

RECIPE: LAMINGTONS

BAKING

All-purpose flour, 5.58 oz.

Almond meal, 0.25 cup

Baking powder , 0.16 oz.

Sugar, 3.6 oz.

DAIRY

Whole milk, 2.67 fl oz.

Egg, 2 large

FRUITS

Lemon zest, 0.95 oz.

SPICES & SEASONINGS

Salt, 0.22 oz.

WINE

Sweet Wine (suggested: Innocent Bystander Moscato), 4 fl oz.

MISCELLANEOUS

Extra virgin olive oil (suggested brand: Cobram Fresh & Fruity or Lemon Twist), 0.75 oz.

GANACHE:

DAIRY

Heavy cream, 6.43 oz.

MISCELLANEOUS

Bittersweet chocolate, 8 oz.

Late Harvest wine, 1 tbsp. (optional)

Dried coconut, for coating