa that appears in every serious Barcelona and Madrid bar. The arguable title holder of Spain's most iconic tapa.

Protein None (naturally vegan if alioli omitted; alioli-optional variant = naturally vegan)

Serves 4-6 as tapa · 2-3 as side course · 1 kg potato base

Difficulty Beginner

Active 50 min (15 min sauce + 30 min roast + 5 min plate)

Total 60 min

## THE STORY

### The Two-Sauce Tapa

---

Patatas bravas is Spain's most ubiquitous tapa. Every bar in Spain serves it; every Spanish home makes it; every tourist tastes it first. And yet patatas bravas has two distinct poles of tradition, corresponding roughly to the two major Spanish culinary heritages. In Madrid and Castile, patatas bravas is served with brava clásica — a tomato-based sauce spiked with pimentón picante and cayenne. In Catalonia, it is served with brava negra (the vanguardia-style version Pablo made for his March 8 secreto cook) — dark, smoky, pepper-forward, built on dried ñora and guindilla peppers rather than tomato. Both are correct. The modern Spanish-restaurant consensus, and the version this recipe codifies, is the Catalan brava negra.

The 'two-sauce' service is the other non-negotiable detail. Every proper patatas bravas plate has brava sauce AND alioli, zig-zagged side-by-side across the potatoes. The contrast is the point: brava is smoky, hot, red-brown; alioli is cool, creamy, white. Diners dip each potato in one sauce or the other or both — the build-your-own-bite pattern Pablo prefers. Serving brava alone or alioli alone is acceptable home cooking but not proper Spanish tapa service.

The technique here is deliberately simple. The traditional Spanish method is to deep-fry the potatoes in oil — which produces excellent results but requires a large volume of hot oil, careful temperature management, and produces a meal's worth of greasy dishes. The adaptation uses the oven-roast method: 1 kg potatoes in irregular chunks, tossed in olive oil and salt, 220 °C for 30 minutes. The result is 85% as crispy as deep-fried with 10% of the effort and zero oil management. For dinner-party scale (doubled batch for 8-10 guests), oven-roasting is unambiguously better. The deep-fry method is still available in the Substitution Notes for those who want the full traditional technique.

The ● No Limits version swaps in mortar alioli (UMAMI-9 #2) and adds the brava negra sauce — completing the March 8 three-sauce pattern (mojo verde + alioli quemado + brava negra). The sauce that collection had been referencing without filing finally has its home here.

AT A GLANCE

## Specs

<b>YIELD</b> 4-6 tapa servings · 1 kg potato base	<b>POTATOES</b> Yukon Gold, 3 cm irregular chunks	<b>ROASTING TEMP</b> 220 °C / 430 °F · 30 min	<b>DIFFICULTY</b> Beginner ●○○○○
<b>ACTIVE TIME</b> 50 min	<b>COOK TIME</b> 30 min (oven) + 15 min (sauce simmer)	<b>MAKE-AHEAD</b> Brava sauce 3 days refrigerated; potatoes à la minute	<b>CARDINAL RULE</b> Irregular cuts + single layer + two sauces
<b>FINAL SIGNAL</b> Deep golden crispy outside, creamy inside; both sauces zig-zagged	<b>PAIRS WITH</b> Chilled Albariño, cold beer, any Spanish tapa		

UMAMI ADAPTATION

## What Changed & Why

Classical patatas bravas is deep-fried potatoes with brava sauce + alioli. This Umami adaptation swaps deep-fry for oven-roast (85% of the result with 10% of the effort, especially at dinner-party scale) and codifies the vanguardia-inspired brava negra as the sauce of choice. The ● Everyday version uses supermarket Yukon Golds, classical tomato-based brava, and TM6 alioli. The ● No Limits version uses Pablo's active sourdough breadcrumbs as topping, mortar alioli (UMAMI-9 #2), and the avant-garde brava negra — completing the Pablo March 8 secreto three-sauce service pattern. The recipe finally formally files the brava negra that has appeared referenced but undocumented in Pablo's collection.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<b>TECH</b>	Deep-fry potatoes in 1 L hot oil	Oven-roast at 220 °C, single layer, 30 min	85% of the result with 10% of the effort at dinner-party scale; zero oil management
<b>ADD</b>	—	Irregular 3 cm chunks (not uniform cubes)	More edges + surface area = more crisping; classical Spanish technique
<b>TECH</b>	Classical brava clásica (tomato-based, Madrid)	Brava NEGRA (vanguardia-style — dried peppers, no tomato)	Modern Spanish-restaurant consensus; deeper, smokier, more complex than tomato-based version; completes Pablo March 8 pattern
<b>ADD</b>	—	Double-sauce service — brava + alioli zig-zag	Non-negotiable classical service; the contrast (smoky/creamy, red/white) is the point
<b>ELEV</b>	Plain roasted potatoes	● Sourdough breadcrumb topping + Pimentón dust	Texture contrast on the already-crispy potatoes; echoes Pablo's sourdough rotation

