

Luis's Pan de Jamón

INGREDIENTS:

Dough

(2 large or 3 medium loaves):

- 12 cups (1.5 kg) all-purpose flour (some leftovers allowed)
- 3 eggs
- 6 tablespoons sugar
- 2 tablespoons fresh yeast (grains or paste)
- 1 3/4 sticks of butter at room temperature
- 1 1/2 tablespoons salt
- 2 cups milk
- 2 egg yolks (for egg wash at the end)

Filling:

- 1 lbs. smoked bacon
- 2 lbs. sliced ham
- 1/2 cup seedless olives (more or less to taste)
- 1/2 cup raisins
- 1/3 cup rum or water



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Dough

- Dissolve 2 tablespoons of fresh yeast and 1 teaspoon of sugar in a cup of warm water and let sit for 20 minutes.
- Warm the milk to 105-115°F - warm but not hot to touch - and add salt.
- Place about 8 cups of flour in a volcano shape on a table or in a large bowl.
- Add the dissolved yeast and mix by hand.
- Add whole eggs and butter.
- Gradually add milk-salt mixture until the ingredients are smooth. (If the dough is too thin, add more flour from the remaining flour as needed.)
- When the dough is completely incorporated with the ingredients, begin a 4x4x4 kneading process. This means 4 kneading sessions of 4 minutes each, leaving four minutes of rest between kneading sessions.
- Cover and let the dough rest in a warm place for 35 minutes or until doubled in size, whichever comes first.
- Once the dough has risen, divide it into 2 large or 3 medium (equal) parts and work with them individually.

Filling Prep

- Cut olives into slices.
- Soak the raisins in rum (or water) for at least a 1/2 hour. Drain well and set aside for assembly.
- Separate each filling item into halves or thirds (depending on how many loaves) onto plates or into bowls.

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Assembly and Baking

- Roll out the dough with a rolling pin into an oval or rectangle to a thickness of about 1/4 inch.
- Cover each dough rectangle completely with its portion ham and bacon.
- Add raisins and olives to taste.
- Roll the rectangle into a loaf shape. Pinch edges/seams. Do this for all loaves.
- Optional: Create dough decorations and place them on the loaves.
- Place each loaf on wax paper cookie sheet. Cover with plastic wrap and let them rise for 45 minutes in a warm place or until doubled in size, whichever comes first.
- Preheat the oven to 350°F and once hot, place the loaves on the middle rack for 25 minutes.
- Remove and brush with egg yolk.
- Put them back in the oven for 10 more minutes.
- Remove from the oven and let the bread rest for 30 minutes to an hour on a wire rack.
- Slice and enjoy!



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Storage Options:

- Short-term storage (1-2 days): Once completely cooled, wrap the bread tightly in parchment paper and store at room temperature in a cool, dry place.
- Medium-term storage (3-5 days): Ours is always eaten before this point, but you can wrap the bread in parchment paper (not plastic wrap, which can make it soggy) and store in the refrigerator. The parchment allows the bread to breathe while protecting the filling.
- Reheating: For the best flavor and texture, reheat slices in an oven at 350°F (175°C) for about 5-10 minutes, or until warmed through. Avoid microwave reheating which can make the bread tough.
- Freezing option: Pan de Jamón freezes well. Wrap individual portions or the whole loaf tightly in parchment paper and then in aluminum foil or place in a freezer bag. It keeps well for up to 3 months. Thaw in the refrigerator overnight before reheating.

