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Supporting Kindest Family Services. Click here



RayWhite

Two Dedicated
Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCs)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalized in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment
Loyalty & Gift Card

\$1,000 as a personal
thank you from us.

It's on the house!



Not such a predictable pudding after all, each of these mousses is a little different from the next one – sometimes it's the texture and with others a surprise flavour. Only the Chocolate and Lemongrass Mousse will take more than 25 minutes to prepare and at the most they will take 6 hours to set.

EGGLESS HILARY METH'S

Chill for a minimum of 2 hours. Serves 4-6

- 200g (7oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces
- 400ml (14fl oz) coconut milk, tinned
- 2 gelatine leaves
- 2 level tablespoons icing sugar
- 2 teaspoons vanilla extract

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Gently heat the coconut milk, add the gelatine leaves and stir until they have dissolved. Sift the icing sugar and add to the coconut milk, stirring to dissolve. Finally, add the vanilla essence and the melted chocolate and whisk together. Dust with cocoa and decorate with roasted coffee beans, coconut flakes or toasted pine nuts.

LIGHT AND DARK

Chill for a minimum of 1 hour. Serves 6

- 200g (7oz) dark chocolate,
minimum 60% cocoa solids, finely chopped
- 50ml (2fl oz) full-cream milk
- 2 large egg yolks
- 1/2 teaspoon vanilla extract
- 4 large egg whites
- 40g (1 1/2 oz) caster sugar


Melt the chocolate and the milk in a heatproof bowl suspended over a saucepan of barely simmering water. Stir together and then set aside to cool slightly. Stir the egg yolks into the chocolate until well blended, then stir in the vanilla extract. Whisk the egg whites until soft peaks form. Add the sugar gradually and continue to whisk until stiff and glossy. Stir a ladleful of egg whites into the chocolate mixture to lighten it, then gently fold in the rest of the egg whites. Transfer the mixture into your chosen container and chill for at least an hour.

HINT: Always use eggs at room temperature. Do not overwhisk egg whites and remember to use a clean bowl. Use the melted chocolate while it is still warm to the touch. Do not allow the melted chocolate and egg yolk mixture to cool down too much, otherwise it will be difficult to mix in the egg whites.

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. 

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