# What You Need

## ● Everyday

### The Potato Base (●)

- 1 kg (2.2 lb) Yukon Gold potatoes OR Spanish patata agria (waxy, creamy variety)
- 60 ml olive oil (standard — NOT premium EVOO, the oil gets hot)
- 1 tsp fine sea salt
- 1/2 tsp fresh-cracked black pepper
- Optional: 1 tsp dried Spanish oregano OR thyme for the roast

### Brava Clásica (● — Tomato-Based, Madrid Style)

- 50 g sofrito base (onion + garlic + tomato paste cooked down to a paste — use UMAMI-5 #2 Sofrito TM6 or make from scratch)
- 300 ml good tomato passata (Pomì or similar)
- 1 tsp pimentón picante (hot smoked paprika)
- Pinch of cayenne (adjust heat to taste)
- 60 ml sherry vinegar (Vinagre de Jerez)
- 2 tbsp olive oil
- 1/2 tsp fine sea salt
- Simmer 20 minutes, blend smooth, adjust heat

### The Alioli (Non-Negotiable Companion)

- ● UMAMI-5 #3 Alioli TM6 (fast weeknight practical option) — 5 minutes, foolproof
- ● UMAMI-9 #2 Classical Mortar Alioli (formal service option) — 20 minutes, classical Catalan
- Both are filed recipes in the Umami collection; either works

### Substitution Notes

- *Russet potatoes?* Too starchy, fall apart in roast. Stick to Yukon Gold, red-skinned, or waxy white. Russets work for French fries but not patatas bravas.
- *No sherry vinegar?* White wine vinegar or apple cider vinegar acceptable; avoid balsamic (wrong flavor).
- *No ñora peppers?* Choricero peppers are the closest substitute. For full-no-dried-peppers backup: double the pimentón picante + 1 tsp pimentón dulce + 1 tsp tomato paste in the brava sauce (makes a hybrid brava clásica-brava negra).

- *Deep-fry alternative (classical method):* Heat 1 L neutral oil (canola, grapeseed) to 180 °C. Fry potato chunks in batches of 500 g for 4–5 minutes until deep golden. Drain on paper towels. Season while hot. Same sauces, same service. More effort but more classical.

## ● No Limits

### Premium Patatas Bravas (● — Pablo March 8 Pattern)

- 1 kg Yukon Gold potatoes (or Spanish patata agria from specialty markets)
- 80 ml Arbequina EVOO (Pablo ✓) — yes, premium EVOO here; the flavor carries through roasting
- Maldon fine sea salt
- 1 tsp Pimentón de la Vera dulce DOP (Pablo ✓) dusted on roasted potatoes at finish
- ● **\*\*Sourdough breadcrumb topping\*\*** (optional but signature): 50 g day-old sourdough (UMAMI-10 #1) toasted in 1 tbsp EVOO until deep golden, crumbled coarsely

### Brava NEGRA (● — Vanguardia-Inspired, Pablo March 8)

- 4 dried ñora peppers — soaked 30 min in hot water, flesh scraped
- 2 dried guindilla peppers — soaked with the ñoras
- 1 tbsp Pimentón de la Vera picante DOP (Pablo ✓)
- 60 ml Vinagre de Jerez Reserva (Pablo ✓)
- 100 ml Arbequina EVOO (Pablo ✓)
- 1/2 tsp fine sea salt
- Method: Toast pimentón in dry pan 30 sec to deepen flavor and add smoke. Blend toasted pimentón + scraped pepper flesh + vinegar + oil + salt until smooth. The result is dark (almost black-red), intensely smoky, slow-building heat. Rest at room temp 15 min before serving for flavors to integrate.
- Yield: ~250 ml sauce

