

3. Pagache 2024

Important:

- We will prepare two kinds of pagaches: First with cheese and second with cracklings.
 - The dough for both of them is the same.
 - However, I would like everyone to prepare one batch of dough about 2 hours before class that will be used for the cheese pagaches (as mentioned below).
 - The second batch of dough for the crackling pagaches will be prepared during the class.
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Pagáče (Pagache) with Cheese

12 servings

Note: Sg. pagáč , pl. pagáče

Ingredients:

Leaven

¼ cup of bread flour (or all-purpose)

1 TBSP of confectioners' sugar

2 TSP of active dry yeasts

½ cup of lukewarm milk - about 90 to 100°F (preheat in a microwave)

Dough

2 ½ cups of bread flour (or all-purpose) + **Extra flour** for flouring

½ TSP of whole caraway seeds

½ TSP of salt

½ TSP of ground pepper

½ stick (4 TBSP) of very soft butter –but not melted (room temperature)

1 egg

½ cup of lukewarm milk - about 90 to 100°F (preheat in a microwave)

Filling

1 – 2 cups of shredded cheese of your choice

Brush & Sprinkle with

1 egg

Whole caraway seeds or shredded cheese

Tools

Measuring Spoons & Measuring Cups

2 Small Mixing Bowls (about 1 QT)

2 Whisks

Kitchen Mixer with Hook Attachment or Large Mixing Bowl

Plate or Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

2" Round Cookie Cutter (or glass)

Silicone Brush

2 baking sheets with parchment papers

Additional Preparation steps:

In addition to preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 hours before class:

1. Leaven:

1.1. Place into a medium mixing bowl:

¼ cup of bread flour

1 TBSP of confectioners' sugar

2 TSP of active dry yeasts

½ cup of lukewarm milk

Thoroughly stir with a whisk until fully combined (about 30 seconds).

1.2. Cover with plastic wrap or plate.

1.3. Set aside until it doubles in volume (about 15 – 30 minutes).

2. Dough:

2.1. Place into a kitchen mixer with a hook attachment:

2 ½ cups of bread flour
½ TSP of whole caraway seeds
½ TSP of salt
½ TSP of ground pepper

And shortly, hand stir with a whisk.

2.2. Add:

½ stick of very soft butter
1 egg
½ cup of lukewarm milk
Leaven from step 1

Knead at a slow speed until all ingredients are partially combined.

2.3. Then increase the speed to medium-high and knead until nicely combined (about 1- 2 minutes).

Note:

The final dough is slightly sticky and can partially stick to the bottom of the bowl. Use a bowl scraper to release it from the hook and the bottom of the bowl.

3. Rising the dough:

- 3.1. Remove the mixing bowl from the mixer and cover it with plastic wrap or plate.
- 3.2. Let it rise in a warm place until it has approximately doubled in size (about 1 - 2 hours).

Pork Cracklings & Lard

1 – 2 LB of pork rinds and **4 – 5 cups** of lard

Ingredients:

5 LB of pork back fat - skinless *
2 cups of water - adjust if needed
Pinch of Salt - adjust if needed

* Pork back fat is standard meat cut. Every hog has enough of it. In Europe, it is normally available in most stores. In the United States, it is for sale less commonly, but it is still very heavily used in meat

products. It is a common ingredient for sausages, kielbasas, brats, and other meat products that are commonly eaten. Since butchers utilize this cut for their meat products, they often do not sell it by themselves. In any good butcher store, you can request this kind of cut, and they will gladly prepare it for you (it may just have to be a special order). You can also purchase this cut from some online meat seller (just write "pork back fat" to Google, confirm with enter, and then select the shopping section. Please note that sellers usually ship only in certain parts of the USA, for that reason I'm not providing you with links). Optionally, you can also obtain pork fat from other pork parts while preparing other meals. For example, Boston pork butt or back pork leg can have in packaging a thick layer of fat that people often cut off and dispose of. If you keep this fat layer and freeze it every time you prepare, eventually, you will collect enough to prepare this recipe. And it will be totally free!

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Large Stock Pot or Sauce Pot (about 8 QT or more)

Large Slotted Cooking Spoon

Strainer and paper towel

Large mixing bowl

Medium mixing bowl

Funnel

Large Pickling Jar with Lid (capacity of about 4 – 5 cups)

Additional Preparation steps:

No additional preparation steps are needed.

Pagáče (Pagache) with Cracklings

12 servings

Note: Sg. pagáč , pl. pagáče

Ingredients:

Leaven

¼ cup of bread flour (or all-purpose)

1 TBSP of confectioners' sugar

2 TSP of active dry yeasts

½ cup of lukewarm milk - about 90 to 100°F (preheat in a microwave)

Dough

2 ½ cups of bread flour (or all-purpose) + **Extra flour** for flouring

½ **TSP** of whole caraway seeds
½ **TSP** of salt
½ **TSP** of ground pepper
½ **stick** (4 TBSP) of very soft butter –but not melted (room temperature)
1 egg
½ **cup** of lukewarm milk - about 90 to 100°F (preheat in a microwave)

Filling

1 – 2 cups of pork cracklings

Brush & Sprinkle with:

1 egg
Crystals of salt
Whole caraways seeds

Tools:

Measuring Spoons & Measuring Cups
2 Small Mixing Bowls (about 1 QT)
2 Whisks
Kitchen Mixer with Hook Attachment or Large Mixing Bowl
Plate or Plastic Wrap
Bowl Scraper or Silicone Spatula
Kitchen Food Processor
Rolling Pin
2” Round Cookie Cutter (or glass)
Silicone Brush
2 baking sheets with parchment papers

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com

