

## CHOCOLATE & RASPBERRY LAMINGTONS



### **Ingredients (yields 20 units):**

#### **Yellow Sponge Cake**

Cooking spray or butter for greasing cake pan

4 eggs room temperature

1 cup powdered sugar

1/4 tsp vanilla extract

1 cup all wheat flour

1 tsp salt

1 tsp baking powder

3 tbsp melted butter

#### **Raspberry Jam**

2 pints fresh raspberries

1 cup sugar

1/8 tsp allspice  
1/8 tsp cinnamon  
1/4 cup water  
1/8 tsp salt

### **Whipped Cream**

4 cups heavy cream  
1 tbsp powdered sugar  
1/8 tsp vanilla extract

### **Raspberry Jello**

1 package of raspberry jello  
1 cup hot water  
1 cup cold water

### **Chocolate Ganache**

1 cup bittersweet chocolate chips  
1 cup whole milk  
250 g package of unsweetened shredded coconut  
Fresh raspberries cut in half (optional)  
Mint leaves for garnishing (optional)

### **Preparation:**

1. For Yellow Sponge Cake, preheat oven to 180° C.
2. Grease surface of 20 x 20 cm square cake pan.
3. Line with parchment paper then grease surface again.
4. Whisk eggs until frothy then gradually add powdered sugar.

5. Add vanilla and continue whisking.
6. Continue to whisk until the ribbons of the batter falling off the whisk remain on the surface for a few seconds.
7. Sift flour, salt and baking powder and then delicately fold together with wet ingredients.
8. Fold in melted butter.
9. Carefully pour batter into cake pan.
10. Bake for 30 minutes until the top is golden brown and a toothpick inserted comes out dry.
11. Cool cake on a wire rack for 10 minutes before removing from cake pan and then let cool to room temperature.
12. Place in refrigerator uncovered for 30 minutes and this will help to achieve cleaner cuts.
13. Remove all outer crust from sponge cake and cut into 5 cm cubes.
14. Refrigerate for 30 minutes and this will help dry the sponge cake out, allowing it to absorb the chocolate and raspberry coating more effectively.
15. For Raspberry Jam, combine raspberries, sugar, allspice, cinnamon, water and salt into a heavy bottomed pot and simmer on low heat for approximately 30 minutes until thick and shiny.
16. Place a spoonful of jam on a chilled plate and run your finger through it.
17. If a clean path remains, the jam is the correct consistency.
18. Whipped cream, combine heavy cream, powdered sugar and vanilla into a pre chilled mixing bowl and whisk until you achieve stiff peaks.
19. Fill a piping bag with the whipped cream then refrigerate.
20. Raspberry Jello, whisk together raspberry jello powder and hot water without causing aeration.
21. Add cold water and whisk until thoroughly combined and when dipping your sponge cake, jello should be just above body temperature.
22. Chocolate Ganache, place a heat proof bowl over a pot of simmering water to create a bain Marie.
23. Combine bittersweet chocolate and milk in bowl.
24. Cover bowl with plastic wrap to help chocolate cook more efficiently.
25. After a few minutes stir together until emulsified.
26. For Assembly, setup 3 bowls for raspberry jello, chocolate ganache and unsweetened shredded coconut.

27. Dip each side of the sponge cake about 1/2 centimeter deep into raspberry jello or chocolate ganache until well coated.
28. Sprinkle each side with unsweetened shredded coconut.
29. Place cubes on a wire rack and refrigerate for 30 minutes so the coating can firm up.
30. Starting at the top edge of the sponge cake, slice halfway down at a diagonal to create an opening for the filling.
31. Smear the inside of the opening with a 1/2 teaspoon of raspberry jam.
32. Pipe in whipped cream.
33. Place a halved raspberry and sprig of mint on the whipped cream for garnish.
34. Plate and enjoy.

