



SPANISH · CATALAN · SOURDOUGH · COUNTRY BREAD FOUNDATION · BREAD
· PAN DE CADA DÍA · SUNDAY LUNCH CENTERPIECE

Pan Payés · Catalan Country Loaf

Bread flour + whole-wheat flour + water + salt + sourdough starter, autolysed 60 minutes, folded-not-kneaded over 4 hours, cold-proofed overnight in the fridge, and baked in a preheated Dutch oven at 250°C for 45 minutes. The resulting loaf has the crackling burnt-sugar crust of a wood-fired Catalan village oven, a chewy open crumb, and a subtle sourdough tang. Built for pa-amb-tomaquet, for a Sunday family lunch, for a tapa of cured ham + olive oil. Teaches the long-ferment country-bread archetype — the lineage that underlies every rustic Mediterranean loaf from Pa de Pagès to Pane di Matera to Tartine's country loaf.

Protein None (bread)

Serves 1 × ~1 kg boule · 10-14 slices · Sunday lunch for 4-6 with l

Difficulty Intermediate


Active 45 min active

Total 1 h autolyse + 4 h bulk fold + 14 h cold proof + 45 min bake

THE STORY


The Bread That Anchors a Catalan Kitchen

Pan payés (Catalan: *pa de pagès*, literally 'farmer's bread') is the traditional Catalan country loaf. Every Catalan village bakery historically made a version of it + it remains the pan de cada día (everyday bread) across Catalan rural + urban households. The loaf is round, large (800-1200 g), with a thick crackling crust, an open moderately-

chewy crumb, and a subtle sourdough tang. It's the bread that anchors the Catalan kitchen — the one that goes under pa-amb-tomaquet , holds Ibérico ham, sops up allioli + fish juice, and still tastes good on day 3-4 from the cut loaf.

The technique is **long-ferment country bread** — a bread-family that uses sourdough starter + extended fermentation (overnight cold-proof) to produce complex flavor + open crumb + long shelf life. The lineage extends across Mediterranean: Pa de Pagès (Catalan), Pane di Matera (Italian — the famous stone-oven Puglia loaf), Tartine's country loaf (San Francisco), La Vineria de Zentone sourdough (Basque), Sullivan Street Bakery (NYC). Different region, different flour, different hydration — same underlying technique of long-ferment + moderate-kneading-via-folds + overnight cold-proof + Dutch-oven or stone-hearth bake.

The key technique teachings here are: **autolyse** (mix flour + water 60 min before starter addition, develops gluten passively), **stretch-and-fold technique** (replaces kneading for high-hydration doughs), **cold retard** (overnight fridge proof for flavor development + easy shaping), and **Dutch-oven bake** (lid-on for steam → lid-off for crust, replaces professional steam-injection oven).

Pan payés is different from the [master sourdough loaf](#)  (Batch 1) in three ways: (1) it incorporates whole-wheat flour (15-25%) for rustic flavor + darker crust, (2) the hydration is slightly lower (70-72% vs 75-78% for the master loaf), making it easier to shape + handle, (3) the shape is a taller, slightly-domed round rather than an oblong batard. The two breads complement each other — master sourdough is the San-Francisco-style open-crumb showpiece; pan payés is the everyday Catalan workhorse. A serious bread kitchen makes both on rotation.


Specs

<p>YIELD</p> <p>1 × ~1 kg boule</p>	<p>HYDRATION</p> <p>70% total (water + starter combined)</p>	<p>FLOUR BLEND</p> <p>80% bread flour + 20% whole-wheat flour</p>	<p>STARTER</p> <p>120 g active, fed sourdough starter (100% hydration; use master loaf's starter)</p>
<p>BAKE</p> <p>250°C / 482°F Dutch oven · lid on 25 min · lid off 20 min</p>	<p>INTERNAL TARGET</p> <p>97-99°C at center when done</p>	<p>DIFFICULTY</p> <p>Intermediate</p> <p>●●●○○</p>	<p>ACTIVE TIME</p> <p>45 min (across 2 days; mostly passive)</p>
<p>KEEPS</p> <p>Fresh day 1 · peak day 2-3 · acceptable through day 5 · freezes well (sliced)</p>	<p>KEY RULE</p> <p>Cold retard OVERNIGHT is non- negotiable · that's where the flavor comes from</p>		

