

## PAN CUBANO

The addition of carefully rendered lard from humanely raised pigs gives this bread a tender and fragrant crumb. It is excellent for traditional or pressed sandwiches.

Total Dough Weight	6.853 kg					
Yield	10 loaves		Total Fermented In Polish	34.00%		
	<b>TOTAL FORMULA</b>		<b>POOLISH</b>		<b>FINAL DOUGH</b>	
<b>Ingredients</b>	<b>%</b>	<b>kilograms</b>	<b>%</b>	<b>kilograms</b>	<b>%</b>	<b>kilograms</b>
AP Unbleached Flour*	100.00	4.005	100.00	1.362	100.00	2.644
Water	56.50	2.263	100.00	1.362	34.09	0.901
Salt	2.00	0.080			3.03	0.080
Instant Yeast	0.60	0.024	0.10	0.001	0.85	0.023
Lard, cubed, cold	10.00	0.401			15.15	0.401
Sugar	2.00	0.080			3.03	0.080
Polish					103.08	2.725
<b>Totals</b>	<b>171.10</b>	<b>6.853</b>	<b>200.10</b>	<b>2.725</b>	<b>259.24</b>	<b>6.853</b>

\*11.5%–11.7% protein

### Process Notes

- During the last 5 minutes of mixing, allow each addition of lard to be incorporated before adding the next.
- After proofing, invert loaves onto parchment-lined sheet pans before scoring and baking.

## PROCESS—Pan Cubano

### Preferment

#### Mixing

Type of mixer  
1<sup>st</sup> speed

#### Polish

Planetary with paddle attachment  
0:04

#### Fermentation

Length of time  
Temperature

14:00–16:00  
75°F

### Final Dough

#### Mixing

Type of mixer  
Mix style  
Hold back  
1<sup>st</sup> speed  
2<sup>nd</sup> speed  
2<sup>nd</sup> speed  
Dough temp.

Planetary with dough hook  
Improved  
Lard  
0:03  
0:03  
0:05, slowly adding lard  
79°F

#### Fermentation

Length of time  
Temperature  
Number of folds  
Timing for folds

1:30  
75°F  
1  
0:45

#### Shaping

Divide  
Preshape  
Resting time  
Shape  
Proofing device

680 g  
Cylinder  
0:20  
Long, wide bâtard  
Seam up on unfloured couche

#### Proof & Bake

Final proof time  
Temperature  
Baking device  
Oven type  
Scoring  
Steam  
Total bake  
Temperature  
Damper open

1:00  
75°F  
Parchment-lined sheet pan  
Convection  
1 slash down length  
3 sec/0.25 liters  
0:30  
350°F  
Last 0:15