



Lam-Kote Mix

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

INGREDIENTS

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

1. Step 1

Add Mauri Lam-Kote mix to boiling water.

2. Step 2

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

3. Step 3

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

4. Step 4

Drain the dipped product.



5. Step 5

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

6. 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.