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PAN DE MUERTO

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INGREDIENTS

DECORATION

- 50 G MELTED BUTTER
- 50 G OF SUGAR

DOUGH

- 500 G OF ALL PURPOSE FLOUR
- 75 G OF SUGAR
- 10 G SALT
- 10 OF ACTIVE DRY YEAST
- 100 ML WARM MILK
- 100 G MELTED UNSALTED BUTTER
- 4X EGGS
- 1 TSP ORANGE BLOSSOM ESSENCE
- ZEST OF ORANGE
- ZEST OF 1 LEMON

Dough In a large bowl, mix the flour, sugar, and salt. In another small bowl, dissolve the yeast in warm milk and let it sit for a few minutes until it starts to bubble. Add the dissolved yeast, melted butter, eggs, orange blossom essence (if using), and the zests of orange and lemon to the flour mixture. Knead until you get a smooth and elastic dough. You can do this by hand or using a stand mixer with a dough hook. Place the dough in a lightly greased bowl, cover with a damp cloth, and let it rest in a warm place for about 1.5 to 2 hours, or until the dough has doubled in size.

Shaping the pan de Muerto

Divide the dough into portions the size of a large bun and shape each portion into a ball. For the top of the Pan de Muerto, cut a small portion of dough from each ball and form small balls with them. Place the small balls on top of the large balls and press lightly to adhere. Bring all ingredients to a simmer, until reduced to a syrup consistency (about 45 minutes to an hour). Place the Pan de Muerto on a greased baking tray and let them rest for about 15-20 minutes.

Baking

Preheat the oven to 180°C (350°F).

Bake the Pan de Muerto in the preheated oven for 20-25 minutes or until they are golden brown and sound hollow when tapped on the bottom.

Glaze

While the bread is baking, prepare the glaze. Mix the melted butter with the sugar until you get a smooth mixture.

Finishing

Once the Pan de Muerto is ready and still warm, brush them with the butter glaze and sprinkle with sugar to decorate.

