

# Spanish Tapas Sauces

## Tomato Sauce for Patatas Bravas

### Ingredients

½ cup of olive oil  
3 cups of tomato passata (700g bottle)  
1 Tbs of smoked paprika (or to taste)  
1 cup of chicken stock  
1 Tsp salt  
¼ Tsp sugar  
1 – 2 Tbs Cornflour (adjust until you achieve your desired consistency)

### Method

1. In a medium saucepan heat all ingredients together (except the corn flour). Bring to a simmer.
2. Mix the cornflour with 2 Tbs of water.
3. Add to the sauce and continue stirring, until you have a thick and glossy sauce. Add more cornflour if the sauce is not thick enough.

## Chocolate Sauce for Churros

### Ingredients

1 cup of cream  
250g dark chocolate (melts or chips)  
75g butter  
Optional: ½ tsp vanilla essence, sugar, cocoa

### Method

1. In a small saucepan heat the cream and butter together, until it is just simmering. Do not let the mixture boil.
2. Turn the heat off and add the chocolate. Continue stirring until you have a thick and glossy sauce.
3. Option to add vanilla essence, sugar or cocoa is you want a richer sauce.