



CHOCOLATE LAMINGTON

INGREDIENTS

Group Base

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
BAKELS DAIRY BLEND	0.125	25.00
Total Weight:	1.250	

Group Ganache Coating

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.500	100.00
All Purpose Cream	0.250	50.00
Total Weight:	0.750	

Group Coating

Ingredient	KG	%
Desiccated Coconut	0.500	-
Total Weight:	0.500	

Yield: 48 pieces



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



OCCASION

Christmas



FINISHED PRODUCT

Cake

METHOD

How to do it:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 7 minutes on high speed.
2. Fold-in melted butter.
3. Deposit in standard Jelly Roll Pan.
4. Bake at 180°C.
5. Cool down.
6. Cut 6 by 8-inch sponge bars, or 48 pieces.
7. Dip into tempered ganache.
8. Coat with toasted desiccated coconut.
9. Chill.