

INDIRECT · ADVANCED

Kamado Pan de Cristal (Glass Bread)

Catalan pan de cristal pushes hydration to the edge: an almost pourable dough that, baked on a stone with steam inside the kamado, turns into a glossy, wide-open crumb beneath a crust so thin it shatters like glass.



PREP	COOK	SERVINGS	TEMPERATURE
50 min	25 min	6	250 °C

Ingredients

500 g strong bread flour (We250)	410 ml cold water (H82% hydration)
10 g fine sea salt	3 g instant dry yeast
15 ml extra virgin olive oil	30 g fine semolina or rice flour (for handling)
150 g ice cubes (for steam)	20 g extra bread flour for the bench

Method

1 MIX AND AUTOLYSE

In a large bowl dissolve the yeast in the cold water (hold back 2 tablespoons of water). Add the flour and mix with your hand or a scraper just until combined, without kneading; the dough will be very wet and sticky. Cover and rest for 30-40 minutes to autolyse so the gluten develops on its own.

2 STRETCH AND FOLDS

Dissolve the salt in the reserved 2 tablespoons of water and work it in along with the oil. Instead of kneading, do stretch and folds: with a wet hand, pull one side of the dough up and over the centre, turn the bowl and repeat 6-8 times. Do 3 rounds of folds spaced 30 minutes apart. The dough will go from soupy to silky and elastic.

3 COLD FERMENT

Cover the bowl tightly and refrigerate for 18-24 hours. The cold slows fermentation, multiplies flavour and, above all, makes the dough far easier to handle. Take it out when it has nearly doubled and the surface is full of bubbles. Do not knock it back.

4 SET UP THE KAMADO

Set the kamado for indirect cooking: light the charcoal, fit the deflector and, on top over spacers, the stone. Place an iron tray to one side for steam. Close it and stabilise the dome at 240-250 °C for at least 30-40 minutes: the stone must be properly hot, not just the air.

5 SHAPE AND LOAD

Tip the dough gently onto a bench well dusted with semolina, without touching the centre. Dust the top and, with the scraper, cut it into 2-3 rectangles, stretching them slightly. Work fast and decisively so you do not degas it. Move them to a floured peel and slide them onto the stone. Drop the ice into the hot tray and close immediately.

6 BAKE AND COOL

Bake indirect with the lid closed for 10-12 minutes with steam; then crack it open for a second to release the moisture and finish another 8-12 minutes until the crust is golden and sounds hollow when tapped. Take the loaves out and cool them on a rack for at least 20 minutes: as it cools, the thin crust finishes crystallising and crackles.

Editor's tips

- Weigh water and flour on a scale: in a bread at 82% hydration, an extra 20 ml turns the dough unmanageable. Precision is the only thing separating pan de cristal from a puddle.
- Do not be shy with the semolina: dust the bench, your hands and the peel generously. The dough is so wet that semolina is your safety net so it neither sticks nor loses air.
- Measure the stone temperature, not the air. An infrared thermometer aimed at the surface tells you whether it is truly at 240-250 °C; that is the secret behind the *oven spring* and the thin crust.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Ooni Cordierite Pizza Baking Stone

mikamado.es/en/accesorios/ooni-piedra-pizza

Ooni Digital Infrared Pizza Oven Thermometer

mikamado.es/en/accesorios/ooni-termometro-infrarrojo

Full recipe at: mikamado.es/en/recetas/pan-de-cristal-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.