What Changed & Why

Two variables: flour quality + starter maturity. Technique is identical across tiers. The ● Tier A (Everyday) uses King Arthur bread flour (12.5% protein; Whole Foods) + King Arthur whole-wheat flour + a healthy fed starter maintained for 2+ weeks. Produces an excellent Catalan country loaf. The ● Tier B (No-Limits) uses Grist & Toll heritage stone-ground bread flour + Grist & Toll whole-grain (Red Fife or Jamaica) + a mature starter (3+ months old, strong, reliably doubles in 4-6 hours after feeding). Heritage flour produces a noticeably more-complex flavor + a slightly-darker crust (higher enzymatic activity in freshly-milled grain). Starter maturity matters too — a 3-month starter has a more-developed microbiome + produces more-nuanced sourdough tang.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Mix + knead 10 min, bulk ferment 3 h, shape + proof 1 h, bake	Autolyse 60 min → bulk with 4 stretch-folds over 4 h → shape → cold retard overnight → bake next day	The traditional knead + warm-proof method works but produces a less-complex loaf. The autolyse (water + flour only, rest 60 min) develops gluten passively without kneading. Stretch-folds (replace kneading for high-hydration dough) produce an open crumb with minimal active work. The overnight cold-proof is where the flavor comes from: slow fermentation + lactic-acid development + the mature flavor profile that signature-grade sourdough requires. 20 hours total from mix to bake, but only 45 minutes of active work.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Bake on a sheet pan at 220°C for 30 min	Preheated Dutch oven at 250°C, lid on 25 min, lid off 20 min	The Dutch-oven method is the home-kitchen equivalent of a professional steam-injection oven. The lid traps the dough's own steam in the first 25 min (produces oven-spring + a soft crust that can expand); removing the lid exposes the crust to dry heat for the final 20 min (produces the crackling deep-brown crust that defines country bread). Single-temperature bake without the lid-on-off cycle produces a dull crust + less-developed oven spring.
ADD	—	Whole-wheat flour (20% by weight)	Pure bread-flour country bread is a San Francisco-style loaf (like master sourdough ). Catalan country bread includes 15-25% whole-wheat flour for the regional flavor profile — earthier, slightly-darker crust, nuttier. The 20% blend is the Catalan standard. Adjust up to 25% for a more-rustic loaf; down to 15% for a lighter version. Don't go above 30% without a longer autolyse (90+ min; whole-wheat takes longer to hydrate).

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Overnight cold retard in fridge (14-18 h)	The cold retard is the single biggest flavor-development step. At 4°C in the fridge, fermentation slows dramatically but continues — the yeast produces less CO2 (so the dough doesn't over-proof) but the lactic acid bacteria continue producing flavor compounds. 14-18 h is the sweet spot. Shorter (< 12 h) = under-developed flavor. Longer (24 h+) = over-proofed + dough collapses. Plan: mix Friday afternoon, bake Saturday morning.
ELEV	Slash top with a bread knife	Score with a lamé / razor blade in a single deep cross OR single deep diagonal slash	A lamé (a razor blade on a handle) is the traditional bread-scoring tool + produces cleaner, more-precise cuts than a knife. The score controls where the loaf expands during oven spring. Bread-knife scoring drags + can tear the dough; a lamé slashes cleanly. Purchase from Breadtopia or King Arthur (\$8-15); a disposable razor in a popsicle stick is the home-kitchen substitute.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
SKIP	Commercial yeast for the starter / booster	Sourdough starter ONLY; no commercial yeast	Pan payés is a sourdough bread, not a yeast-boosted sourdough. Adding commercial yeast speeds fermentation but destroys the flavor profile — it's no longer pan payés; it's a faster hybrid loaf. Use the sourdough starter at full strength + commit to the 20-hour timeline. The flavor reward is substantial.

