

# Patatas revolconas



## Provincia

---

Ávila

## Ingredients

---

(for 4 persons)

- 700 g of potatoes.
- 180 gr of pork bacon.
- 3 tablespoons of olive oil.
- 2 cloves of garlic, chopped.
- 1 spoonful of moderately spicy paprika.
- 1/4 glass of white wine.
- 1/4 glass of rashers of bacon.

## Preparation method

---

Boil the potatoes and peel them. Heat the oil and fry the garlic over medium heat until browned. Add the moderately spicy paprika; quickly fry it lightly adding the white wine and a little water from boiling potatoes. Arrange the potatoes in the fried sauce and with the help of a fork crush them until the mixture seems a thick puree. Salt to taste and distribute them on four plates. Fry the rashers of bacon and place them on top of it.

Optional: you can add with a fried egg on top of it and raw onion into very thin slices.