

# White chocolate and pistachio Lamingtons

*Menier*



**Prep time:**  
30 minutes

**Cook time:**  
30 minutes

**Makes:**  
Approx. 25 pcs

## Ingredients

### *For the sponge*

- 200g unsalted butter, at room temperature
- 200g golden caster sugar
- 3 large free-range eggs
- 240g plain flour
- 2 ½ tsp baking powder
- 60 ml milk

### *To dip and coat*

- 125g **MENIER** white chocolate, finely chopped
- 200ml double cream
- 2 tbsp pistachio crème
- 150g pistachios, finely chopped
- 125g desiccated coconut

## Method

### *To make the sponge:*

1. Preheat your oven to 160C fan / 180C / 350F. Line a 23 x 23 cm loose-bottomed square baking tin with parchment paper and set aside.
2. Begin by creaming your butter and sugar for 3-5 minutes until pale and soft, then add the eggs beating after each addition.
3. Sift the flour and baking powder into a bowl, then mix. Add the dry ingredients to your wet mixture and stir until just combined. Add the milk and continue beating until you have a smooth batter.
4. Pour into your prepared tin and bake for 30-35 minutes, until golden on top and a skewer comes out of the centre clean.
5. Remove from the oven and leave to cool in the tin for 10 minutes, before transferring to a wire rack to cool completely.
6. Once cooled, peel off your parchment paper then cut the sponge into 4 x 4cm cubes. Space them out on a wire rack and place in the fridge to firm up.

### *To make the dip & coating:*

7. Place the **MENIER** white chocolate in a medium-sized heatproof bowl and set aside.
8. Mix your chopped pistachios and desiccated coconut in a small bowl.
9. In a small saucepan, warm the double cream and pistachio crème until you see steam rising. You want to catch it before it boils.

## Ingredients

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## Method

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10. Remove from the heat, and immediately pour over the white chocolate. Leaving for 20 seconds or so, before whisking vigorously until all the chocolate has melted.
11. Use your fingers to dip the cold sponge cubes into the pistachio chocolate mixture, letting any excess drip off before rolling in the pistachio and coconut until all sides are covered.
12. Place on a wire rack set on top of a baking tray to allow any excess to drip off into the tray.
13. Put the lamingtons back in the fridge for 30 minutes to set before serving at room temperature.

*Notes:* best eaten on day of making. Will keep for up to 3-5 days in the fridge stored in an airtight container.