

Miele

Baked potato salad with spicy tomato sauce

By Miele

20 minutes

Preparation Time

1 hour 30 minutes

Cooking Time

6 serves

Serves



INGREDIENTS

Baked potato salad with spicy tomato sauce

1 whole head garlic
Salt flakes and pepper, to taste
180 g cherry tomatoes
2 red habanero chillies, or to taste
1 tbsp agave syrup
2 tsp sherry vinegar
600 g firm waxy potatoes, peeled and cut into wedges
1 tbsp smoked paprika
2 tbsp (40 ml) grapeseed oil

To serve

60 g (¼ cup) mayonnaise
1 spring onion, thinly sliced
1 long red chilli, thinly sliced
1 tsp oregano leaves

METHOD

Baked potato salad with spicy tomato sauce

1. Cut the top of the garlic to expose the cloves, sprinkle with salt and pepper and then wrap tightly in foil. Place the garlic on a grilling and roasting insert into a universal tray.
2. Place the garlic into the oven on shelf level 4 on Fan Grill at 180°C and cook for 15 minutes.
3. Add the tomatoes to the tray and cook for an additional 10 minutes then add the chillies. Continue to cook until the vegetables are soft and charred, approximately 15 minutes. Remove from the oven and cool slightly.
4. Squeeze the garlic into a food processor, discarding the skins. Deseed the chillies and add to food processor, with the agave syrup and vinegar. Blend to a smooth paste and season to taste.
5. Preheat the oven on Fan Plus at 190°C.
6. Combine the potatoes, paprika and oil in a bowl. Season with salt to taste and place onto a universal tray.
7. Change the oven function to Moisture Plus with Fan Plus at 190°C with 2 manual bursts of steam, releasing a burst of steam immediately, and the second burst of steam at 15 minutes. Cook the potatoes for 50 minutes, or until brown and crunchy.

To serve

1. Place some of the sauce on the bottom of a bowl, top with the baked potatoes, the remaining sauce, mayonnaise, oregano, sliced chilli and spring onion

Hints and tips

- A classic recipe from Argentina inspired by Spain's classic dish patatas bravas.
- The sauce can be combined with the mayonnaise.
- A potato dish is almost always served with meat in South America.