

**30-40 sopaipillas/sopaipas** (Andalusian diminutive suffix -illa (equivalent to Classical Arabic -iyyah) < Andalusian Arabic شُبَيْبَة (*shubaybah*) < Germanic *suppe* (*soup*),) e.g. bread (originally) to accompany soup with)  
*approximate total preparation time: 1 hour*

1000g flour (*preferably wheat flour*)  
500g pumpkin (husked, stewed, and ground)  
250g olive oil, margarine, or lard

**Optionally (“pasadas,” e.g. in [chancaca] sauce/syrup:)**  
unrefined black sugar (*from Vietnam or Thailand*)  
2 organic oranges  
2 cloves (*whole*)  
1 cinnamon (*stick*)

- 1) Husk pumpkin, stew until soft, and grind.
- 2) Mix with flour.
- 3) Knead dough until it ceases to be sticky.
- 4) Form into *tortillita* slices (*see picture below.*)
- 5) Poke two (2) small holes into the sopaipillas with a fork.
- 6) (*Deep-*)fry in olive oil, margarine, or lard for 5-10 minutes.



*Lucio Andrés Illanes Albornoz email: <lucio@lucioillanes.de>*

**Sauce/syrup (optionally:)**

- 1) Soak unrefined black sugar in lukewarm water.
- 2) Add freshly pressed juice of the 1<sup>st</sup> organic orange.
- 3) Add the skin of the 2<sup>nd</sup> organic orange.
- 4) Add cinnamon (*stick*) and two (2) cloves.
- 5) Stew for 30 minutes.
- 6) Drown (*deep*-)fried sopaipillas in sauce/syrup.