

Papas Arrugadas

Serves: up to 6 people Cooking time: 40-50 minutes

Ingredients

1 kg small potatoes

Water

250 g sea salt



Method

1. Wash the potatoes well, place in a large saucepan of water and add the sea salt.
2. Bring to the boil and cook for 20-30 minutes, occasionally prick the potatoes with a knife until it goes in easily, do not overcook to the extent the skins break and the potatoes end up mashed!
3. Once ready, strain the potatoes and lower the heat on the hob. Return the pot to the stove to dry the potatoes, moving them regularly - you will know they are ready when you see the potatoes turn white from the salt and the skins begin to wrinkle (may not occur if using new potatoes but the skins will look dry).



Tips & Variations

Locally you can buy 'papas para arrugar' however if trying this recipe in the UK or elsewhere we recommend small, non-waxy potatoes.

Serving suggestion

Serve with traditional mojo sauces and enjoy some great flavors!