

DONUT, PANCAKE & SCONE, SWEET GOODS

JAM & CREAM LAMINGTON

Try our spin on a traditional Aussie favourite with our Jam and Cream Lamington recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
Donut	
YRD Donut Mix	2.000kg
Mauri Compressed Yeast	0.100kg
or Instant Dry Yeast*	0.040kg
Water (We recommend 48-50% water on premix weight).	0.960 - 0.980kg
*If using Mauri Instant Dry Yeast, add an extra 0.060kg water to the mix.	
Shiny Dark Chocolate Glaze	
Water	0.250kg
Thickened Cream	0.150kg
Cocoa Powder	0.100kg
Castor Sugar	0.250kg
Dark Chocolate	0.200kg
Dessicated Coconut	0.200kg
Basic Raspberry Jam	
Frozen Raspberries	0.500kg
Castor Sugar	0.400kg
Whipped Cream	0.700kg

METHOD

DONUT METHOD

STEP 1

Place the water, YRD Donut Mix and then yeast into a mixer fitted with a dough hook.

STEP 2

Mix on low speed for 1 minute. Scrape down.

STEP 3

Mix on high speed for 10-12 minutes or until dough reaches peak development.

STEP 4

Aim for finished dough temperature of 27-30°C.

STEP 5

Rest for 5 minutes before processing/sheeting.

STEP 6

Sheet out the dough to approximately 10mm thickness. Ensure to shake down the dough to reduce tension in the dough, relax the dough, as this will reduce shrinkage.

STEP 7

Cut donuts as required and place into proofer.
Please note: the dough is soft and fairly sticky to touch.

STEP 8

We used a 9cm cutter and proofed for 23 minutes.

SHINY DARK CHOCOLATE GLAZE METHOD

STEP 1

Combine the water and the cream and bring to the boil.

STEP 2

Blend in cocoa powder and sugar then continue to heat, while stirring, until temperature reaches 106°C.

STEP 3

Remove from heat and pour over the chopped dark chocolate and mix until smooth.

STEP 4

Reserve mixture in fridge until required.

STEP 5

Warm desired quantity of chocolate glaze to body temperature of 37°C.

STEP 6

Dip the donut into the glaze by submerging 1/3 of the donut, then place on a tray with glazed side up.

STEP 7

Decorate top of glazed donut with sprinkling of dessicated coconut.

BASIC RASPBERRY JAM METHOD

STEP 1

Place raspberries into a saucepan and bring to the boil.

STEP 2

Add the sugar and continue boiling the mixture for a further 5 minutes stirring constantly.

STEP 3

Remove mixture from heat and store in containers in the fridge until required.

These instructions may vary depending on manufacturer's premises and equipment used. Serve immediately or store in the fridge below 5°C for up to 24 hours.