

## CAKE, SPONGE & MUFFIN, SWEET GOODS

# NATIONAL LAMINGTON DAY

The National Day for one of Australia's icons, the Lamington, is coming up on 21<sup>st</sup> July. A staple treat lining the bakery cabinet of bakeries across Australia for over 100 years, we couldn't let the day pass without sharing one of our lamington recipes, with a twist of course! Try our double chocolate lamington recipe and let us know how it stacks up against the classic!

## INGREDIENTS

INGREDIENTS	WEIGHT
Lamington	
Mauri NCF Utility Cake Mix	2.000kg
Eggs	0.400kg
Water	0.800kg
Fine Dark Cocoa Powder	0.280kg
Chocolate Dipping Sauce	
Icing Sugar	0.950kg
Cocoa Powder (Sieved)	0.150kg
Boiling Water	0.160kg
Unsalted Butter (Melted)	0.150kg
Chocolate Buttercream	
Castor Sugar	0.300kg
Water	0.180kg
Glucose	0.150kg
Egg Yolks	18pce
Unsalted Butter (Softened)	0.900kg
Dark Chocolate	0.210kg

## LAMINGTON METHOD

### STEP 01

Add water, eggs and NCF Utility Cake Mix in a bowl.

### STEP 02

Using a whisk attachment, mix on low speed for 1 minute. Scrape down.

### STEP 03

Mix for a further 5 minutes on high speed.

#### **STEP 04**

Mix for a further 5 minutes on medium speed.

#### **STEP 05**

Fold in by hand the cocoa powder and mix well to combine.

#### **STEP 06**

Scale off mixture into baking paper lined 600 x 400mm slab tray/pan at 3000g.

#### **STEP 07**

Bake at approximately 175°C for 25 minutes.

## **CHOCOLATE DIPPING SAUCE METHOD**

#### **STEP 01**

Mix all ingredients together, whisking by hand until smooth and free of lumps.

## **CHOCOLATE BUTTERCREAM METHOD**

#### **STEP 01**

Boil the water, glucose and sugar together and cook syrup to 120°C (soft ball stage).

#### **STEP 02**

Blend egg yolks in a mixing bowl on medium speed.

#### **STEP 03**

Once the sugar syrup has reached 120°C, slowly stream the hot mixture over the whisking eggs until all syrup is in the bowl.

#### **STEP 04**

Turn speed of machine up to high and continue to whisk until mixture cools down and doubles in volume.

#### **STEP 05**

Fold the softened butter into the egg mixture and continue to mix until light and aerated.

#### **STEP 06**

Lastly, whisk in melted dark chocolate and mix until smooth and well combined.

## **ASSEMBLY**

#### **STEP 01**

Cut lamington cake into 6cm squares.

#### **STEP 02**

Dip lamington in warm chocolate sauce and roll in shredded coconut.

#### **STEP 03**

Set lamingtons aside in the fridge to set.

**STEP 04**

Cut lamingtons in half and fill with chocolate buttercream using a star shape-piping nozzle.

*Baking times will vary depending on the oven.*

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