

Miele

Lamingtons

By Miele

3 hours

Preparation time

1 hour

Cooking time

20

Serves



INGREDIENTS

Sponge

160g unsalted butter, softened
160g caster sugar
3 eggs
1 tsp vanilla extract
Salt flakes, pinch
250g self-raising flour, sifted
125ml buttermilk

Mixed berry conserve

250g strawberries, hulled, cut in half
250g raspberries
250g blackcurrants, stalks removed
250g redcurrants or blueberries
1 vanilla pod, cut in half, seeds scraped
1 lemon juice and zest
1kg jam sugar

Chocolate glaze

270ml thickened cream
320g caster sugar
100g Dutch cocoa powder
250ml water

METHOD

Mixed berry conserve

1. Place clean jars and lids, upside down, into a perforated steam container and sterilise in the steam oven on 100°C for 15 minutes.
2. In a large stainless steel mixing bowl, combine the fruit, vanilla seeds, lemon zest and juice.
3. Add a third of the sugar and gently pulse using a stick blender.
4. Once some of the juice and syrup has formed, add the remaining sugar and continue to pulse. Blend the berries to the level of consistency you prefer your conserve.
5. Place into a large pot on high heat, induction setting 7, and bring to the boil.
6. Once the mixture has reached boiling point, remove from heat.
7. Remove sterilised jars from the steam oven and carefully fill the jars, leaving a small space at the top.
8. Gently secure the jars with the lids and place into a perforated steam container and Steam at 100°C for 20 minutes. Leave the door closed and the jam resting in the steam oven for an additional 20 minutes.
9. The jars will seal tightly during the cooking process.
10. Leave to cool at room temperature.

Sponge

1. Preheat oven on Conventional at 180°C.
2. Grease and baking paper line the base and sides of a 30x20cm lamington tin.
3. In a freestanding mixer with paddle attachment, combine butter, sugar and vanilla on medium speed until lightly and fluffy.
4. Add one egg at a time, beating for 1-2 minutes after each addition.
5. In a separate bowl, triple sift flour. Gently fold one third of flour into the egg mixture, followed by a third of the buttermilk.
6. Alternate remaining flour and buttermilk, beginning and ending with flour until combined. Do not over work mixture.
7. Spread mixture into a lined tin and place into the oven on shelf position 2. Bake for 25 minutes until golden brown.
8. Remove from the oven and cool at room temperature.

Assembly

1. Once the sponge is cold, remove from the tin and trim the top to level if required. Cut the sponge in half lengthways to create to 1.5cm sponge layers.
2. Spread one sponge evenly with jam and sandwich with the other sponge.
3. Cut sponges into approximately 5 x 5cm squares. Place sponges into the freezer until ready to glaze.

Chocolate glaze

1. In a medium saucepan, combine all ingredients. Whisk on high heat, Induction setting 8 and bring to the boil.
2. Once boiled reduce to a simmer, Induction setting 2 for 2-3 minutes or until glaze has slightly thickened.
3. Remove from heat, pour into a chilled bowl and cool until thickened for dipping.

Topping

1. Combine mixed coconut in a large bowl. Sprinkle some coconut to cover the base of a paper lined baking tray.
2. Using two forks drop a sponge sandwich into chocolate glaze and rotate until covered on all sides.
3. Gently remove from glaze, allowing excess to drip off before sprinkling liberally with coconut. Place onto coconut-lined tray.
4. Repeat with remaining sponge, adding additional coconut to the bowl as required. Refrigerate for 30 minutes before serving.

Hints and tips

- Sponge, glaze and lamingtons can be frozen for up to 1 month.
- Mixed berry conserve can be stored at room temperature for up to 6 months prior to opening.
- Once opened, conserve can be stored in the refrigerator for 4-6 weeks.