

FILLINGS & TOPPINGS

LAM-KOTE MIX

Mauri Lam-Kote Mix delivers a rich cocoa flavour that is perfectly absorbed into the lamington for easy coating.

BASIC RECIPE

| INGREDIENTS | WEIGHT (KG OR L) |
|----------------|-------------------------------------------------------------------------------------------------------------------------|
| Mauri Lam-Kote | 1.000kg |
| Water | 1.000L (*If a less thick mixture is required, water level may be increased by up to 100mls per 1.000kg of Lam-Kote.) |

METHOD

STEP 1

Add Mauri Lam-Kote mix to boiling water.

STEP 2

Mix on low speed using the whisk for approximately 1 minute, or until all lumps have dispersed and mixture is smooth.

STEP 3

Allow mixture to cool. Dip sponge or cake product into mixture.

STEP 4

Drain the dipped product.

STEP 5

Tumble the dipped product in coconut, coating all sides evenly.

SUGGESTED HANDLING PROCEDURE

Under laboratory conditions we have found a mixture dipping temperature of approximately 40°C-45°C quite appropriate. You may wish to trial this dipping temperature.

Note: By varying the Lam-Kote mixture dipping temperature and/or water addition level, absorption rate of Lam-Kote mixture may be varied slightly.