

Courtesy of The Red Cross – Please Donate



Strawberry & Cream Fingers

1 pack Unibic Sponge Fingers 250g
 300ml cream, whipped
 Strawberry Jam
 250g fresh strawberries, sliced
 Sifted icing sugar for garnish

1. Lightly spread the inside of one Sponge Finger with strawberry jam.
 2. Fill a piping bag with the whipped cream and fit with a star nozzle. Pipe the fresh cream along the top of the jam and then top the cream with sliced strawberries and place another Sponge Finger on top.
 3. Repeat with remaining Sponge Fingers, cream and strawberries. Just prior to serving, arrange the Sponge Fingers on a decorative serving platter and dust with icing sugar.
- Note: Strawberries can be replaced with mixed berries, kiwi fruit or apricots.

For more delicious recipes, visit www.unibic.com



Unibic Sponge Fingers are a delicious, low fat biscuit that make a great snack. They are also a versatile ingredient when making desserts, cakes and slices.



Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (T&Cs)
- 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

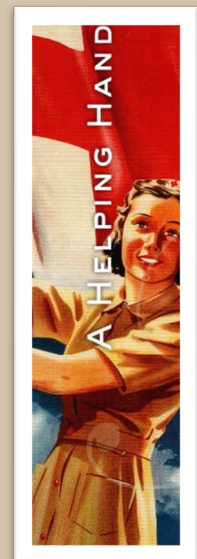
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**Team Commitment
 Loyalty & Gift Card**

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

It's on the house!



Team Commitment

RayWhite

**Two Dedicated
 Salespersons Every Listing**

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

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 selected recipe

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