



Pan de Jamón

Shared by Carla Alvarez – SSH Coppell

This is a classic Venezuelan Christmas recipe. Stuffed with ham, bacon, olives and raisins, it's the perfect accompaniment to the Christmas menu.

There are many versions of the recipe, since each family gives it its own unique touch. They may all have the same ingredients, but the proportions and method may vary. The recipe shared here is an easy one that makes a tender and delicious pan de jamon. Eating this bread for breakfast will put a smile on any sleepy face!

Preparation time: 1 hour

Cooking time: 40 minutes

Quantity: 2 medium loaves

Ingredients:

For the dough:

- 500 grams (almost 4 cups) of wheat flour
- 6 grams (2 teaspoons) of instant yeast
- 4 grams (1/2 teaspoon) of salt

- 24 grams (2 tablespoons) of sugar
- 35 grams (1/4 cup) of milk powder
- 1 egg
- 225 ml (1 cup) of warm water
- 42 grams (3 tablespoons) of butter at room temperature

For the filling:

- 400 grams of smoked ham
- 8 to 12 slices of bacon
- 1 cup of olives stuffed with red peppers (or to taste)
- 3/4 cups of raisins (or to taste)

For the glaze:

- 1 egg
- 2 tablespoons of grated papelón (solidified sugar cane juice)

Method:

1. To make the dough:
 - a. In a small cup place 1/4 cup of warm water, 1 teaspoon of sugar and the yeast. Mix and let it stand, covered, for about 5 minutes until a foam forms.
 - b. Put the flour and milk powder in a mixing bowl, and once the yeast is foamy, add it to the flour mixture along with the rest of the warm water (3/4 cup) and the lightly beaten egg, using the dough hook of a mixer.
 - c. While kneading, add the butter in small portions. Knead until you get a smooth dough that does not stick to your hands.
 - d. Place the dough in a large bowl, pour in a splash of oil and turn it over so that all the dough is coated in oil. Cover with a clean cloth and let it rest in a warm place for about 30 to 45 minutes.
2. Now prepare the ingredients for the filling.

3. To assemble the loaves: divide the dough into two parts. On a floured surface, roll out each dough ball with a rolling pin. Arrange the ham, bacon, olives and raisins on the entire surface of the dough. Roll them up like jelly rolls, pinching the seams to seal. Place the loaves on a floured plate, cover and leave to rest for another 30 to 40 minutes.
4. Preheat the oven to 350 ° F.
5. Prick the loaves with a fork to allow steam to escape when cooking. Bake the bread loaves for 20 minutes. Brush them with glaze and continue baking for another 20 minutes.
6. Take them out of the oven and place them on a rack to cool. Cut into slices and enjoy!

Notes:

- The amount of ham, bacon, olives and raisins can vary to taste. Feel free to add more or less of any flavors you prefer.
- If you don't have powdered milk available, replace the water with liquid milk.
- If you don't have papelón for the glaze, you can still brush it with the egg – it will just not be as dark.
- If you'd like your olives to be positioned in the center of the roll, arrange them in a single row at the very edge. As you roll that edge of the dough, the olives will end up in the middle of each slice. If you want them distributed throughout the bread, cut them up and sprinkle them across the dough like the raisins.
- To be sure the end slices have ham, let it stick out at both ends.