### Service — March 8 Three-Sauce Pattern

- Pablo's signature service: brava negra + mojo verde (UMAMI-9 #1) + alioli quemado (● variant of UMAMI-5 #3 — kamado-charred garlic)
- Three small bowls alongside the potatoes — build-your-own-bite across the sauces
- Classical two-sauce: zig-zag brava + alioli across the potatoes
- Warmed serving platter (60 °C oven 10 min before service)
- Small wooden toothpicks for guests to spear potatoes (Spanish bar-style service)

## EQUIPMENT

### Your Kit

---

- Large heavy sheet pan or cast iron roasting pan (for single-layer potato roasting)

---

- Mandoline OR very sharp chef's knife (for irregular 3 cm chunks)

---

- Large mixing bowl (for oil + salt toss)

---

- Parchment paper (optional — reduces cleanup, doesn't affect result)

---

- Oven preheated to 220 °C / 430 °F

---

- Small saucepan for brava clásica (●) OR blender/TM6 for brava negra (●)

---

- Fine-mesh strainer (optional, for straining brava negra for smoother finish)

---

- Small spatula (for scraping rehydrated ñora flesh from skins)

---

- Warmed serving platter (60 °C oven 10 min before service)

---

- Small ramekins or bowls for sauce service

---

- Squeeze bottles for zig-zag sauce application (optional — elevates plating)

## MISE EN PLACE

### Before You Start

---

- Potatoes washed, skin on (Yukon Gold skin is thin and edible — classical Spanish method; if you prefer peeled, peel first)

---

  - Cut into IRREGULAR 3 cm chunks — not uniform cubes; the irregularity creates more crispy edges

---

  - Oil measured in bowl (for potato toss)

---

  - Salt + pepper measured in small dishes

---

  - Sheet pan lined with parchment (optional)

---

  - Oven preheated to 220 °C — verify with oven thermometer if possible
-

- Brava sauce made ahead (up to 3 days in fridge): rehydrate peppers → scrape flesh → toast pimentón → blend

---

- Alioli on hand (UMAMI-5 #3 or UMAMI-9 #2 — make the same morning or up to 3 days ahead for TM6 variant)

---

- Platter warming in 60 °C oven 10 min before service

---

- Squeeze bottles filled if using for zig-zag plating

#### MAKE-AHEAD

## Timeline

---

### T-1 day to T-3 days — Make brava sauce ahead

Brava negra (●): soak 4 ñora + 2 guindilla peppers in hot water 30 min. Scrape flesh from skins. Toast 1 tbsp Pimentón de la Vera picante in dry pan 30 sec. Blend flesh + toasted pimentón + 60 ml Vinagre de Jerez + 100 ml Arbequina + 1/2 tsp salt. Rest refrigerated. OR brava clásica (●): sofrito + passata + pimentón picante + cayenne + vinegar, simmer 20 min, blend, refrigerate.

### T-60 min — Preheat oven + prep potatoes

Oven to 220 °C / 430 °F. Wash potatoes. Cut into IRREGULAR 3 cm chunks — aim for some with flat sides, some with pointed edges, no uniform cubes. In large bowl: toss potatoes with 60 ml olive oil + 1 tsp salt + 1/2 tsp pepper (+ optional dried thyme or oregano) until fully coated.

### T-55 min — Single-layer on sheet pan

Spread potatoes on sheet pan in a SINGLE LAYER with space between pieces. Crowding causes steaming instead of crisping. If needed, use two sheet pans (swap positions halfway through).

### T-25 min — Into oven (30 min total)

Roast at 220 °C for 30 minutes total. At 15 min mark: flip/stir potatoes with spatula so bottom gets color. Continue roasting 15 more min until: (1) deep golden-brown exterior, (2) creamy interior (test one with a fork — should pierce easily), (3) edges visibly crispy.

### T-5 min — Bring brava sauce to room temp

Pull brava sauce from fridge 15 min before service. Cold sauce on hot potatoes is OK, but room temp is better. Stir to re-integrate any separation.

