



Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (15%)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our industry contribution
- Personalised insights into 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 based 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!



JO'S CHOCOLATE PECAN PIE

Preparation time: 35 minutes plus 25 minutes chilling

Cooking time: 1 hour 25 minutes

Use: 28cm (11in) loose-based tart tin

Serves 8-10

PASTRY

275g (10oz) plain flour

75g (3oz) icing sugar

150g (5oz) unsalted butter, cold

2 large egg yolks

FILLING

275g (10oz) dark chocolate, minimum 60% cocoa solids, broken into pieces

200g (7oz) shelled pecans, chopped

3 large eggs, beaten

225g (8oz) light soft brown sugar

250ml (9fl oz) evaporated milk

1 teaspoon vanilla extract

50g (2oz) unsalted butter, melted

To make the pastry, sift together the flour and icing sugar and cut the butter into cubes.

Place in a food-processor and mix together, adding the egg yolks at the end to form a dough.

Carefully roll out the pastry. You will need quite a lot of flour on your board and rolling pin as it sticks easily. The pastry needs to be very thin. Lift it carefully into the tart tin by rolling it up on the rolling pin, then slowly unroll it over the tin, press into the base and sides and trim away the excess, but allow a little extra as the pastry will shrink slightly. Chill in the fridge for about 30 minutes. Preheat the oven to 180°C / 350°F / gas mark 4.

Bake the pastry case blind by using parchment or greaseproof paper and baking beans for about 15 minutes.

Remove the beans and paper and return the pastry to the oven for a further 10 minutes or until it has developed a very light colour. Remove from the oven and set aside while you make the filling. Reduce the oven temperature to 160°C / 325°F / gas mark 3.

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Mix together all the remaining ingredients for the filling, then stir in the melted chocolate. Spoon into the pastry case and return it to the oven for about 1 hour. Watch the pastry carefully and if necessary cover with foil to prevent it burning.

HINT: Any dried beans or pulses can be used for blind baking – red, kidney, black, corn or rice – all they are doing is putting weight on the pastry so that it doesn't rise during baking.

Once cooled, they can be used again and again.



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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