Mango Lamington Roll

Ingredients

3 eggs

100g caster sugar

100g self-raising flour

1-tablespoon cornflour

Desiccated coconut, to sprinkle

250ml thickened cream

1 tablespoon icing sugar

90g mango jam (cooked from frozen mangoes)

100g shredded coconut

CHOCOLATE ICING

230g icing sugar

50g cocoa powder

20g butter

80ml milk

Method

1. Preheat oven to 200°C. Line a 25x30cm Swiss roll pan with baking paper, allowing the sides to overhang.

2. Use an electric mixer to whisk eggs until thick and pale.

3. Add sugar, 1 tablespoon at a time, and continue whisking until sugar dissolves. Sift flour and cornflour over egg mixture and gently fold until just combined. Pour into prepared pan; smooth surface.

4. Bake for 10 minutes or until sponge is dry to the touch. Place a sheet of baking paper on a clean surface; sprinkle with a little desiccated coconut.

5. Turn hot cake out onto paper. Remove lining; gently roll up sponge from one short end. Roll in a clean tea towel and set aside to cool completely.

6. Use an electric mixer to whisk the cream and icing sugar mixture together until firm peaks form.

7. Unwrap the sponge and spread evenly with jam. Top with the cream, leaving a 3cm border. Re-roll sponge, using the paper as a guide, to enclose the filling. Place on a wire rack over an oven tray.

8. To make the chocolate icing, combine the icing sugar, cocoa powder, butter and milk in a heatproof bowl. Place over a saucepan half-filled with simmering water and stir for 3-4 minutes or until icing is smooth and runny. Remove from heat and carefully spoon evenly over the sponge roll.

9. Place the coconut on a large tray. Roll the sponge into the coconut to coat. Set aside for 30 minutes to set. Cut into slices to serve.

10. Alternately, cut out 3cm rounds from the sponge, top the bottom layer with jam and cream and coat with chocolate icing and shredded coconut.

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