

ingredient variation

SALLY LUNN

An English bread traditionally baked in bun form (see next page), Sally Lunn is airy and lightly sweet. This loaf version, rich with eggs and butter, echoes the character of the bun but in a much larger format; our addition of vital wheat gluten helps the overall structure of the dough. Fresh lemon zest adds a bright complementary flavor.



TOTAL TIME Active 15 min Inactive 4 h 38 min	DDT 28–29 °C/ 82–85 °F	DIFFICULTY Easy: mixing, shaping	OVENS ★Convection ★Combi Home	YIELD / SHAPES 1 lg loaf 2 med loaves
---	---	---	---	---

INGREDIENTS	WEIGHT	VOLUME	%
① Whole milk, cold	455 g	2 cups	53.4
Instant dry osmotolerant yeast	20 g	4¾ tsp	2.35
② Bread flour	835 g	6¼ cup	98
Eggs, cold	230 g	5 ea	27
Vital wheat gluten	17 g	2 Tbsp	2
③ Butter, softened	170 g	¾ cup	19.95
④ Sugar	100 g	½ cup	11.74
Fine salt	16 g	2⅔ tsp	1.92
Lemon zest	10 g	1 Tbsp	1.17
Yield	~1.85 kg		

NET CONTENTS	Weight	%
Ingredients		
Flour	835 g	98
Vital wheat gluten	17 g	2
Water	607 g	71.24
Fat	175 g	20.54
Sugar	123 g	14.44
Yeast	20 g	2.35
Salt	16 g	1.92

For salt, flours, substitutions, and other notes, see pages viii–xi.

GENERAL DIRECTIONS

		PROCEDURE	NOTES	TIME
				active/inactive
MIX	by machine	combine ① in mixer's bowl to dissolve yeast; add ②, and mix on low speed to a homogeneous mass; mix on medium speed to medium gluten development (meanwhile combine ④ in a bowl, and set aside); starting with butter, alternate adding ③ and ④ in 5 total additions while the machine mixes on medium speed; once incorporated, mix on medium-high speed to full gluten development; place dough on a sheet pan lined with a lightly oiled silicone mat; cover with plastic wrap or a plastic bag	see Machine Mixing options, page 219	13–18 min
BULK FERMENT		1 h total; 1 book fold after 30 min; 30 min rest after final fold	see Folding, page 3-128	5 min / 1 h
DIVIDE/SHAPE	divide	lg loaf do not divide	see How to Divide Your Dough, page 3-136	0–2 min
	preshape	rectangle		
	shape	loaf	when preshaping, fit to the width of the loaf pan; roll rectangle up to fit the loaf pan; close seam; place in loaf pan, seam side down	2–5 min 1–3 min
FINAL PROOF	27 °C / 80 °F 65% RH	40–45 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	½–2½ h
	21 °C / 70 °F	1–1½ h		
BAKE		convection (full fan speed)/combi (medium fan speed): bake at 175 °C / 350 °F for 40–45 min; home: bake at 190 °C / 375 °F for 45–50 min; allow to rest in the pan for 5 min, then remove to a wire rack to cool completely		40–50 min
TOTAL TIME				by machine 15 min / 4 h 38 min

Prepare one 41 cm long by 10 cm wide by 10 cm deep / 16 in long by 4 in wide by 4 in deep loaf pan for the large loaf or two 22 cm long by 11.5 cm wide by 6.5 cm deep / 8½ in long by 4½ in wide by 2½ in deep loaf pans for the 850 g loaves.

Consume within 1 d, or freeze for up to 2 mo.