What You Need

🟢 Everyday

The Flours

- 400 g **bread flour** (12.5% protein) — **King Arthur Bread Flour**
- 100 g **whole-wheat flour** — **King Arthur Premium 100% Whole Wheat** or **Bob's Red Mill Stone Ground Whole Wheat**

The Water + Starter

- 360 g **water** (filtered or bottled; tap water with high chlorine levels inhibits fermentation)
- 120 g **active fed sourdough starter** — use the starter built from [sourdough-starter-nacimiento](#) ✓ or the starter in your existing [master sourdough](#) ✓ workflow. Feed starter 8-12 h before mixing; use when it has doubled + is bubbly + passes the float test (spoonful floats in water).

The Salt

- 12 g (2 tsp) **fine sea salt**

For Shaping + Baking

- Rice flour (for dusting the proofing basket / banneton)
- Parchment paper (for transferring dough to Dutch oven)
- Optional: flour for scoring dust

No Limits

The Flours (Tier B)

- 400 g **Grist & Toll Red Fife bread flour** (Pasadena shipping) OR **Anson Mills Glenn bread flour** (heritage wheat, South Carolina). Stone-ground heritage wheat = more-complex flavor + better crust color + stronger gluten profile.
- 100 g **Grist & Toll whole-grain Jamaica** or **Janie's Mill Rouge de Bordeaux** (heritage whole wheat; deeper flavor)

The Water + Starter (Tier B)

- 360 g **filtered water** (Culligan or reverse-osmosis; chlorine-free)
- 120 g **3+ month mature sourdough starter** — starter that's been fed 3+ months, shows strong + reliable rise (doubles in 4-6 h), pleasant lactic-acid aroma (not acetone or vinegar)

The Salt (Tier B)

- 12 g **Sal de Ibiza flake salt** (crushed fine) OR **Maldon flake salt** (crushed fine) — mineral-complex salt gives the crumb a subtle mineral note

EQUIPMENT

Your Kit

- Kitchen scale (critical for hydration)
 - Large mixing bowl (3-4 L) with tight-fitting lid or plastic wrap cover
 - Bench scraper
 - Proofing basket (banneton; 22-25 cm round) OR a bowl lined with a clean towel dusted with rice flour
 - Dutch oven (cast-iron, 4-6 qt / 4-5.5 L) — Lodge, Le Creuset, Staub; any brand with tight-fitting lid that can handle 250°C
 - Lamé (razor-blade bread scorer) OR sharp serrated knife
 - Instant-read thermometer (for doneness check)
 - Cooling rack
-

Parchment paper

MISE EN PLACE

Before You Start

Starter fed 8-12 h before mixing; verify ready with float test + doubled + bubbly

Water at ~26°C / 80°F (warm to the touch, not hot)

Flours weighed into mixing bowl

Salt weighed separately

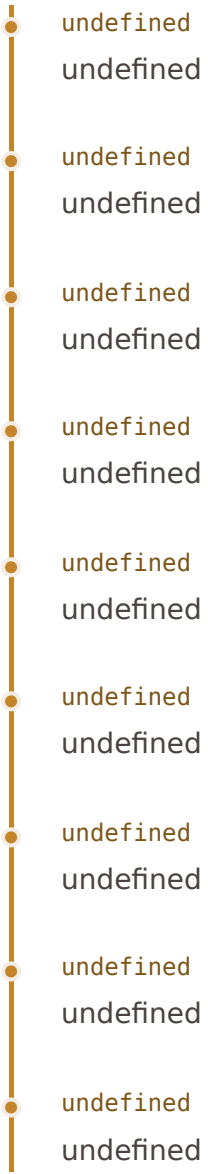
Bench scraper + proofing basket + rice flour ready

Plan: mix Friday 16:00 → autolyse until 17:00 → add starter + fold cycles 17:00-21:00 → pre-shape 21:00 → final shape 21:15 → cold retard Friday 21:15 to Saturday 11:00 → bake Saturday 11:00

MAKE-AHEAD

Timeline





METHOD

The Cook

1 Phase 1 · Autolyse — 60 min (passive)

1. In a large mixing bowl, combine 400 g bread flour + 100 g whole-wheat flour. Whisk to blend.
2. Add 360 g water (~26°C). Mix with a spatula or your hand until no dry flour remains. The mixture will be shaggy + rough + sticky.
3. Cover the bowl. Let stand at room temperature 60 minutes.
4. Do NOT add starter or salt yet. This is the autolyse phase only.



