

## SOPAIPILLAS CON PEBRE

### Sopaipillas (20 small sopaipillas or 10 big ones)

250 g of cooked and mashed pumpkin or butternut squash pure

500 g of plain flour

1 teaspoon of bicarbonate of soda

1 teaspoon of fine salt

3 tablespoons of sunflower oil

First, cook the squash/pumpkin in plenty of salted water or in the oven, then mash it. In a bowl gather pumpkin, flour, bicarb, salt and oil. Start working with the help of a spoon until the ingredients are well combined and you can knead. Work the dough for at least 5 minutes until all the ingredients are well combined. Rest the dough in a bowl covered with kitchen towel for 30 minutes.

After, roll the dough onto a work surface with flour and roll out the dough 5 millimeters thick.

Cut the dough with the help of a mold or a glass of the diameter that you want. Punch holes in the middle with a knife or fork and fry in plenty of oil until golden and crisp (use sunflower or vegetable oil).

With the help of a slotted spoon, remove them from the oil and put them in a dish with absorbent paper.

They are ready to eat.

### Pebre (For 10 persons)

2 ripe and fresh tomatoes finely chopped

1 small red onion finely chopped

1 small piece of garlic grated or finely chopped

2 Heaped tablespoons of chopped fresh coriander

½ fresh chilli chopped finally / 1 teaspoon of Tabasco sauce

2 tablespoons of red wine vinegar

2 tablespoons of olive oil

1 teaspoon of fine salt

Combine all the vegetables in a bowl, season with salt, vinegar and olive oil. Look at your pebre and it has to be well balanced in colours. Then try it, it has to be spicy, fresh and sour.

