

5. Laskomky 2024

Laskomky

About 15 PCS

Ingredients:

Caramel whipped cream:

1 cup of brown sugar (or granulated sugar)

½ cup of cold water

1 ½ cups of heavy whipping cream

1 TSP of cream of tartar

Laskomky batter:

3 egg whites – **room temperature**

1 TBSP + 1 ¼ cups of confectioners' sugar

¾ cup of dried grated coconut *

*You can use regular dried grated coconut or fine Macaroon coconut.

Optional chocolate drizzle:

½ cup of chocolate chips

2 TBSP of butter

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Whisk Attachment or Hand Mixer

2 Medium Size Baking Sheets with Silicone Mat

Silicone Spatula

Optional: Bowl Scraper

Small offset icing spatula

Laskomky mold *

Small saucepan

Whisk

Pastry bag with pastry tips

Small bowl for microwave

Small pastry bag

* Laskomky could be purchased on amazon.com. I would recommend this one: https://www.amazon.com/gp/product/B08WJ353ND/ref=ppx_yo_dt_b_search_asin_title?ie=UTF8&psc=1 but optionally you can also use mold for mini laskomky: https://www.amazon.com/gp/product/B08YZC3GFQ/ref=ppx_yo_dt_b_search_asin_title?ie=UTF8&psc=1

Directions:

1. **Caramel cream - base:**

1.1. Place a small saucepan on medium-high heat and add:

1 cup of brown sugar

½ cup of cold water

And briefly stir.

1.2. Cook, stirring occasionally, until the water evaporates and the sugar turns into caramel (about 2 minutes, in some cases longer).

Note:

- Caramel is typical for its thick consistency, resembling thick caramel syrup.
- Caramel may start foaming when formed.

1.3. Remove it from the stove (but leave it in the pot) and let it slightly cool, occasionally stirring with a spatula, for about 1 minute.

1.4. Meanwhile, place into a measuring pitcher (or glass or ceramic mixing bowl):

¾ cup of the whipping cream (half of the total amount)

Place into the microwave to preheat to warm.

1.5. Thoroughly stir the warm whipping cream into the caramel **using a whisk** until fully combined.

1.6. Then, pour the caramel with cream into a mixing bowl and leave it on the countertop to partially cool.

1.7. Then place it into the refrigerator to let it fully cool to be used for later steps.

Tip:

This step can be significantly expedited using a freezer instead of the refrigerator. If you choose to do so, make sure to monitor it to prevent freezing – it only needs to reach a refrigerator temperature, which is about 33 – 40°F.

Important:

Before you use the caramel base in later steps, it must have the same temperature as the fridge in order to perform as expected.

2. **Preheat the oven to 250° F (preferably to the convection program if your oven has one).**

Noted:

- If your oven doesn't support temperatures as low as 250°F, set it to the lowest possible temperature available.
- If you are not using a convection program, make sure not to bake more than 2 baking sheets at the same time.

3. **Laskomky meringue batter:**

- 3.1. Place into a kitchen mixer bowl:

3 egg whites – room temperature

1 TBSP of confectioners' sugar (part of the total amount).

Whisk on medium speed to get more air into the egg whites and to make the egg whites foamy (about 2 - 3 minutes).

- 3.2. Add:

1 ¼ cups of confectioners' sugar (the rest of the total amount)

Increase the speed to high and whisk until done – medium peaks are formed (about 4 - 10 minutes).

Note:

If your egg whites were taken directly from the fridge (they aren't room temperature), this step can take 20 minutes or even significantly longer!

- 3.3. Remove the mixing bowl from the mixer and add:

¾ cup of dried grated coconut

And gently but thoroughly hand stir using a spatula until all are evenly combined.

4. **Form laskomky:**

- 4.1. Place laskomky mold on the baking sheet with silicone mat.

- 4.2. While holding the mold with one hand (to prevent motion), scoop part of the meringue batter on the top of the mold.

- 4.3. Using a spatula, spread the meringue on top of the mold, paying special attention to ensure that the meringue fills all the compartments.
- 4.4. Then, using an offset spatula, bowl scraper, or silicone spatula, remove the excess meringue while paying special attention to leaving meringue in the compartments.
- 4.5. Then, carefully remove the mold by peeling it up.

Notes:

- This requires a bit of practice, and a gentle shake may help.
- Don't worry if the meringue appears slightly distressed on the side or begins to leak slightly – it should fix itself during the baking process.

- 4.6. Scrap the excess meringue from the mold and repeat the step with the remaining meringue until you use it all.

5. **Baking & cooling:**

- 5.1. Bake in a preheated oven until fully baked- laskomky holds its shape (usually about 30 min. but no more than 45 min.)

Note:

Rotate the baking sheets in the middle.

- 5.2. After baking, let it cool before further manipulation.

6. **Caramel cream - finish:**

Important:

Make sure that your caramel base and extra cream both reach refrigerator temperature (between 33 – 40°F). If not, return to the refrigerator until the temperature is reached. Failure to do so may result in difficulties whipping the cream.

