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RayWhite

Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (5%)*
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised 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



SCRUMMY CHOCOLATE SWIRL SHORTBREAD

Preparation time: 20 minutes
Cooking time: 25 minutes
Use: baking tray
Makes: 14

SHORTBREAD 1

- 150g (5oz) plain flour
- 1/2 teaspoon salt
- 50g (2oz) caster sugar
- 125g (4 1/2 oz) unsalted butter or vegan margarine

SHORTBREAD 2

- 125g (4 1/2 oz) plain flour
- 25g (1oz) cocoa powder
- 1/2 teaspoon salt
- 50g (2oz) caster sugar
- 125g (4 1/2 oz) unsalted butter or vegan margarine
- 100g (3 1/2 oz) dark chocolate, minimum 60% cocoa solids, or milk chocolate, preferably 34% cocoa solids, chopped into pieces

Preheat the oven to 150°C/300°F/gas mark 2.

To make the first shortbread, sift together the flour, salt and sugar. Rub in the butter until the mixture

combines. Knead lightly, then place the dough in the fridge for 30 minutes before rolling out.

Follow the same step for the second shortbread, but include the cocoa with the flour.

Roll out both doughs on a lightly floured surface into equal-sized rectangles about 1cm (1/2in) thick. Place the plain shortbread on a sheet of greaseproof paper, place the chocolate shortbread on top of the plain one and then put the bigger pieces of chocolate onto the middle of the shortbread and scatter the smaller shards over the rest of the surface.

Carefully roll the shortbread like a Swiss roll, as tightly as possible, using the greaseproof paper to support it. (Don't worry if it breaks or the chocolate pokes through.) Once rolled, pinch both ends together to prevent the chocolate falling out, then using both hands, squeeze until it is 22cm long.

Using a very sharp knife slice the roll into 1cm (1/2in) slices. Lay well spaced on to a baking tray lined with baking parchment. Bake for 25 minutes, or until the plain shortbread has darkened slightly to a light golden colour. Cool on a wire rack.



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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 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 growing recipe database

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