

09/19/11 - Rodanchas with Kalavasa

Hearing about an alternative to pumpkin borekas used to fulfill the *simanim* of squash for the *Rosh Hashanah* dinner blessings (*Yehi Ratzones*), I endeavored to find a picture or recipe. I have no memory of my mom or Nona making these. I am not sure which Sephardic people made these or what towns they came from. They sounded so intriguing, a coil like a *boyu* filled with pumpkin and dairy-free. I found a picture on the internet and so an idea formed in my head. This is what I made. If any of you have a good recipe or some pointers on how to do this, or remember your Nona's making this dish, please contact me.

Serves 8 to 16 (cut in half)

Dough:

3 cups of all purpose unbleached flour, plus ¼ quarter cup for kneading

½ teaspoon salt

1 cup warm water

4 tablespoons sunflower oil

1 teaspoon apple cider vinegar

Additional flour for dusting

Filling:

20 ounces

1/3 cup brown sugar

1/2 teaspoon cinnamon

Cinnamon sugar made with 3 tablespoons granulated sugar and 1 tablespoon cinnamon placed in a spice bottle with a shaker top.

1/2 cup sunflower oil

1/3 cup sesame seeds



Place flour and salt in mixing bowl of a stand mixer. Add warm water with oil, and vinegar to flour. Beat until a ball of dough forms, about one minute. Let the dough rest for 10 minutes. Touch the dough to determine how sticky it is. Add remaining 1/4 cup flour and beat dough until soft, smooth, shiny, and easily removable from mixing bowl. Place the smooth dough ball in a medium oiled bowl and cover with a tea towel to rest for about one hour. This dough does not rise. During the resting time, prepare a table for stretching dough and filling it. For stretching, I recommend a kitchen table covered with a clean white bed sheet dusted in flour. Combine pumpkin, brown sugar, and cinnamon in a medium bowl, stir to mix ingredients and set aside for a moment.

Pre-heat oven to 375° F. Remove dough from the bowl where it has been resting. Place it in the center of the floured sheet on the table. Give dough a couple of passes with a wood rolling pin to make a rectangle, and then start to stretch by hand. Before stretching, remove all jewelry. Next, close your hands into a fist and with the knuckle-side up; slide your hands under the dough. Use the tops of your hands and move them methodically around the perimeter to expand the dough. The dough will stretch easily. Carefully work your way around forming a rectangle. Then go deeper toward the center, ever expanding. Work slowly and methodically, don't rush dough. Continue stretching until dough is about a 32 inch by 40 inch rectangle. Use a scissor to trim the tiny thick edge that is left on the perimeter.

Brush dough very lightly with sunflower oil using a pastry brush. I recommend a



With a sharp knife, divide dough into 8 rectangles. Place a line of filling down the long side of the rectangle about 1 1/2 inches from the edge of one side. Distribute filling among rectangles. Start rolling coils by pulling narrow edge over the filling and then pushing the cylinder into a roll, like rolling up a carpet. Seal the two ends and coil the cylinder.



Place each roll on a silpat or parchment paper baking sheet. Brush *Rodanchas* with oil, using a pastry brush and sprinkle with sesame seeds. Bake until golden in color, about 30 minutes. Serve warm and crisp. *Rodanchas* may be frozen and



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