### T-3 min — Toast sourdough breadcrumbs (●)

If using: toast 50 g coarsely-crumbled sourdough in 1 tbsp EVOO in a dry pan over medium heat 2-3 min until deep golden. Set aside. Adds texture contrast on the already-crispy potatoes.

● **T-0 – Pull potatoes, plate immediately**

Remove potatoes from oven. Transfer to warmed serving platter. Should be 85 °C+ internal. Sprinkle immediately with 1 tsp Pimentón de la Vera dulce (●) or omit (●). Maldon flaky salt pinch on top.

● **T+1 min – Zig-zag sauces**

Using squeeze bottles OR spoons: drizzle brava sauce in zig-zag pattern across the potatoes. Immediately follow with alioli in opposite zig-zag. The result is a diagonal striping of dark brava + white alioli across the golden potatoes. Classical Spanish plating.

● **T+2 min – Optional toppings (●)**

Scatter toasted sourdough breadcrumbs across the potatoes. Optional: drizzle a teaspoon of Arbequina EVOO over the top for glossy finish.

● **T+3 min – Serve immediately**

Platter to table. Small toothpicks or forks for guests. Patatas bravas loses crispiness within 5 minutes of saucing – serve fresh. NOT a make-ahead service; always à la minute.

## METHOD

# The Cook

---

### 1 The Brava Negra Sauce — Make Ahead

1. Can be made 1–3 days ahead; refrigerate in a glass jar. Flavor actually improves with 24 h rest.
2. Soak 4 dried ñora peppers + 2 dried guindilla peppers in just-boiled water for 30 minutes. The peppers will soften significantly.
3. Drain (reserve 2 tbsp of the soaking liquid for body). Use a spoon or your fingers to open each pepper and scrape the rehydrated flesh from the tough skin. Discard skins. Reserve the flesh + 2 tbsp soaking liquid.
4. In a dry skillet over medium heat, toast 1 tbsp of Pimentón de la Vera picante for exactly 30 seconds. The pimentón will darken slightly and become more aromatic. Do NOT let it burn — burned pimentón is bitter.
5. Into a blender or TM6: rehydrated pepper flesh + 2 tbsp soaking liquid + toasted pimentón + 60 ml Vinagre de Jerez Reserva + 100 ml Arbequina EVOO + 1/2 tsp fine sea salt.
6. Blend until completely smooth. TM6: Sp 7, 20 seconds. Vitamix: 45 seconds high.
7. Taste. The sauce should be: dark (almost black–red color), smoky, with a slow–building heat that intensifies on the tongue, and a sherry–vinegar acid lift. Adjust salt if flat; add 1/4 tsp more pimentón picante if more heat is desired.
8. Transfer to a clean glass jar. Refrigerate. Flavor peaks at 24–48 hours post–blend; continues to hold well for 3–5 days.
9. Before service: bring to room temperature (15 min pull–from–fridge). Cold brava on hot potatoes is acceptable; room temperature is better.

#### WHY THIS WORKS

Brava negra's depth comes from two specific Spanish ingredients that cannot be easily substituted. First: the ñora peppers. These are sun-dried Murcia-grown Spanish peppers specifically cultivated for sauce applications — they have a concentrated carotenoid content (red pigments) and capsaicinoid compounds that are unique to their terroir and drying process. The rehydration + scraping method extracts flesh while leaving the tough skin behind, which is the classical technique. Second: the toasted pimentón de la Vera. Pre-toasted pimentón has significantly more smoke character and deeper flavor than straight-from-the-tin; the 30-second dry-pan toast drives volatile compounds to the surface. The combination of fresh-scraped ñora flesh + toasted pimentón + sherry vinegar produces a sauce that is unambiguously Spanish and unambiguously distinct from the tomato-based brava clásica. This is the vanguardia-era Spanish restaurant consensus. Reference: Sauces and Condiments chapter 4 (Spanish Foundations); Pantry and Staples chapter 6 (Pimentón Hierarchy).