- 6.1. Place into a kitchen mixer with a whisk attachment:

$\frac{3}{4}$ **cup** of cream (remaining amount)

Whisk on a high speed until almost done – the liquid turns almost to a whipped cream (about 2 - 4 minutes).

- 6.2. Add:

1 TSP of cream of tartar

Cooled caramel whipped cream base (prepared in step 1)

Whisk at high speed until the caramel whipped cream base is fully incorporated and the cream is done - medium to stiff peaks are formed (usually about 30 seconds to 1 minute, but it may take longer).

- 6.3. Fill a pastry bag for the next step (you can optionally use a disher or spoon if you do not want to use a pastry bag).

Important:

- Use the cream soon after preparation because it will start to harden thanks to the cream of tartar.
- The best is to use an open star tip.

7. **Assemble:**

Note:

Work one-by-one

- 7.1. Pipe out a generous amount of caramel cream on one laskomky.

Notes:

- Try to stay slightly off the edge – the cream will get there when pressed with the other laskomky.
- After closing (and pressuring the pastry cream with another laskomky), the cream layer should be about ½” or a little more.

- 7.2. Cover with another laskomka and gently press.

- 7.3. Repeat with all remaining until you use all.

- 7.4. Place in the refrigerator to let cool and for the cream to harden (the cream will harden thanks to the cream of tartar).

8. **Optional chocolate drizzle:**

- 8.1. Right after you put the laskomky to harden in the refrigerator, start preparing the optional chocolate drizzle by placing it into a small microwaveable mixing bowl:

½ **cup** of chocolate chips
2 **TBSP** of butter

Then, place it into the microwave until it partially melts.

- 8.2. Remove from the microwave and stir with a whisk until all ingredients are fully incorporated.

Note:

If needed, return back to the microwave for a few extra seconds.

- 8.3. Then, place the melted chocolate with butter in a small pastry bag.
- 8.4. Remove the laskomky from the refrigerator (the cream doesn't need to be fully hardened yet), cut off the tip of the pastry bag, and drizzle it over all the laskomky.

Tip:

The best is to use a motion that crosses all the laskomky to have nice straight lines.

- 8.5. Then, place it back in the refrigerator to allow the chocolate to harden.

9. **Resting, serving & storing:**

- 9.1. For the best results, let it cool in the refrigerator until the cream fully hardens, which usually takes about one hour, but the best results come if refrigerated overnight.
- 9.2. Best served with coffee or hot cocoa - remove from the refrigerator right before serving.
- 9.3. Store in the refrigerator for up to 1 week.

Bonus recipe

It will be part of the class, but it's up to you whether you decide to prepare it as well:

Bublanina (Bubble Cake)

12 servings

Ingredient:

2 sticks (½ LB) of butter - soft (room temperature)

4 eggs (room temperature)

1 ½ cups of granulated sugar

1 TBSP of baking powder

1 TSP of vanilla extract

1 cup of milk

3 cups of all-purpose flour

2 cups of fruit of your choice *

Juice from 1 lemon

* I like to use a combination of strawberries, blueberries, raspberries, and blackberries, but this can be great with plums or peaches, or cherries.

Greasing form:

1 TSP of oil (any kind will work)

2 TBSP of all-purpose flour – adjust if needed

Final touch:

Powdered Sugar

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Whisk Attachment or Hand Mixer

Optionally: Lemon Squeezer

Silicone Spatula

Baking Dish or Roast Pan or Medium Chafer Pan (with High Rims at least 3")

Directions:

1. **Set oven to 320°F and grease and flour your baking dish.**

2. **The batter:**

2.1. Place into a kitchen mixer with a whisk attachment:

2 sticks of butter - soft

4 eggs

1 ½ cups of granulated sugar

Whisk on high speed until all ingredients nicely combine and turn together into a creamy texture (about 3 - 5 minutes).

2.2. Add:

1 TBSP of baking powder

1 TSP of vanilla extract

Process on high speed until fully incorporated for about 2 minutes.

2.3. Add:

1 cup of milk

3 cups of all-purpose flour

Juice from 1 lemon

Process on medium speed until fully combined (about 2 minutes).

3. **Assembly:**

3.1. Gently pour and distribute the batter in a baking dish using a silicone spatula.

3.2. Place the fruit of your choice on top of the batter after the fruit is prepared.

Tip:

When using strawberries and other fruit of the same size, it is best to cut into smaller pieces so they don't "sink through" (additionally, a slice of strawberry also adds a nice visual effect on the top of the cake).

4. **Bake:**

- 4.1. Bake in a preheated oven until fully baked (about 50 - 60 minutes, it may take a little longer if you bake more than one thing at a time in your oven).
- 4.2. Test with a toothpick.
- 4.3. Let it cool fully before further manipulation and serving.

5. **Serving:**

- 5.1. After fully cooled, leave it in the pan and cut it into approximately 12 even pieces (or adjust to your preference).

Note:

This will make it very easy to scoop each piece out for serving. If you grease and flour your baking dish well, you can also flip the bublanina out before cutting.

- 5.2. Serve with a gentle touch of powdered sugar.

Tip:

If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer, and use a spatula to mix it back in. Then, continue processing.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

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- provide health and dietary advice to readers
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