UMAMI

SPANISH · SANDWICH BREAD FOUNDATION · ENRICHED DOUGH · BREAD · PAN DE MOLDE · SANDWICH FOUNDATION

Pan de Molde de Sésamo · Spanish Seeded Sandwich Loaf

Bread flour + milk + butter + egg + yeast + sugar + salt, mixed in the Thermomix, bulk-fermented 90 minutes, shaped into a tight loaf, coated with a sesame-seed crust, second-proofed 45 minutes, and baked in a pullman loaf pan at 180°C for 35 minutes. The sandwich bread that a serious Spanish kitchen makes when commercial sliced bread isn't good enough — tender, slightly-sweet, structurally sound, with a crackling sesame crust on top. Teaches the enriched-dough sandwich bread archetype (milk + butter + egg) + the Thermomix bread workflow + the seeded-crust finishing technique.

Protein None (bread) · Contains dairy + eggs

Serves 1 × Pullman loaf (~800 g) · 14-16 slices

Difficulty Intermediate

Active 25 min active

Total 25 min + 90 min bulk + 45 min final proof + 35 min bake =

THE STORY

The Sandwich Bread That Makes a Serious Kitchen's Sandwich

Commercial sliced bread is an industrial product designed for a specific purpose: long shelf life + uniform slicing + low cost. It's not what a serious kitchen serves when sandwiches matter. A homemade pan de molde (literally 'mold bread' — referring to the Pullman loaf pan's rectangular shape) is the sandwich bread that respects the filling. Tender enough to bite through cleanly, structural enough to hold wet fillings without falling apart, flavorful enough to stand alongside quality ingredients.

This is an **enriched dough** — meaning it contains milk, butter, and egg in addition to the standard flour + water + yeast + salt of basic bread. The enrichments do three things: (1) they **tenderize** the crumb (milk proteins + butter fat both interfere with gluten tightening, producing a softer final bread), (2) they **flavor** the bread (dairy sugar + egg yolk fat + butter lactones all add flavor dimensions), and (3) they **extend shelf life** (the fat coats the gluten strands, slowing staling). Sandwich bread should be softer + slower-staling than country bread; enrichment is the mechanism.

The Thermomix TM6 handles the dough mixing beautifully — bread mode + 5 minutes of kneading + the dough is ready. No stand mixer needed. The TM6 also integrates the temperature-controlled yeast bloom (35°C, speed 1, 2 minutes) + the mixing seamlessly. Total Thermomix work: 8-9 minutes from first ingredient in to dough-out. This is one of the recipe families where the TM6 is genuinely the best tool — not just because Pablo loves it, but because it does the job equal-or-better than stand-mixer or by-hand methods for enriched-dough bread.

The **seeded crust** is the Spanish touch. Most US sandwich breads are bare-topped. A proper pan de molde in Spain typically has either sesame seeds, sunflower seeds, or a mixed seed coating on top. The seeds do two things: they add visual elegance + a textural pop at every slice. The technique is simple: before the second proof, the shaped loaf gets brushed with egg-wash + pressed into a bed of sesame seeds on a shallow plate, then placed into the loaf pan. Bake as normal. The seeds toast during the bake + become crisp + fragrant.

This recipe completes the Batch 7 breads-gap triad: **pita (fast + high-heat) + pan payés (long-ferment + moderate-heat) + pan de molde (enriched + TM6-workflow)**. Three different bread-family techniques in one batch; library now has complete pedagogical coverage of Spanish-Mediterranean bread-making.

AT A GLANCE

Specs

YIELD **1 × Pullman loaf · ~800 g · 14-16 slices**	PAN SIZE **23 × 10 × 10 cm / 9 × 4 × 4 inch Pullman loaf pan (with or without lid; lid produces flat-top; no lid produces domed-top)**	HYDRATION `62% effective (accounts for milk + egg water content)`	BAKE `180°C / 356°F · 35 min · internal 90-92°C`
ENRICHMENTS **undefined**	DIFFICULTY **Intermediate** ●●●○○	ACTIVE TIME **25 min**	TOTAL TIME **3 h 15 min**
KEEPS **4 days at room temp (bagged) · freezes excellent (sliced + bagged)**	KEY RULE **Butter at room temp, added in pieces during knead; do NOT melt butter — changes the structure**		

