



kai collective

Supporting Kindest Family Services. Click here

CHOCOLATE NOUGAT

MOUSSE

Chilling time: 6 hours
Serves: 6

295g (10 1/2 oz) Toblerone, broken into pieces, reserving one piece for decoration

6 tablespoons boiling water

275ml (10fl oz) crème fraîche

2 egg whites

Place the chocolate and the boiling water in a heatproof bowl suspended over a saucepan of barely simmering water and allow the chocolate to melt slowly. Remove from the heat, cool until it thickens and then fold in the crème fraîche. Whisk the egg whites until stiff peaks form and fold into the mixture. Chill in the fridge for at least 6 hours.



RayWhite

Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCN)
- 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

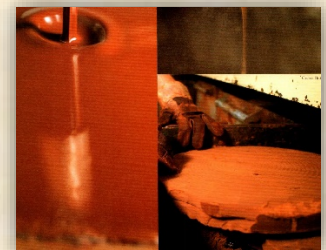
All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment Loyalty & Gift Card

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

It's on the house!



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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 +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.



Email: jas.sergeant@raywhite.com Phone: 021 184 2626