## 2 The Oven-Roast — Single Layer, High Heat

1. Preheat oven to 220 °C / 430 °F. Verify with an oven thermometer if possible — home ovens can run 15–20 °C off calibration.
2. Wash potatoes. Yukon Gold skin is thin and edible — classical Spanish technique leaves skin on. If you prefer peeled, peel first.
3. Cut potatoes into IRREGULAR 3 cm chunks. Do NOT aim for uniform cubes. Aim for a variety of shapes — some with flat sides for surface contact with the pan, some with pointed edges for crispy tips. This irregularity maximizes the surface-area-to-volume ratio and produces more crispy surface per bite.
4. In a large bowl, toss the potato chunks with 60 ml olive oil (standard, not premium EVOO — the oil gets hot). Add 1 tsp fine sea salt + 1/2 tsp fresh-cracked black pepper. Toss until every potato surface is coated.
5. (Optional classical addition): 1 tsp dried Spanish oregano or thyme for extra flavor.
6. Spread the oiled potatoes on a heavy sheet pan in a SINGLE LAYER. This is non-negotiable. Crowded potatoes steam instead of crisping. Use two sheet pans if needed to achieve single-layer spacing.
7. Roast at 220 °C for 30 minutes total.
8. At the 15-minute mark: remove from oven. Flip/stir the potatoes with a spatula so the bottom side gets color. Return to oven.
9. At 30 minutes: check readiness. Deep golden-brown exterior; creamy interior (test one with a fork — should pierce through easily). Edges visibly crispy.
10. If potatoes are pale after 30 min: oven was too cool OR potatoes were too wet. Continue 5–10 more minutes. If potatoes are burning in spots but creamy interior isn't done: cover with foil for the final 5 min to finish interior without darkening further.

### WHY THIS WORKS

Oven-roasting at 220 °C produces patatas bravas-quality results without deep-fry effort, but only if two conditions are met: (1) irregular cuts that maximize surface area, and (2) single-layer spacing that prevents steaming. Potatoes release moisture during roasting — that moisture must escape as steam. Single-layer arrangement allows the steam to escape upward; crowded potatoes trap steam between pieces, producing soft, undifferentiated surfaces instead of crispy edges. The flip at 15 minutes ensures both sides get direct pan contact for Maillard browning. Yukon Gold is the ideal variety because it has low water content and fine grain (classical Spanish patata agría is similar). Russet has too much starch and falls apart; red potatoes are too waxy and don't develop the same creamy interior. Reference: Grains Starches and Legumes chapter 3 (Potatoes); Food Science Core chapter 2.

### 3 The Service — Two Sauces Zig-Zagged

1. When potatoes are deep golden and ready, pull from oven. Transfer IMMEDIATELY to a warmed serving platter. Cold plates ruin the crispy-exterior experience; use a platter that's been in the oven at 60 °C for 10 minutes.
2. Sprinkle 1 tsp of Pimentón de la Vera dulce (●) across the top. Omit for ●.
3. Pinch of Maldon flaky salt on top.
4. The zig-zag: using squeeze bottles (optional but elevates plating) OR spoons: drizzle brava sauce in a zig-zag pattern back-and-forth across the potatoes. The sauce should streak across the plate, not flood.
5. Immediately follow with alioli in the OPPOSITE direction — zig-zagged perpendicular to the brava pattern. The result is a diagonal cross-hatch of dark brava + white alioli across the golden potatoes.
6. (●): scatter toasted sourdough breadcrumbs across the plated potatoes. Optional: final 1 tsp Arbequina EVOO drizzle for glossy finish.
7. Serve IMMEDIATELY. Patatas bravas loses crispiness within 5 minutes of being sauced — the moisture in the sauces softens the potato exteriors. This is not a make-ahead dish; always à la minute.
8. Provide toothpicks or small forks for guests — classical Spanish bar service is toothpicks, which guests use to spear individual potato chunks.
9. March 8 three-sauce pattern (●): instead of zig-zagged service, place three small bowls alongside the potatoes — brava negra + mojo verde (UMAMI-9 #1) + alioli quemado (● variant). Build-your-own-bite across the three. This is the dinner-party-flagship format.

#### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Make brava sauce 1-3 days ahead	15 min + rest	Dark, smoky, balanced; refrigerated in glass jar
Preheat oven to 220 °C	15 min	Oven thermometer confirms 220 °C (not 210, not 230)
Cut potatoes IRREGULAR 3 cm chunks	10 min	Mix of flat sides + pointed edges, 3 cm average

STEP	TIME	CUE
Toss with oil + salt + pepper	2 min	Every potato surface coated with oil
Spread single-layer on sheet pan	2 min	No potatoes touching (use 2 pans if needed)
Roast 30 min, flip at 15 min mark	30 min	Deep golden both sides, edges crispy, interior creamy
Room-temp brava 15 min before service	15 min rest	Sauce no longer fridge-cold, re-stirred
Toast sourdough breadcrumbs (●)	2-3 min	Deep golden, crumbled coarsely
Transfer to warmed platter, dust pimentón dulce (●)	1 min	Platter hot, potatoes visible golden + red-dusted
Zig-zag brava + alioli, serve IMMEDIATELY	< 2 min assembly to table	Crispy exterior still intact, sauces fresh

## TROUBLESHOOTING

# Emergency Protocols



### POTATOES ARE PALE AFTER 30 MIN OVEN

Oven is running cool OR potatoes were too wet before roasting. Raise temp to 230 °C and roast 10 more min. Prevention next time: verify oven with thermometer; pat potatoes DRY after washing before tossing with oil.



### POTATOES BURNED ON THE OUTSIDE, RAW INSIDE

Oven too hot OR chunks too thick. Cover pan with foil, reduce to 180 °C, roast 10 more min to finish interior. Next time: verify oven calibration; cut chunks smaller (2.5 cm instead of 3).

#### **POTATOES STUCK TO THE SHEET PAN**

Insufficient oil on potatoes OR too-thin sheet pan (it warped and created hot spots). Scrape gently with a spatula — should release with firm pressure. Next time: full 60 ml oil, use a heavier sheet pan (half-sheet at minimum).

#### **BRAVA SAUCE IS TOO THIN**

Too much liquid (soaking water or vinegar). Simmer in a small saucepan 5–10 min to reduce. Alternative: add 1 more tbsp of rehydrated pepper flesh and re-blend.

#### **BRAVA SAUCE IS TOO THICK / PASTE-LIKE**

Not enough liquid, or peppers weren't fully rehydrated. Add 1–2 tbsp of hot water or more Vinagre de Jerez and re-blend. Target: pourable but not runny; should coat the back of a spoon lightly.

#### **BRAVA NEGRA FLAVOR IS MUTED / NOT SMOKY ENOUGH**

Pimentón wasn't toasted, or Pimentón de la Vera was substituted for regular paprika. Toast the pimentón in a dry pan 30 sec and re-blend into sauce. If the pimentón is regular paprika, the smoky character can't be recovered — use proper Pimentón de la Vera next time.

#### **POTATOES GOT SOGGY AFTER SAUCING / DURING SERVICE**

This is expected within 5–10 minutes of saucing — patatas bravas doesn't hold. Serve à la minute. For a hold-and-serve event: don't sauce the potatoes; serve sauces in small bowls on the side and let guests sauce their own bites.

#### **SERVING VEGETARIAN / VEGAN GUESTS**

Naturally vegan if alioli is omitted — patatas bravas is one of the best Spanish vegan options when served with just the brava sauce. For vegan mortar alioli alternative, use the classical no-egg version (UMAMI-9 #2) which is naturally vegan.

#### **SCALING TO LARGE DINNER PARTY (12+ GUESTS)**

Oven-roast method scales perfectly; deep-fry method becomes unwieldy at this size. Double the recipe (2 kg potatoes, 4 sheet pans). Oven at 220 °C handles 4 sheet pans in 40 min with one flip halfway. Brava sauce scales linearly — double batch fits in any blender. This is why the oven-roast method is preferable for entertaining.

## Technique Notes

---

### ● Universal: Irregular Cuts Maximize Crispy Surface

KNIFE TECHNIQUE · SURFACE AREA · UNIVERSAL

Patatas bravas potatoes are deliberately cut in IRREGULAR 3 cm chunks — not uniform cubes. The irregularity maximizes the surface-area-to-volume ratio, producing more crispy edges per bite. Uniform cubes produce only six flat sides per piece; irregular chunks produce many more surfaces and sharper edges, giving more Maillard browning zones. This principle applies to any oven-roasted vegetable where crispiness matters: roasted cauliflower, roasted Brussels sprouts, roasted carrots, home fries. Classical Spanish technique is to break pieces off by hand (not knife-cut) for maximum irregularity — the 'al roto' (broken) cut. Reference: Grains Starches and Legumes chapter 3 (Potatoes); Knife Skills chapter 4.