UMAMI ADAPTATION

What Changed & Why

Two variables: flour quality + dairy quality. Technique is identical across tiers. The 🟢 Tier A (Everyday) uses King Arthur bread flour + Organic Valley whole milk + standard unsalted butter (Organic Valley or Vermont Creamery) + Vital Farms eggs + commercial instant yeast. Produces a restaurant-grade sandwich bread that tastes substantially better than any commercial sliced bread. The 🔴 Tier B (No-Limits) uses Grist & Toll heritage bread flour + Clover Sonoma creamline whole milk + Vermont Creamery cultured European-style butter + local-farm eggs (Coconut Grove farmers market) + SAF Instant yeast (restaurant kitchens' standard). The butter upgrade is meaningful — cultured butter produces a more-complex flavor profile in the finished bread. If upgrading one ingredient, upgrade the butter.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Stand-mixer knead 10 min on medium, add butter in last 3 min	Thermomix TM6 knead program 5 min OR stand-mixer knead 8 min with butter added in last 3 min	TM6 bread mode is faster + produces identical gluten development to a stand mixer. The TM6's closed bowl + high-torque blade is actually more efficient than a stand-mixer dough hook for enriched dough. If you don't have a TM6: stand mixer (dough hook, 7-8 min medium) works; by-hand kneading requires 12-15 min. All three methods produce the same end product.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Melted butter added directly to dough	Butter at room temperature, softened + pliable, added in pieces after initial gluten development	Melted butter coats the flour proteins + inhibits gluten development from the start. Softened butter (not melted, not cold) is added AFTER the dough has developed initial gluten (3-4 min of knead first) + then incorporated. This produces better structure + softer final texture. Never melt the butter for enriched dough.
ADD	—	Milk at room temperature (or slightly warmed to 35°C), not cold from fridge	Cold milk slows the yeast activity substantially. Warm milk (35°C / body temperature) lets the yeast bloom properly in the first 10-15 minutes of mixing. If you're starting with cold milk: warm in microwave 30-45 sec OR warm in TM6 at 35°C, speed 1, 2 min before adding yeast. Never use hot milk (above 40°C) — kills the yeast.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Egg wash + sesame seed coating before second proof	The seeded crust is the Spanish identity of this bread. Brushing the shaped loaf with egg-wash (1 egg + 1 tsp milk, beaten) + rolling/pressing in sesame seeds on a shallow plate = the technique. Do this BEFORE the second proof (seeds adhere better on fresh dough) rather than AFTER (during the proof the dough surface forms a skin). Skip the seeds + you have plain sandwich bread — good but not distinctive.
ELEV	Regular loaf pan, rectangular or tapered	Pullman loaf pan (straight-sided rectangular; 23 × 10 × 10 cm) with optional lid	A Pullman pan produces a uniform, cleanly-sliced sandwich bread. The straight sides mean every slice is the same width; the straight top means every slice has consistent crust. Regular loaf pans (the tapered-sides ones) produce slices that vary in width from top to bottom. For sandwich bread specifically, Pullman is the pan. USA Pan + Chicago Metallic both make good 9-inch Pullman pans with optional lid ($25-45).

CHANGE	ORIGINAL	UMAMI VERSION	WHY
SKIP	Sourdough starter instead of yeast	Commercial instant yeast ONLY for this recipe	Pan de molde is a yeasted sandwich bread, not a sourdough. A sourdough version exists + works (reduce yeast, substitute with 100 g fed starter, extend bulk to 4 h), but the resulting bread has different characteristics — chewier + more tangy + longer timeline. For the pan-de-molde archetype taught here (fast + tender + mild + consistent), commercial yeast is correct. Use sourdough for pan payés ✅ (Batch 7 sibling) + master sourdough ✅.

INGREDIENTS

What You Need

🟢 Everyday

The Dough Base

- 500 g **bread flour** — **King Arthur Bread Flour**
- 180 g **whole milk** at room temp (warmed to 35°C if cold)
- 1 **large egg** at room temp (~50 g)
- 50 g **unsalted butter**, softened + pliable — **Organic Valley** or **Vermont Creamery**
- 30 g **granulated sugar**
- 7 g (2 1/4 tsp / 1 packet) **instant yeast** (SAF Instant is serious-kitchen default; Red Star or Fleischmann's Rapid Rise is Tier A acceptable)
- 10 g (2 tsp) **fine sea salt**

