


BARON DE LEY
RIOJA
presenta

SABORES DE ESPAÑA

with

THE SPANISH CHEF
OMAR ALLIBHOY



PREPARATION: 10 MIN

COOKING: 40MIN

SERVES 4

PATATAS A LA RIOJANA CHORIZO AND POTATOES STEW

Patatas a la Riojana is Rioja's dish "par excellence"

When thinking of dishes that bring us comfort, this chorizo and potatoes stew comes straight to my mind. Warm, hearty rich and with a touch of spice.

It's delicious and couldn't be any easier to make.

Ingredients

- 1kg potatoes, clipped into 3cm chunks
- 250g fresh hot chorizo, 2 cm slices
- 2 small onion, thinly sliced
- 3 dried "choricero" peppers, soaked
- 4 garlic cloves, thinly sliced
- 1 tbsp sweet smoked paprika
- 2 bay leaves
- 1 litre of chicken stock
- 50ml extra virgin olive oil
- Salt
- Black pepper

Note: If you can't find dried "choricero" peppers, just substitute them for 1 sliced red pepper and fry them with the onions and garlic.

Directions

Step 1: On a wide pot over medium heat pour the oil, add the garlic, onion and bay leaves and fry for about 10 minutes. Add the chorizo slices and fry for a further 5 minutes so it renders down some fat and until the onion and garlic caramelised.

Step 2: Add the dry "choricero peppers" the sweet smoked paprika and the clipped potatoes. Give them a good stir, season with salt and pepper and pour the chicken stock.

Step 3: Bring to the boil and let it simmer for about 25 minutes until the potatoes are slightly overcooked and the corners are starting to break which will help to thicken up the stew.

This emblematic Rioja dish is best enjoyed with our most emblematic wine: BARÓN DE LEY Rioja Reserva. SALUD!