WHY THIS WORKS

During autolyse, the flour fully hydrates + enzymes (naturally present in the flour) begin breaking down starches into sugars that will feed the yeast. Gluten development begins passively — the wet flour + time produce a more-extensible dough structure than active kneading would at this stage. Skipping autolyse produces a tougher dough with less-developed structure.

2 Phase 2 · Add Starter + Salt + First Fold — 5 min active

1. After autolyse: add 120 g starter + 12 g salt to the dough.
2. Use a wet hand to pinch + fold + squish the starter + salt into the dough. Work the entire bowl until homogeneous — no streaks of starter, no gritty salt patches. About 3-5 minutes.
3. The dough will feel tight + tacky at first; as you work, it becomes smoother + more unified.
4. Cover the bowl. Set a timer for 30 minutes (until first stretch-fold).



WHY THIS WORKS

Adding salt after autolyse (rather than at the start) prevents salt from inhibiting enzyme activity during the autolyse phase. Salt also tightens the gluten structure — adding it after autolyse + gluten has had time to develop produces a better balance. The starter is added at this step because it shouldn't ferment during the passive autolyse.

3

Phase 3 · Bulk Ferment with Stretch-Folds — 4 hours

1. Perform stretch-folds every 45 minutes for the first 3 hours (4 total stretch-folds).
2. Stretch-fold technique: wet your hand (prevents sticking). Grab one edge of the dough, stretch UP + fold it over to the opposite side. Rotate the bowl 90 degrees. Repeat 3 more times — 4 total stretches per fold cycle. Cover the bowl.
3. First fold at 30 min (after salt + starter added). Second at 75 min. Third at 120 min. Fourth at 165 min.
4. After the 4th fold: let the dough rest undisturbed for the remaining 1 hour of bulk (until 4 h total from starter addition).
5. The dough will transform over the 4 hours: from tacky + wet-feeling → smooth + elastic → airy + jiggly with visible bubbles on top.
6. Bulk ends when the dough has grown ~50-75% in volume + is jiggly + has visible bubbles. This is NOT a 'full double' — only a partial rise. Full rise comes during cold retard.



WHY THIS WORKS

Stretch-and-fold replaces kneading for high-hydration doughs. Each fold aligns gluten strands + traps air + strengthens the dough structure. 4 folds over 3 hours is the calibrated approach. The remaining 1 h rest allows the final ferment + the structure to equilibrate.

4

Phase 4 · Pre-Shape + Final Shape — 15 min active

1. Turn the bulk-fermented dough onto a lightly-floured work surface.
2. Pre-shape: use a bench scraper to gently gather the dough into a rough ball. Use surface tension — drag the bench scraper around the dough to tighten the surface.
3. Let the pre-shaped ball rest on the counter for 15-20 minutes (bench rest).
4. Final shape: turn the dough seam-side up. Stretch it gently into a rough rectangle. Fold the top third down + the bottom third up (like a letter). Rotate 90°. Repeat the letter-fold.
5. Flip the dough seam-side down. Shape into a tight round boule by cupping + rotating.
6. Transfer the boule seam-side UP into a banneton that's been generously dusted with rice flour (rice flour prevents sticking better than wheat flour).
7. Cover with plastic wrap or a shower cap. Place in refrigerator for overnight cold retard (14-18 h ideal).



