



Patatas bravas & vermouth at **Docamar**, a Madrid classic.



Ready to enjoy.



A brava burger with cheese & bacon

Salsa brava (classic 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**.

There are dozens of takes on salsa brava and bars often have their own "secret recipe". The key ingredients are always smoky/spicy Spanish pimentón and olive oil. Some recipes include tomato sauce or paste, others add extra heat & spices, garlic, onion, vinegar, etc. Here we'll stick to the basic/classic no-tomato version, but feel free to improvise.

Our alternative [salsa brava recipe](#) is something quite different and 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

1/2 Onion (finely diced)

1 clove garlic (minced)

1 Tbsp pimentón dulce (mild), 1 Tbsp pimentón picante (spicy)

4 Tbsp flour

1/2 liter chicken stock

Salt (to taste)

Options: black pepper, Tabasco, Worcestershire sauce, sherry vinegar

4 Tbsp good olive oil

Preparation

Sautee onion on medium heat in olive oil until tender (about 10 minutes), add garlic and cook for a minute or two.

Stir in pimentón, cook for a minute or so, stir in flour and mix well, cook for 5 minutes

Add in the stock whisking as you pour, cook stirring constantly until the mixture thickens (at least 5 minutes). If it gets too thick, add some more stock.

If using: add fresh ground pepper, Tabasco, vinegar, Worcestershire sauce

Check salt, adjust as needed. If you can taste the flour, cook a bit longer.

Let the sauce cool for a few minutes, then whiz it in a blender to a smooth consistency and you're done.

Note:

1. Some recommend stock made from ham bones instead of chicken and include other spices: bay leaf, cumin, vinegar, cayenne pepper or even sriracha.
2. Feel free to find a combination that works for you. Also, adding a drizzle of olive oil while blending emulsifies the sauce for better consistency.
3. This also makes a terrific all-purpose spicy sauce. **Works a treat on burgers**, and can add a nice little extra to your spaghetti sauce. The possibilities are many...
4. The test recipe used all the options. Excellent result.

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