For the Seeded Crust

- 1 **additional egg** (for egg wash)
- 1 tsp milk (for egg wash)
- 40 g (~3 tbsp) **sesame seeds** — white OR black OR mixed; raw (they toast during bake)
- Optional: pinch of salt + sesame mixture (like a proto-everything-bagel seasoning)

🔴 No Limits

The Dough Base (Tier B)

- 500 g **Grist & Toll bread flour** or **Anson Mills Glenn bread flour**
- 180 g **Clover Sonoma creamline whole milk**
- 1 **local-farm egg** (Coconut Grove farmers market)
- 50 g **Vermont Creamery cultured butter** OR **Échiré AOP butter**
- 30 g **Wholesome organic cane sugar**
- 7 g **SAF Instant Yeast**
- 10 g **Sal de Ibiza** fine-crushed

For the Seeded Crust (Tier B)

- 1 local-farm egg for wash
- 1 tsp Clover Sonoma milk
- 40 g mixed seeds: 20 g **white sesame** + 10 g **black sesame** + 5 g **poppy seeds** + 5 g **flax seeds** — deeper visual + textural complexity

EQUIPMENT

Your Kit

- [ ] Thermomix TM6 (or stand mixer with dough hook, or hands + mixing bowl)
- [ ] Pullman loaf pan 23 × 10 × 10 cm (with or without lid) — USA Pan or Chicago Metallic
- [ ] Kitchen scale
- [ ] Pastry brush — for egg wash
- [ ] Shallow plate for seed coating
- [ ] Rolling pin (optional, for shaping)
- [ ] Instant-read thermometer
- [ ] Cooling rack
- [ ] Plastic wrap or shower cap for dough covering

MISE EN PLACE

Before You Start

- [ ] Butter softened at room temp (30 min out of fridge is usually enough) — pliable but not melted
- [ ] Milk at room temp or warmed to 35°C
- [ ] Egg at room temp (cold eggs slow the yeast)
- [ ] Dry ingredients weighed together (flour + sugar + salt)
- [ ] Yeast weighed separately
- [ ] Pullman pan greased lightly with butter + dusted with flour — or lined with parchment sling
- [ ] Plan: start 14:00 → bulk 15:30-17:00 → shape + seed 17:00-17:10 → final proof 17:10-17:55 → bake 17:55-18:30 → cool until 19:30 → sandwich at dinner 20:00

MAKE-AHEAD

Timeline

`undefined`
undefined

`undefined`
undefined

`undefined`
undefined

`undefined`
undefined

`undefined`
undefined

undefined
undefined

undefined
undefined

undefined
undefined

undefined
undefined

undefined
undefined

undefined
undefined

undefined
undefined

undefined
undefined

undefined
undefined

METHOD

The Cook

1 Phase 1 · Mix + Knead — 8 minutes (Thermomix) OR 12 min (stand mixer) OR 15 min (by hand)

1. Into TM6 bowl: 180 g milk + 1 egg + 30 g sugar + 7 g yeast. Set to 35°C, speed 1, 2 minutes. This gently warms the liquids + blooms the yeast.
2. After warm-bloom: add 500 g flour + 10 g salt directly to the bowl. Lid on, TM6 bread mode (knead icon), 5 minutes.
3. After 5 min: open TM6 bowl. Dough should be rough-coming-together. Add 50 g softened butter in 4-5 pieces.
4. Close TM6 bowl. Bread mode, 3 more minutes. Dough should become smooth + elastic + slightly tacky but not wet.
5. If dough seems too dry at the end of 8 total min: add 1-2 tsp milk + knead 1 more min. If too sticky: add 1-2 tbsp flour + knead 1 more min.
6. Windowpane test: pinch a small piece + stretch. Should form a translucent window without tearing. If it tears: knead 1-2 more min.
7. Stand mixer alternative: same sequence, dough hook at medium speed, 5 min + 3 min after butter.
8. By-hand alternative: same sequence, 8 min initial knead + 7 min after butter = 15 min total.

🔬 WHY THIS WORKS

Enriched dough (with butter + egg + milk) develops differently than lean dough. The gluten must be partially developed before the butter is added — adding butter too early (to dry ingredients) coats the proteins + prevents gluten formation. Add butter at stage 2 of kneading (after the dough has come together + gluten is partially developed) for the correct structure.

