



JAPPA LAMINGTON

A soft, fluffy lamington sponge coated in rich chocolate and layered with smooth, creamy, zesty citrus custard. Finished in coconut for a classic touch, it's sweet and nostalgic, with a subtle twist on tradition.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE	
Classic Arana Silky Sponge Mix	1.000kg
Egg	0.400kg
Water	0.400kg
ORANGE LAMINGTON DIP	
Mauri Lam-Kote Mix	0.500kg
Orange Juice	0.500kg
Desiccated Coconut (for coating)	
ORANGE CUSTARD	
Mauri RAP Instant Custard Mix	0.500kg
Cold Water	1.250kg
Orange Pulp	0.200kg
Orange Zest	0.0125kg
Note	
This recipe uses fresh oranges to utilise the juice, pulp and zest.	

PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg; 16581 RAP Instant Custard Mix 15kg; 16580 Mauri



Lam-Kote Mix 15kg

METHOD

SPONGE

1. Combine Classic Arana Silky Sponge Mix, egg and water in a bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape down.
3. Whisk on high speed for 8 minutes.
4. Whisk on slow speed for 1 minute.
5. Deposit into a paper-lined baking tin.
6. Bake at 200°C until baked through and lightly golden.
7. Transfer to wire racks to cool.

ORANGE LAMINGTON DIP

1. Bring the orange juice to the boil.
2. Add Mauri Lam-Kote Mix and whisk until the mixture is smooth.
3. Allow the mixture to cool slightly, but do not let it set.

ORANGE CUSTARD

1. Add the cold water and Mauri RAP Instant Custard Mix to a bowl.
2. Blend on low speed for 1 minute. Scrape down.
3. Using a whisk, mix on high speed for 5 minutes.
4. Return to slow speed and whisk in the orange pulp and zest.
5. Set aside.



Note: If orange pulp is not used, increase the orange zest to taste.

ASSEMBLY

1. Cut the sponge slab into squares.
2. Dip the lamington squares into the warm lamington dip, allowing any excess to drain on a wire rack.
3. Roll in desiccated coconut until completely coated.
4. Place in the refrigerator to set.
5. Once set, cut the lamingtons in half.
6. Pipe orange custard onto one half and sandwich together with the remaining half.