



# *Pães de chouriço* - Chouriço Breads

By Jeremiah Duarte Bills and adapted from Alexandre Mota

These incredibly delicious breads are traditional throughout Portugal. While there are regional variations in terms of shape and handling of the dough, the flavor is always a joy. During baking the *chouriço* permeates the bread dough creating a delectable experience no matter where and who they are made by. Feel free to use *linguiça* or other Portuguese sausage if you cannot source *chouriço*. They are a perfect snack best served warm.

## **Dicas (tips):**

- The temperature of your ingredients (specifically the water) and the temperature of your kitchen effects how quickly the bread will rise. Generally the cooler the temperature the slower the rise. Use the times in the recipe only as a guideline. The real determining factor is when the dough has doubled regardless of time. In this recipe cool water is used to slow down the dough in order to develop more flavor.
- These bake best one batch at a time in my oven. If you have a bigger oven or use a convection oven you may be able to bake both trays of bread at the same time.
- If you don't have bread flour you may use unbleached all-purpose flour however, your kneading time might be little longer and the texture will be slightly less chewy.
- I find rye flour common in the north of Portugal. Feel free to use any type of whole wheat flour in place of the rye. This small addition adds complexity of flavor. You may also substitute more bread flour if you prefer all white loaves.
- You may substitute active dry yeast for the instant yeast. Your rising times may take a little longer.
- *Chouriço* and *linguiça* are smoked sausages which means they are fully cooked. Please do not precook them or fry them before putting them in the bread. While the bread is baking the sausage cooks which allows the juices and fat to enrich the breads. Do not use any substitutes that are raw or unsmoked/uncured.

## **Equipment:**

- Stand mixer fitted with the dough hook attachment
- Rolling pin
- Bench scraper or pizza cutter/pastry wheel
- Digital thermometer
- Baking sheet pans
- Parchment paper or silicone baking mats

Makes 8 small breads

### **Ingredients:**

*Massa* (dough):

400 grams (1 3/4 cup minus 1 tbsp) cool water (around 69F/21C)  
1 1/2 tsp instant yeast  
1 tbsp sugar  
450 grams (3 3/4 cups) bread flour  
50 grams (1/3 cup + 1 tbsp) rye or whole wheat flour  
2 tsp fine sea salt

*Recheio* (filling):

312 grams (11 oz) *chouriço* or *linguiça*, uncooked

Method:

1. In the bowl of a stand mixer fitted with the dough hook attachment, place the water, yeast, sugar, flours, and salt.
2. Mix on low speed until all the ingredients are incorporated.
3. Increase the speed to medium and knead for 10 to 15 minutes or until the dough almost passes a “window pane” test.
4. Place in an oiled container or bowl. Cover and allow to rise for around 1 1/2 hours or until doubled in size.
5. Finely slice the sausage.
6. Once the dough has doubled stretch and roll into a rectangle on a floured counter that is a little less than 1/2 in/1 cm thick. Make sure you let the dough spring back as you roll to receive an accurate thickness. Feel free to let the dough rest between stretching and rolling to help it relax.
7. Cut the dough into 8 equal rectangles.
8. Evenly distribute the sausage.
9. Starting at the short end of each rectangle tightly roll the dough as you would a cinnamon roll or roulade cake. Finish with the seam side down and gently pinch the sides together.
10. Place the roll seam side down on a parchment or silicone baking mat lined baking sheet pan. I like to place 4 breads on each pan.
11. Cover and allow to rise for around 1 hour or until doubled in size.

12. Preheat oven to 500F/260C and place the oven rack in the center of the oven.
13. Slash each bread 3 to 4 times on the diagonal using a bread lame, sharp knife or scissors.
14. Bake for 15 to 20 minutes or until golden brown and the bottom when tapped sounds hollow.
15. Enjoy warm or at room temperature. This bread keeps well covered. Refresh in the oven or toaster.