

Baby Bravas

- **Ingredients**
- 400g chat or baby potatoes
- 2 tablespoons olive oil
- ½ onion
- 1 garlic cloves
- pinch dried chilli flakes
- 1/2 red capsicum seeds removed
- 1 bay leaves
- 2 sprigs of thyme
- ¼ cup vegetable or chicken stock
- ½ a 400g tin tomatoes
- Pinch of sugar
- Pinch of smoked paprika
- Vegetable oil to fry

Method

1. Wash potatoes, chop onion, garlic and capsicum.
2. Place potatoes in a saucepan with cold water and bring to a simmer over medium heat, cook for 10 – 15 mins until tender.
3. Drain and set aside to cool, and then cut each potato in half.
4. Meanwhile heat olive oil in a saucepan over medium heat add onion and cook for 3-4 mins until softened. Add garlic, chilli, capsicum, bay and thyme, and cook for a further min until fragrant.
5. Add stock and cook for a further 2 minutes, then add tomato, sugar and paprika, and cook for 15 minutes or until slightly reduced.
6. Season then cool slightly then transfer to a blender and blend until smooth.
7. Using a teaspoon, carefully scoop out the centre of each potato.
8. Heat a saucepan 2/3 full of vegetable oil over medium heat. (a cube of bread will turn golden in 30 seconds when ready)

9. Fry potatoes in batches, for 2-3 minutes until golden, drain on paper towel.
10. Place on a platter and drizzle sauce into the indents, sprinkle with salt and parsley.