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CAKE, SPONGE & MUFFIN, SWEET GOODS

# STRAWBERRY BUTTERCREAM LAMINGTON WREATH

Celebrate the season with a Strawberry Buttercream Lamington Wreath—a festive creation of fluffy sponge cake dipped in rich chocolate and shredded coconut, topped with luscious strawberry buttercream and arranged in a charming wreath shape.

## INGREDIENTS



### INGREDIENTS

#### CAKE

Classic Arana Silky Sponge Mix

Egg

Water

#### LAMINGTON CHOCOLATE COATING

Mauri Lam- Kote

Boiling Water

Dessicated Coconut to coat

#### STRAWBERRY SYRUP

Frozen/Fresh Strawberries

Caster Sugar

Vanilla Paste

#### BUTTERCREAM

Butter (room temperature)

Icing Sugar

Thickened Cream

#### GARNISH

Fresh Strawberries

### WEIGHT

1.000kg

0.400kg

0.400kg

0.500kg

0.500kg

500g

100g

4g

0.600kg

1.000kg

0.100kg



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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.



## METHOD

### CAKE

#### STEP 1

Combine all ingredients in a bowl.

#### STEP 2

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

#### 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 a wire rack to cool. Cut into rectangles (approx 4x10cm).

### 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.

### LAMINGTON FINGERS



### STEP 1

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

### STEP 2

Roll lamingtons into dessicated coconut until completely coated.

## STRAWBERRY SYRUP

### STEP 1

Place strawberries and sugar in a large saucepan over medium heat.

### STEP 2

Cook, crushing strawberries with a wooden spoon for 10 minutes or until sugar dissolved.

### STEP 3

Bring to boil. Reduce heat to medium low.

### STEP 4

Simmer for 10 minutes or until mixture is syrupy.

## STRAWBERRY BUTTERCREAM

### 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 and blend on high speed until the mixture is light.

### STEP 5



Add strawberry syrup as desired to the buttercream. Fold through to create a ripple effect.

## ASSEMBLY

### STEP 1

Carefully spoon buttercream into a large snap-lock bag. Snip 2cm off one corner.

### STEP 2

Pipe a ring shape on a flat serving plate to form the base. This ring will secure the lamingtons to the plate.

### STEP 3

Pipe a little buttercream onto 1 face of 1 lamington. Place lamington on its side on cream ring to start assembling the wreath. Pipe a little cream onto 1 face of the next lamington. Place in front of lamington on plate and sandwich together. Repeat process with remaining lamingtons and cream mixture to form the wreath.

### STEP 4

Decorate the wreath with some whole, halved, diced strawberries. Spoon over the strawberry syrup as desired.

Product Code: 102058 Product Name: Classic Arana Silky Sponge Mix 15kg  
Product Code: 16580 Product Name: Mauri Lam- Kote Mix 15kg  
Finished Product Shelf Life: Best eaten fresh on day made. Store at refrigerated temperature.