

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.

Sauce/syrup (optionally:)

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