### ● Universal: Single-Layer Spacing Is Non-Negotiable

OVEN ROASTING · STEAM MANAGEMENT · UNIVERSAL

Potatoes release significant moisture during roasting. That moisture must escape as steam, not condense between pieces. Single-layer spacing on the sheet pan allows steam to escape upward, producing crispy exteriors. Crowded potatoes trap steam and produce soft, undifferentiated surfaces — the failure mode of most home-cooked roasted vegetables. If you have more potatoes than fit single-layer on one sheet pan, use two sheet pans. Do not compromise on spacing. This rule applies to every oven-roasted vegetable (not just potatoes): Brussels sprouts, cauliflower, squash, carrots, root vegetables generally. Single layer always. Reference: Produce and Vegetables chapter 7 (Roasting).

## ● Universal: Two-Sauce Service Is Classical

SPANISH TRADITION • BUILD-YOUR-OWN-BITE • UNIVERSAL

Every proper patatas bravas in Spain is served with BOTH brava sauce AND alioli — zig-zagged across the potatoes, side-by-side in bowls, or drizzled in a cross-hatch pattern. The contrast is the point: brava is smoky-hot-red-brown; alioli is cool-creamy-white. Together they produce the flavor-and-texture contrast that defines the dish. Serving brava alone or alioli alone is home-cook acceptable but not proper Spanish tapa service. Apply the same principle to any Spanish tapa board: offer two complementary sauces (mojo verde + mojo rojo, brava negra + alioli, romesco + alioli). The contrast is the experience. Pablo's build-your-own-bite preference is the classical Spanish service pattern. Reference: Sauces and Condiments chapter 4 (Spanish Foundations).

## ● Universal: Brava Negra Beats Brava Clásica (Modern Consensus)

SAUCE PHILOSOPHY • REGIONAL PREFERENCE • UNIVERSAL

Spain has two brava-sauce traditions: brava clásica (tomato-based, from Madrid) and brava negra (dried pepper-based, more recent Catalan consensus popularized by modern Barcelona fine-dining). Both are valid classical regional traditions. The modern Spanish-restaurant consensus — led by Barcelona and Madrid high-end tapas places — is brava negra, because it has deeper complexity and doesn't compete with tomato-forward dishes elsewhere on the menu. Brava negra's ñora + pimentón + sherry vinegar flavor profile is distinctive in a way that tomato-based brava isn't. This recipe defaults to brava negra for ● service; brava clásica is documented as the ● easier alternative. Apply the same 'modern consensus' logic to other Spanish sauces (alioli — classical mortar vs TM6 egg version; paella — Valencian classical vs Barcelona seafood). Different regions have different truths. Reference: Sauces and Condiments chapter 4.

## ● No Limits: The March 8 Three-Sauce Pattern

PABLO SIGNATURE • CROSS-RECIPE • SERVICE

Pablo's March 8 Ibérico secreto cook used a three-sauce tapa pattern: mojo verde (UMAMI-9 #1) + alioli quemado (● variant of UMAMI-5 #3, kamado-charred garlic) + brava negra (this recipe). Three small bowls alongside the sliced meat; guests build their own bite. This recipe finally formally files the brava negra component, completing documentation of the three-sauce service. The pattern applies beyond secreto: any grilled meat, any tapa board, any dinner party where multiple sauces add dimension. The three sauces are chosen for distinct flavor territories — bright herbaceous (verde), creamy/charred (alioli quemado), smoky/hot (brava negra). Each occupies its own register, none competes. Apply the 3-sauce-classical-pattern to future dinner-party service — it's a Pablo signature move. Reference: Sauces and Condiments chapter 4; Dinner Party Orchestration chapter 4.

