



Lamingtons

By Miele

3 hours

Preparation time

1 hour

Cooking time

20 servings

Serves

INGREDIENTS

Mixed berry conserve

250 g strawberries, hulled,

cut in half

250 g raspberries

250 g blackcurrants, stalks

removed

250 g redcurrants or

blueberries

1 vanilla pod, cut in half,

seeds scraped

1 lemon zest and juice

1 kg jam sugar

Sponge

160 g unsalted butter,

softened

160 g caster sugar

1 tsp vanilla extract

3 eggs

250 g self-raising flour,

sifted

Salt flakes, pinch

125 ml buttermilk

Assembly

150 g mixed berry

conserve

Chocolate glaze

270 ml thickened cream

320 g caster sugar

100 g Dutch cocoa powder

250 ml 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 the flour and salt. 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 the 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 5 cm 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.