

AJO MULERO Recipe courtesy of Quique Cerro. Euro-Toques Albacete Delegate

Ingredients (2-4 diners)

350 g potatoes
25 *La Mancha Saffron* strands
3 purple garlic cloves
50 ml extra virgin olive oil
2 tomatoes
300 g bread
500 ml water
2 g salt

Preparation

Cut the potatoes into thin slices as if you were going to make a Spanish omelette. Once sautéed over medium heat, add the finely chopped garlic. Cook until brown on all sides and then add the chopped tomato.

When the sautéed sauce base is ready, add the finely ground *La Mancha Saffron*¹. Stir with a spoon and mix thoroughly, and then add the water.

Leave to cook, and when the potatoes are soft, add the bread.

Once the water has evaporated and the mixture has the right consistency, slightly flatten to shape into an omelette ensuring that it is toasted both sides.

If you notice that it needs a bit more oil, then add some all round the edges of the frying pan, little by little and in fine drizzles.

¹ Should you wish to can add a pinch of De La Vera paprika as the same time as the *La Mancha Saffron*.