WHY THIS WORKS

Pre-shape creates initial surface tension + starts the gluten-alignment for the final shape. Bench rest lets the gluten relax after pre-shape. Final shape produces the tight surface tension + seam that will hold the loaf's shape during bake. Seam-side up in the banneton ensures that during bake (when inverted), the seam goes to the bottom + a smooth top is exposed to the oven heat.

5

Phase 5 · Cold Retard — 14-18 h (overnight)

1. In the refrigerator at 4°C, the dough will slowly continue fermentation + develop flavor.
2. The dough should be in the banneton seam-side up, covered loosely to prevent drying but not airtight (fermentation produces CO₂).
3. Minimum retard: 14 hours. Ideal: 16-18 hours. Maximum: 24 hours (beyond this, dough over-proofs + collapses).
4. Plan: mix Friday 17:00 (starter add) → bulk until 21:00 → shape 21:15 → retard Friday 21:15 to Saturday 11:00 = 14 h retard. Or mix Friday 16:00 → retard 20:00 to Saturday 12:00 = 16 h retard.



WHY THIS WORKS

At 4°C, yeast activity slows 10x compared to room temp. Lactic acid bacteria (the flavor-producing microbes in sourdough) continue working more actively than yeast at this temperature. The result: slow CO₂ production (prevents over-proofing) + continued flavor development (lactic + acetic acids + metabolites). The flavor complexity of a proper sourdough comes from this step.

6

Phase 6 · Preheat + Bake — 1 h preheat + 45 min bake

1. Place empty Dutch oven (with lid) on a rack in the middle of your oven. Pre-heat oven to 250°C / 482°F for at least 1 hour. The Dutch oven must be thoroughly hot.
2. When ready to bake: take the dough straight from the fridge. Do NOT warm to room temp first.
3. Place a piece of parchment over the banneton; set a plate on top; flip the banneton over. The dough is now on the parchment, seam-side down.
4. Score the top of the loaf with a lamé in a single deep cross (or diagonal slash). Score quickly + confidently; hesitation produces ragged cuts.
5. Open the oven; carefully remove the hot Dutch oven + put the lid on the counter.
6. Use the parchment as handles to lower the dough into the hot Dutch oven. The parchment stays with the dough.
7. Replace the lid on the Dutch oven + return to the oven.
8. BAKE: 25 minutes covered. Then REMOVE the lid (be careful; steam will escape) + bake 20 more minutes uncovered.
9. Total bake: 45 minutes.
10. Loaf is done when: internal temperature is 97-99°C (measured at center; poke thermometer through the bottom), crust is deep mahogany-brown with visible caramelization, tap on the bottom sounds hollow.

**WHY THIS WORKS**

The 1-h preheat ensures the Dutch oven is fully heat-saturated. Placing cold dough into a hot Dutch oven produces a dramatic oven-spring (sudden expansion) because the dough's own moisture evaporates rapidly at the bottom + pushes the loaf up. The 25 min lid-on phase traps steam (the dough's own moisture) + prevents the crust from forming prematurely. The 20 min lid-off phase lets the crust form + caramelize.

7 Phase 7 · Cool + Slice — 60+ min

1. Remove the loaf from the Dutch oven using the parchment.
2. Transfer to a cooling rack. Do NOT slice while hot — the internal structure is still setting.
3. Cool at least 60 minutes. 90 min is better. The loaf is fully cooled at 2 hours.
4. Slice with a serrated bread knife. The first slice should reveal the open crumb + glossy holes.
5. Store cut-side down on a wood cutting board at room temp (do NOT wrap in plastic — traps moisture + softens crust). Keeps 3-5 days.



WHY THIS WORKS

During cooling, the internal crumb structure finalizes. Slicing hot bread produces a gummy texture; cooled bread slices cleanly. The 60-min minimum is a real constraint — the first 30 min after bake, the bread is still cooking internally from residual heat.