2 Phase 2 · Bulk Ferment — 90 minutes

1. Transfer dough to a lightly-oiled bowl (1 tsp EVOO).
2. Turn dough once to coat in oil.
3. Cover bowl with plastic wrap or a shower cap.
4. Bulk ferment at room temperature (~24°C) for 90 minutes.
5. Dough should double in size + feel airy. Poke test: press finger 1 cm into dough; should partially spring back.

> 🔬 **WHY THIS WORKS**
>
> Enriched dough ferments slightly slower than lean dough because the butter + egg fats interfere with yeast activity + gluten alignment. 90 min at 24°C is the calibrated time. Cooler rooms need 100-110 min; warmer rooms can be 75-80.

3 Phase 3 · Shape — 10 minutes

1. Turn bulk-fermented dough onto a lightly-floured surface.
2. Gently flatten into a rough rectangle approximately 10 cm × 23 cm (matching the pan's internal length + half the pan's internal width).
3. From the short end, roll the dough tightly into a cylinder. Tuck in any straggling dough at each end.
4. Pinch the seam tightly along the length of the cylinder.
5. The rolled cylinder should fit cleanly into the Pullman pan (seam-side down after seeding).

> 🔬 **WHY THIS WORKS**
>
> Rolling tightly creates surface tension + structural integrity. A loose roll produces a loose loaf that over-rises + then collapses. The pinched seam prevents the dough from unrolling during the second proof.

4 Phase 4 · Egg Wash + Seed Coating — 3 minutes

1. In a small bowl, beat 1 egg + 1 tsp milk (egg wash).
2. Pour the 40 g sesame seeds onto a shallow plate (slightly wider than the rolled cylinder).
3. Using a pastry brush, egg-wash the top + sides of the rolled cylinder (not the bottom).
4. Pick up the cylinder + roll it through the seeded plate, pressing gently to adhere seeds to the washed surface.
5. Transfer the seeded cylinder, seam-side DOWN, into the greased Pullman pan.

> 🔬 **WHY THIS WORKS**
>
> The egg-wash + seed step is the enriched-bread finishing protocol. The egg wash provides both adhesive for the seeds + a browning agent for the final crust. Do this step BEFORE the second proof (rather than after) because the dough surface is still slightly tacky + seeds adhere better.

5 Phase 5 · Second Proof — 45 minutes

1. Cover the seeded cylinder in the pan loosely with plastic wrap (don't let the wrap touch the seeds — it'll pull them off).
2. Proof at room temperature (~24°C) for 45 minutes.
3. Dough should crest 1-2 cm above the pan rim (for open-top bake) OR fill 80-90% of the pan (for lid-on bake).
4. Poke test: press finger 5 mm into dough top; should partially spring back.
5. Meanwhile, pre-heat oven to 180°C / 356°F during the last 25 min of proof.

> 🔬 **WHY THIS WORKS**
>
> Second proof (post-shape) is shorter than bulk because the dough has already gone through one complete fermentation cycle + has ample gas ready to expand. 45 min is the calibrated time for enriched sandwich dough. Over-proof = collapse; under-proof = dense.

6 Phase 6 · Bake — 35 minutes

1. Gently remove plastic wrap from the proofed loaf.
2. If using Pullman lid: place lid on pan (produces flat-topped loaf; press lid onto pan firmly).
3. If not using lid: proceed as open-top (produces domed loaf).
4. Transfer to middle rack of preheated 180°C oven.
5. Bake 35 minutes.
6. If using lid: remove lid at 25 min + continue 10 more min (for the final browning).
7. If not using lid: if top is browning too fast (darkening past desired), tent loosely with foil at 20 min.
8. Loaf is done when: internal temperature 90-92°C (poke thermometer into the center), bottom sounds hollow when tapped, crust is deep golden brown with visible seed-toast.
9. Remove from oven.

> 🔬 **WHY THIS WORKS**
>
> 180°C / 356°F is a moderate bread temperature — ideal for enriched doughs (higher temps brown too aggressively + dry the crumb). The Pullman lid creates a flat-top + traps some steam during the initial bake. Open-top produces more dramatic oven-spring + a domed top + a drier crust.

7 Phase 7 · Cool + Slice — 1 hour minimum

1. Remove loaf from oven.
2. Cool IN pan 10 minutes.
3. After 10 min: remove from pan by tilting + gently sliding out (or lifting if using parchment sling). Transfer to cooling rack.
4. Cool COMPLETELY on rack for 1 hour minimum (1.5 hours is better).
5. Do NOT slice while warm — the internal structure is still setting + you'll get gummy crumb.
6. Once fully cool: slice with a serrated bread knife. Thickness: 1 cm for sandwich bread; 1.5 cm for toast.
7. Store in a cloth bag or in the pan covered loosely for 4 days at room temp. Freezes excellent — slice + bag in freezer-safe bags; toast slices frozen directly from the bag.

