

## Raciones para 6

**450 gr** Pain Flour  
**330 gr** Lukewarm water  
**5 gr** Dried baker's yeast  
**9 gr** Salt

- 1** Mix the lukewarm water with the dried yeast in a small bowl and let it rest for 5 minutes.
- 2** Add the flour to a large mixing bowl and pour the yeast into the mixture. Add the salt and knead the dough until all the ingredients are well combined.
- 3** Cover the bowl with a cloth and leave the dough to rise at room temperature for about 2 hours.
- 4** Half an hour before the dough has finished rising, preheat the oven to 220° C. Lightly flour a surface and gently shape the dough into a ball. Place it on a sheet of baking paper and dust the top with flour.
- 5** Tie several pieces of string around the dough to section it into segments, creating a sort of pumpkin-like shape. Use a sharp blade or small scissors to make decorative cuts on the surface.
- 6** Preheat the oven to 220° C and bake it with steam and top-and-bottom heat for 15 minutes. Then, remove the steam, reduce the temperature to 200°C with bottom heat only, and bake for another 20 minutes.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/pan-casero/>

