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)
- **10 g** fine sea salt
- **15 ml** extra virgin olive oil
- **150 g** ice cubes (for steam)
- **410 ml** cold water (H82% hydration)
- **3 g** instant dry yeast
- **30 g** fine semolina or rice flour (for handling)
- **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

The Big Green Egg Large is the ideal base for this bread: its thick ceramic walls store heat and return it steadily, exactly what an 82% dough needs for a strong oven spring. The Large size comfortably fits the stone plus two or three glass-bread rectangles at once, and closing the dome traps steam far better than a home oven, which is the other secret behind the thin crust.

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

Carboext 100% Holm Oak Lump Charcoal, 15 kg Sack

mikamado.es/en/accesorios/carboext-encina-15kg

Ooni Cordierite Pizza Baking Stone

Ooni's cordierite stone is the surface that triggers the thermal shock: properly preheated over the deflector, it delivers to the base of the dough the burst of heat that opens the crumb and kicks off the oven spring. Cordierite easily handles this recipe's 250 °C and, being porous, wicks a little moisture from the base so the bread isn't gummy underneath. Set it on spacers so you don't choke the airflow.

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

Ooni Digital Infrared Pizza Oven Thermometer

Reading the kamado's air temperature isn't enough here: it's the stone that bakes the bread. Ooni's infrared thermometer lets you aim straight at the stone surface and confirm it's truly at 240-250 °C before you load the dough. That's the difference between a thin, crystalline crust and a flat, pale loaf; check several spots, since a kamado's ceramic doesn't heat perfectly evenly.

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

Lacor 67029: stainless steel bench scraper with a handle

mikamado.es/en/accesorios/lacor-rasqueta-panadero-inox-67029

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

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