

CAKE, SPONGE & MUFFIN, SWEET GOODS

SALTED CARAMEL LAMINGTON

Salted caramel lamingtons are a celebration of flavours that feature the classic elements of a lamington but with the addition of rich and luxurious salted caramel buttercream, taking this traditional Australian treat to a whole new level of flavour and indulgence!

INGREDIENTS



INGREDIENTS	WEIGHT (KG OR L)
SPONGE CAKE	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
LAMINGTON CHOCOLATE COATING	
Mauri Lam-Kote	0.500kg
Boiling Water	0.500kg
SALTED CARAMEL	
Caster Sugar	0.400kg
Butter cubbed, room temperature	0.180kg
Thickened Cream	0.240kg
Salt	0.010kg
CARAMEL BUTTERCREAM	
Butter (room temperature)	0.600kg
Icing Sugar	1.000kg
Thickened Cream	0.100kg
Salted Caramel (see recipe)	0.100kg

METHOD

SPONGE CAKE

STEP 1

Combine all ingredients in a bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.



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Baking better together



STEP 3

Whisk on high speed for 8 minutes.

STEP 4

Whisk on low speed for 1 minute.

STEP 5

Deposit into a paper lined baking tin.

STEP 6

Bake at 190°C until baked through.

STEP 7

Transfer to wire rack to cool. Cut into squares.

LAMINGTON CHOCOLATE COATING

STEP 1

Combine Mauri Lam-Kote and boiling water in a bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute or until mixture is smooth.

STEP 3

Allow mixture to cool slightly (warm but not set) before dipping.

SALTED CARAMEL

STEP 1

Heat sugar in a heavy duty saucepan, over medium heat. Constantly stir until sugar has melted.

STEP 2

Add in butter, stirring to combine. Caution, caramel will splutter.

STEP 3

Slowly add the cream, while stirring constantly. Once combined, leave to boil for 1 minute.

STEP 4

Remove from heat and stir in salt.

STEP 5

Allow to cool before using.

CARAMEL BUTTERCREAM



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



STEP 1

Place butter into a bowl.

STEP 2

Using a paddle, blend on high speed, until butter is light and pale in colour.

STEP 3

Add the icing sugar and blend on low speed for 2 minutes.

STEP 4

Add cream & salted caramel, blend on high speed until the mixture is light.

ASSEMBLY

STEP 1

Cut the slab into lamington squares.

STEP 2

Dip the lamington squares into the warm chocolate coating mixture, draining off any excess on a drip wire rack.

STEP 3

Cut the lamington in half. Using a piping bag, pipe caramel buttercream between the top and bottom layers of sponge and sandwich together.

STEP 4

Pipe some buttercream on top of lamington. Decorate as desired.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Arana Silky Sponge Mix, Product Code: 102058