> 🔬 **WHY THIS WORKS**
>
> The internal crumb structure finishes setting during cooling. Warm bread has still-forming starch structure + slicing deforms it; cooled bread slices cleanly. The 1-hour minimum is a real constraint, not optional.

QUICK REFERENCE

Timing Cheat Sheet

STEP	TIME	CUE
Warm milk + bloom yeast	T-195m	TM6 2 min at 35°C OR warm milk to 35°C manually
Mix dough, knead 5 min	T-193m	Bread mode; shaggy to coming-together
Add butter in pieces, knead 3 min	T-188m	Smooth, elastic, tacky; windowpane test
Bulk ferment 90 min	T-185 to T-95m	Doubled; partial spring-back on poke
Shape into cylinder	T-95m	Tight roll; pinched seam

STEP	TIME	CUE
Egg-wash + seed coating	T- 8 5 m	Wash top + sides; roll in seeds + press
Second proof 45 min	T- 8 0 to T- 3 5 m	Cresting 1-2 cm above rim; partial spring-back
Pre-heat oven to 180°C	T- 2 5 m	Start during last 25 min of proof
Bake 35 min	T+ 0 to T+ 3 5 m	Lid off at 25 min if using; 90-92°C internal
Cool 10 min in pan, 50+ min on rack	T+ 3 5 to T+ 9 5 m	Do not slice hot
Slice + serve	T+ 9 5 m onward	Serrated knife; 1 cm slices for sandwich

TROUBLESHOOTING

Emergency Protocols

🚨 **UNDEFINED**

undefined

🚨 **UNDEFINED**

undefined

🚨 **UNDEFINED**

undefined

🚨 **UNDEFINED**

undefined

🚨 UNDEFINED

undefined

🚨 UNDEFINED

undefined

🚨 UNDEFINED

undefined

🚨 UNDEFINED

undefined

DEEP DIVES

Technique Notes

🟢 Universal: The Enriched-Dough Bread Archetype

SANDWICH BREAD FOUNDATION · ENRICHED FAMILY

Enriched dough (containing dairy, eggs, and/or butter in addition to flour + water + yeast + salt) produces softer, longer-keeping, more-flavorful breads than lean dough. Family members: pan de molde (this recipe), challah (egg + oil-enriched), brioche (butter + egg-enriched intensively), milk bread/shokupan (milk-enriched), Portuguese sweet bread, hot cross buns, Rosca de Reyes (Spanish epiphany bread). The shared technique: develop gluten partially before adding fat; then incorporate fat; bulk-ferment; shape; second-proof; bake at moderate temp (170-190°C to avoid over-browning the enriched crust). Master pan de molde + you can make any of these.

🟡 Universal: Thermomix Bread Workflow — 5+3 Knead Pattern

TM 6 BREAD DISCIPLINE

The Thermomix TM6 bread mode (5 min initial knead + 3 min post-butter knead) is the calibrated workflow for all enriched-dough bread recipes. Applies to: pan de molde (this recipe), challah, brioche, milk bread, pan dulce variants. The 5+3 pattern lets gluten develop before butter addition + finalizes with the enrichment incorporated. Trust the TM6 bread mode; it's been tested against stand-mixer + by-hand methods + produces equal or better results with less effort. Pablo-kitchen bread workflow.

🟡 Universal: The Two-Stage Knead for Enriched Dough

BREAD SCIENCE · FAT-INCORPORATION DISCIPLINE

For ANY enriched dough (butter + egg + milk combinations), the two-stage knead is the universal rule: (1) develop initial gluten with dry + liquid ingredients only (4-5 min kneading), (2) add softened (not melted) fat in pieces + knead to incorporate (3 min). Applies to all enriched breads + some pastries (brioche most famously). Adding butter early + all at once coats gluten proteins + prevents structure formation. Adding melted butter creates emulsion problems. Softened + late + in-pieces = the correct technique.

