

## PAPAS ARRUGADAS

### *Ingredients:*

1 lb Small potatoes, with skin  
5 Tbsp sea salt



**Tip: the potatoes should float in the salty water when you add them to the saucepan. If they do not, you need to add more salt.**

### *Instructions:*

- In a medium saucepan, mix water and salt.
- Throw in the potatoes and bring to a boil. Simmer for 20 minutes.
- Drain most of the water from the saucepan. Sprinkle a thin layer of salt on top of the potatoes.
- Turn off the heat and shake the saucepan gently. At this point, you should see the salt crystallizing on the potatoes.
- Cover the saucepan with a towel for 5 minutes. The potatoes should appear wrinkly.

Serves 4

### **Good to know**

*Papas Arrugadas* are Spanish wrinkly potatoes. This is a traditional dish in the seven Canary Islands. The potatoes are served with *Mojo Sauce* made of parsley, coriander or red peppers.