QUICK REFERENCE

Timing Cheat Sheet

STEP	TIME	CUE
Day 1 15:30 — feed starter	T- 8 h	Starter doubles in 4-6 h; ready when bubbly + float test
Day 1 16:00 — autolyse start	T- 6 0 m (of bulk)	Water + flour only; rest 60 min
Day 1 17:00 — add starter + salt	T+ 0 m bulk	Pinch-and-fold; homogeneous
4 stretch-folds over 3 h	T+ 3 0 , + 7 5 , + 1 2 0 , + 1 6 5 min	Gentle; dough becomes smoother + airier
Day 1 21:00 — pre-shape	T+ 4 h	Gentle ball; bench rest 15-20 min
Day 1 21:15 — final shape + banneton	T+ 4 h 1 5 m	Letter-fold + tight round; seam-side up in rice-floured basket

STEP	TIME	CUE
Day 1 21:15 — cold retard	Overnight 14 - 18 h	Fridge at 4°C; loosely covered
Day 2 10:00 — preheat Dutch oven	T+ 45 min to bake	250°C; empty pot in oven 1 h
Day 2 11:00 — transfer + score + bake	T+ 0 bake	Straight from fridge; single deep score
25 min lid on + 20 min lid off	T+ 0 to T+ 45 m bake	97-99°C internal; deep mahogany crust
Day 2 11:45 — cool 60+ min	T+ 45 m onward	Rack; don't wrap; do not slice hot

TROUBLESHOOTING

Emergency Protocols

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DEEP DIVES

Technique Notes

Universal: The Long-Ferment Country Bread Archetype

BREAD PEDAGOGY · SOURDOUGH FAMILY

Pan payés is a member of the long-ferment country bread family — sourdough-leavened, overnight-cold-retarded, Dutch-oven-baked, high-moderately-hydrated, flour-blend-inclusive loaves. Family members: Pa de Pagès (Catalan, this recipe), Pane di Matera (Italian-Puglia, semolina-forward), Tartine Country Loaf (San Francisco, bread-flour-only), Vineria de Zentone (Basque, heritage wheat), Sullivan Street Bakery (NYC, Chad Robertson-style). Shared technique: autolyse + stretch-folds + cold retard + Dutch-oven-bake. Different regions use different flour blends + hydrations + aesthetics, but the underlying lineage is one technique family. Master pan payés + you can make any of these with minor adjustments.

● **Universal: Autolyse — The Passive Kneading**

BREAD SCIENCE · GLUTEN DEVELOPMENT

Autolyse (water + flour only, rest 30-90 min before starter addition) develops gluten passively + hydrates whole-wheat flour + activates natural enzymes. Universal rule: any sourdough or long-ferment bread benefits from 30-90 minutes of autolyse. The time varies by flour: white flour only = 30 min minimum; whole-wheat blend = 60 min minimum; 100% whole wheat = 90 min. Applies to: pan payés (this recipe), master sourdough ✓, focaccia ✓, any country bread. Skipping autolyse produces a tougher, less-developed loaf.

● **Universal: Stretch-and-Fold — The Kneading Alternative**

HIGH-HYDRATION DOUGH HANDLING

For doughs above 70% hydration, stretch-and-fold replaces kneading. Technique: wet hand; grab one edge of dough; stretch up + fold over to opposite side; rotate 90°; repeat 3 more times. Repeat cycle every 30-45 min for 3-4 cycles total during bulk. Applies to: pan payés (70%), master sourdough (78%), focaccia (78%), ciabatta (80%), high-hydration baguette (75%). One technique, many applications. Low-hydration doughs (60% or less, like pita or sandwich bread) use traditional kneading.

● **Universal: Cold Retard — The Flavor Developer**

SOURDOUGH DISCIPLINE · FLAVOR CHEMISTRY

Overnight refrigeration of shaped sourdough (cold retard) develops flavor complexity substantially. At 4°C, yeast activity slows (preventing over-proofing) but lactic acid bacteria continue producing flavor compounds. 14-18 hours is the ideal window. Applies to: pan payés (this recipe), master sourdough ✓, bagels, croissants (lamination requires cold + slow). The flavor improvement from overnight cold retard is the single biggest flavor-development lever in sourdough bread-making. Respect the timeline.

