



Sopes

Yield: 14 – 16 sopes

Chef Name: Allie Oliva – Chef de Cuisine ATX Cocina

Amt	Unit (gm/oz)	Ingredient Name
1	lb	Fresh Nixtamal (ground masa) you may substitute hydrated Maseca if necessary
8	Oz	Baked Potato, skin removed and passed through a food mill
		Salt to taste

PROCEDURES:

- Place your masa of choice in the bowl of a [KittchenAid](#) with the paddle attachment and whip until and smooth and pliable dough forms.
 - Season with salt to taste BEFORE adding your potato in.
 - Slowly add your potato to your dough while reducing the speed to low. Take care to not overwork your dough once your potato is added.
 - Once the masa and potato are homogenous take your sope dough out and set aside.
 - Portion out your masa into equal balls and pat between your hands to form a patty shape.
 - Once you have your patties made gently push with your thumbs along the center to create a wall. You should have a cup shape once you finish forming the well.
 - Fry each sope in 350° oil till crispy and floating to the top.
 - Drain and fill with the toppings of your choice!
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