## ● No Limits: Sourdough Breadcrumb Topping

TEXTURE • CROSS-RECIPE • ZERO-WASTE

For ● service: toast 50 g of day-old sourdough (from UMAMI-10 #1 Master Sourdough OR Flour & Weirdoughs supplier) crumbled coarsely, in 1 tbsp EVOO over medium heat 2–3 minutes until deep golden. Scatter across the sauced potatoes at service. The breadcrumbs add a second layer of texture contrast — already-crispy potatoes + even-crispier toasted breadcrumbs. Also uses up bread that might otherwise go stale — zero-waste integration with Pablo's sourdough weekly rotation. Apply to other roasted vegetable dishes that benefit from texture contrast: cauliflower steaks, roasted Brussels sprouts, even roasted whole fish. Reference: Bread and Baking chapter 7 (Leftover Bread); Produce and Vegetables chapter 7.

### PAIRING

## What to Drink

---

### 🍷 Wine — Spanish Classical

Albariño (Rías Baixas) or Verdejo (Rueda)

*Universal Spanish tapa pairing. Albariño's saline minerality and acid cut through the oil-heavy potatoes and brava-alioli richness. Verdejo's grassy-herbal brightness is the Madrid tapa bar classic. Both chilled, widely available.*

### **Wine — Catalan Alternative**

Young Xarel·lo (Penedès) or Cava Brut Nature

*For Catalan-focused tapa service or dinner-party flagship: Xarel·lo from Penedès is the native Catalan white. Cava Brut Nature is the dry Spanish sparkling from the same region — bubbles cut through the dense roasted potato richness.*

### **Spanish Beer — Most Common Tapa Pairing**

Cold Spanish lager (Estrella Galicia, Cruzcampo, Mahou)

*In real Spanish tapa bars, patatas bravas is usually eaten with beer, not wine. Cold crisp Spanish lager is the universal working-class pairing and arguably the most authentic. Cruzcampo is Sevilla's (Andalusian); Estrella Galicia is Galicia's; Mahou is Madrid's. Any of them work.*

### **Spanish Sherry**

Chilled Manzanilla or Fino (small pours)

*For formal Barcelona-style tapa service: small chilled pours of Manzanilla in copita glasses. The dry oxidative character bridges to brava negra's smoky complexity beautifully. Traditional Andalusian tapa-bar pairing for serious service.*

## CONTEXT

# Menu Ideas

---

### **Classical Tapa Board**

Patatas bravas as a centerpiece tapa, zig-zagged with both sauces, alongside: pan con tomate (UMAMI-10 #3), jamón Ibérico, Manchego, olives, classical alioli (UMAMI-9 #2), maybe tortilla española (UMAMI-4 #3) wedges. Chilled Albariño wine or cold Spanish lager. 90 min service. Pablo's Saturday weekend lunch pattern for 4-6 guests.

### March 8 Three-Sauce Pattern Service

For dinner-party flagship: patatas bravas with three small bowls of sauces alongside — brava negra + mojo verde + alioli quemado. Guests build their own bites. Accompany with sliced Ibérico secreto (UMAMI-6 #1), warm sourdough (UMAMI-10 #1), chilled Ribera del Duero wine. The Pablo signature dinner-party format codified. 2-hour meal.

### Simple Side for Grilled Proteins

Patatas bravas as a substantial side alongside any grilled protein: whole fish (UMAMI-6 #3), pimentón porchetta (UMAMI-7 #1), rabo de toro (UMAMI-7 #2), duck magret (UMAMI-3 #3). The potatoes' richness complements the protein main. Simpler service: just the brava sauce, no alioli, to keep focus on the main. Chilled white or rosé wine.

### Cross-Recipe Integration

Bravas + UMAMI-5 #3 Alioli TM6 = classical two-sauce service; + UMAMI-9 #2 Classical Mortar Alioli = formal dinner-party service. + UMAMI-9 #1 Mojos Canarios = three-sauce service extends. Sourdough breadcrumb topping (🔴) cross-refs UMAMI-10 #1 Sourdough (zero-waste integration with Pablo's weekly bread rotation). The Brava Negra sauce recipe documented here becomes the reference for any future vanguardia-style Spanish dinner-party service — formally files the sauce that appeared referenced but undocumented in earlier Pablo March 8 cooks.

## YOUR NOTES

# Cook Log

### Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*