🟡 Spanish Tradition: The Seeded Crust Identity

SPANISH BREAD · SEED COATING TECHNIQUE

Spanish pan de molde almost always has a seeded crust — sesame (classical), sunflower, or mixed. The sesame + pan-de-molde pairing is iconic in Spanish breakfast tradition: pan de molde tostado con mantequilla y mermelada (toasted sandwich bread with butter + jam), sesame crust adding the visual + flavor distinction. The egg-wash + seed-roll technique (brush + press) is universal across the Spanish bread tradition + applies to: bread sticks (regañás de aceite), round loaves, and specialty savory rolls. A sesame-seeded loaf signals 'serious kitchen' vs. commercial white bread.

🔴 No Limits: The Tangzhong Pre-Ferment Variant

JAPANESE-SPANISH FUSION · ULTRA-SOFT CRUMB

For a substantially softer, longer-keeping pan de molde: add a tangzhong pre-ferment. Technique: cook 25 g of the bread flour with 125 g of the milk over low heat, stirring constantly, until it forms a thick paste (~2 minutes at 65°C). Cool to room temp. Add to the dough mix with the remaining liquids. The tangzhong's pre-gelatinized starch holds more water, producing an extraordinarily tender crumb that stays fresh 5-7 days. Japanese shokupan technique; perfectly applicable to Spanish pan de molde as a Nikkei-inspired variant. Advanced technique for a Saturday where the bread is the centerpiece.

🔴 No Limits: The Sesame-Oil Finish

ADVANCED AROMATICS · FINISHING TECHNIQUE

Mix 10 g of toasted sesame oil into the egg wash (in addition to the milk). The wash now carries a sesame-oil aromatic that enhances the seed topping. The final bread has an amplified sesame character — not just visual + textural from the seeds, but olfactory from the oil. Japanese-Spanish fusion applied to a Spanish classical. Subtle but perceptible.

PAIRING

What to Drink

🔥 Application · Spanish Breakfast Tostada

Thick slice toasted + butter + tomato rub OR butter + honey OR butter + fresh Ibérico ham. Coffee on the side. 5-minute breakfast.

The Spanish breakfast format. Pan de molde is the daily breakfast bread in most of Spain. Pair with café con leche for the morning ritual.

🔥 Application · Serious Sandwich

Two slices + mayonnaise + any quality filling: roast chicken + avocado + lettuce; cured meat + cheese; Spanish chorizo + egg; tuna salad. Lunch sandwich format.

Sandwich bread should be structurally sound enough to hold the filling without falling apart. Pan de molde is that bread. Commercial sliced bread is not.

🔥 Application · French Toast / Pain Perdu

Thick-sliced day-old pan de molde + egg + milk + cinnamon + vanilla soak + butter-griddle fry. Top with maple syrup + berries. Brunch classic.

Sandwich bread is the ideal French toast bread. The enriched crumb holds the egg-milk soak beautifully + the crust gets golden + crisp. Day-old (slightly stale) bread is actually better than fresh — absorbs more soak.

🔥 Application · Melba-Style Toast for Paté

Thin-slice day-old pan de molde + lightly-toast + serve alongside paté, terrine, rillettes, or a cheese course. Goes with rich spreads.

Pan de molde toasted thin becomes a melba-style cracker that's more substantial than store-bought. Pair with rich applications where you want bread + something-fatty.

🍷 Beverage

Breakfast: Café con leche · Espresso · Lunch: Spanish red or white · cold beer · Brunch (French toast): Mimosa · fresh orange juice · coffee

Versatile pairings; the bread serves many meals.

CONTEXT

Menu Ideas

Sunday Spanish Brunch (4-6 guests)

Pan de molde + butter + tomato rub + Ibérico ham + Manchego + boiled eggs + fresh fruit + café con leche. 20-minute assembly; full Spanish brunch for a group.

Lunch Sandwich Rotation

Slice + freeze in bags on baking day; grab 2 slices daily for workweek lunch. Each week make a fresh loaf. Rotation pattern.

French Toast Saturday

Day-old pan de molde + egg-milk soak + butter-fry + maple syrup + fresh berries. Weekend breakfast treat.

Thanksgiving / Holiday Bread Basket

Pan de molde + pan payés + pita — a three-bread basket for a holiday dinner. Different characters, different uses, shared library source.

Host Gift

1 fresh seeded pan de molde + a jar of homemade jam + a small bottle of good olive oil = complete breakfast-bread gift set. Hand-deliver the day of baking.

YOUR NOTES

Cook Log

Session Notes

Date: _____ · Serves: ____ · Rating: __ / 5

Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.