

CAKE, SPONGE & MUFFIN, SWEET GOODS

DOUBLE CHOCOLATE LAMINGTON

Our chocolatey twist to the traditional Aussie lamington!

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

METHOD

LAMINGTON

STEP 1

Add Water, Eggs and NCF Utility Cake Mix in a bowl.

STEP 2

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

STEP 3

Mix for a further 5 minutes on high speed.

STEP 4

Mix for a further 5 minutes on medium speed.

STEP 5

Fold in by hand the Cocoa Powder and mix well to combine.

STEP 6

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

STEP 7

Bake at approximately 175°C for 25 minutes.

CHOCOLATE DIPPING SAUCE

STEP 1

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

CHOCOLATE BUTTERCREAM

STEP 1

Boil the Water, Glucose and Sugar together and cook syrup to 120°C (soft ball stage).

STEP 2

Blend Egg Yolks in a mixing bowl on medium speed.

STEP 3

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 4

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

STEP 5

Fold the Softened Butter into the egg mixture and continue to mix until light and aerated.

STEP 6

Lastly, whisk in Melted Dark Chocolate and mix until smooth and well combined.

ASSEMBLY

STEP 1

Cut lamington cake into 6cm squares.

STEP 2

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

STEP 3

Set lamingtons aside in the fridge to set.

STEP 4

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

**Yield: 50 individual lamingtons.*

These instructions may vary depending on manufacturer's premises and equipment used.

Baking times will vary depending on the oven.