● No Limits: The Hearth-Oven Variant (Kamado Alternative)

ADVANCED BAKE · KAMADO HEARTH-STYLE

Pan payés on the kamado at 260°C with a pizza stone approximates a Catalan village hearth oven. Place the Dutch oven in the kamado; preheat 45 min. Bake lid-on for 25 min + lid-off for 20 min (same timing as oven version). The kamado's wood-smoke adds a faint aromatic complexity that complements the sourdough tang. The crust is slightly darker + more rustic than oven version. Saturday-summit technique. 30 min of additional kamado-preheat vs home-oven, but measurably different result.

● No Limits: The Slow Fermentation (24-48 h Cold Retard)

ADVANCED FLAVOR DEVELOPMENT · RESTAURANT-KITCHEN TECHNIQUE

Extending cold retard to 24-36 hours (instead of 14-18) produces a more-pronounced sour character + deeper crumb complexity. Reduce the starter to 100 g (from 120) to prevent over-proof. Bake as normal. This is how restaurant sourdough bakers (Tartine, Vineria de Zentone) get their most-complex loaves. 48 h is the maximum; beyond, dough begins to break down + produces off-flavors. Tier B variant for a dinner party where the bread is a centerpiece.

PAIRING

What to Drink

🔥 Application · Pa amb Tomàquet

Toast a slice of pan payés lightly over flame or cast iron. Rub with raw garlic (if desired) + rub with ripe tomato (flesh side down) + drizzle EVOO + pinch Maldon. The classical Catalan tapa.

The bread built for this application. Pan payés's thick crust + open crumb holds the tomato moisture without becoming soggy; the robust crumb structure handles the rub + the oil + the salt. This is the pairing the bread was designed for.

Application · Cured Ham Sandwich (Bocadillo)

Thick slices of pan payés + Ibérico ham or jamón serrano + slight EVOO + Maldon. Simple + elegant + deeply Spanish.

Bocadillo de jamón is the Spanish working lunch. Good bread is the foundation; pan payés is the serious-kitchen version.

Application · Fish-Juice-Sopper

Serve thick slices alongside any Spanish seafood dish with a sauce: merluza salsa verde , mussels escabeche , pulpo a la brasa. The bread sops up every last drop.

Spanish seafood + Spanish country bread = one of the most-leveraged dining combinations. Don't let any sauce go un-sopped.

Application · Cheese Plate + Fresh Fruit

Pan payés + Manchego + Mahón + Idiazábal + membrillo + fresh fruit (grapes, figs, pears). Complete Spanish cheese course.

The bread as cheese-vehicle is a classical application. Pan payés's slight sourdough tang pairs beautifully with aged Spanish cheeses.

Beverage

Tier A: Spanish Rioja red · Albariño · Tier B: Rioja Reserva · Galician Godello · Non-alcoholic: Sangría (homemade) · Café con leche (for breakfast + pan)

Country bread pairs with almost anything Spanish. Rioja is the universal red; Albariño is the universal white; Café con leche is the breakfast staple.

CONTEXT

Menu Ideas

Sunday Catalan Lunch (6-8 guests)

Pan payés + pa-amb-tomaquet + Ibérico ham + escalivada catalana + cheese plate + fresh fruit + crema catalana (Batch 6). Complete Catalan Sunday lunch.

Spanish Tapas Night

Pan payés as the universal bread vehicle + variety of tapas + cured meats + cheeses + olives + vermut rojo. 8-10 guests + a table of bread-based small plates.

Sunday Breakfast

Thick slice toasted + butter + homemade jam OR pan con tomate + café con leche. 10-minute breakfast for 2-4 people.

Weekend Soup-and-Bread

Big pot of cocido or caldo gallego + pan payés sliced + olive oil on the table. Bread sops up the broth + fills the meal.

Host Gift

Freshly-baked pan payés + a jar of tomate concentrado TM6 + a bottle of summit EVOO = complete Catalan-kitchen gift set. Hand-deliver same day.

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.