



Lam-Kote Mix

Mauri Lam-Kote Mix delivers a rich cocoa flavour that is perfectly absorbed into the lamington for easy coating.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
Mauri Lam-Kote	1.000kg
Water	1.000L (*If a less thick mixture is required, water level may be increased by up to 100mls per 1.000kg of Lam-Kote.)

METHOD

1. Add Mauri Lam-Kote mix to boiling water.
2. Mix on low speed using the whisk for approximately 1 minute, or until all lumps have dispersed and mixture is smooth.
3. Allow mixture to cool. Dip sponge or cake product into mixture.
4. Drain the dipped product.
5. Tumble the dipped product in coconut, coating all sides evenly.
6. Under laboratory conditions we have found a mixture dipping temperature of approximately 40°C-45°C quite appropriate. You may wish to trial this dipping temperature.
Note: By varying the Lam-Kote mixture dipping temperature and/or water addition level, absorption rate of Lam-Kote mixture may be varied slightly.