



Newsletter

Issue 33

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Christmas goodies available from the office



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SOLD

Wodonga



SOLD

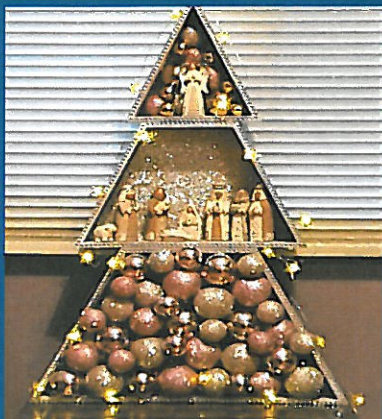
Lavington



SOLD

Lavington

Xmas Decoration Ideas from K-Mart!

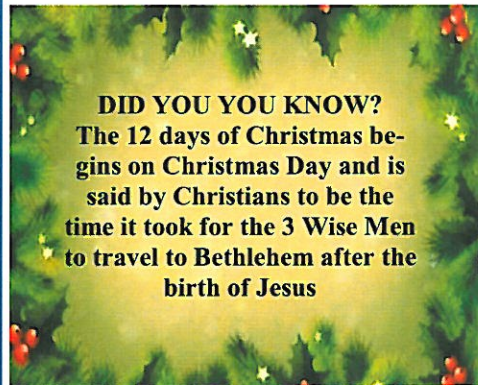


XMAS-NEW YEAR OPENING HOURS

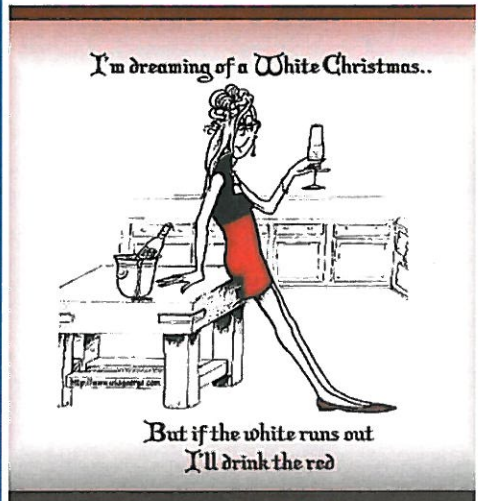


Closed 22nd Dec to 26th Dec
Open 27th Dec & 28th Dec
Closed 29th Dec to 30th Dec
Open 31st December
Closed 1st January

Open 2nd January & onwards
for normal business
LANDLORDS PLEASE NOTE
THAT END OF MONTH WILL
BE SPLIT BETWEEN THURS
20TH DEC & THURS 3 JAN

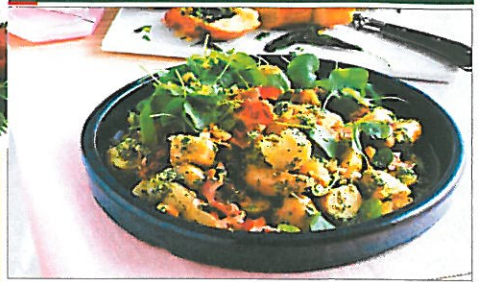


DID YOU YOU KNOW?
The 12 days of Christmas begins on Christmas Day and is said by Christians to be the time it took for the 3 Wise Men to travel to Bethlehem after the birth of Jesus



Nigel, Melissa & Elaine

Potato Salad with Macadamia & Dill Pesto



1kg kipfler potatoes, scrubbed
1/3 cup (80ml) extra virgin olive oil
1 cup (70g) sourdough breadcrumbs
Finely grated zest of 1 lemon
6 slices round pancetta
2 cups watercress, leaves picked

Macadamia and dill pesto

1/2 cup (75g) toasted macadamias
1 bunch dill, fronds picked
1 bunch flat-leaf parsley, leaves picked
1/3 cup (25g) finely grated parmesan

Finely grated zest and juice of 1 lemon
1/2 cup (125ml) extra virgin olive oil
1 garlic clove, crushed

For the macadamia and dill pesto, whiz all ingredients in a food processor. Season and chill.

Place potatoes in a saucepan and cover with cold water. Bring to the boil. Reduce heat to medium-low and cook for 15 minutes or until tender. Drain and refresh. Cut into large pieces and place in a bowl.

Heat oil in a frypan over medium heat. Add breadcrumbs and cook, stirring, for 8 minutes or until crisp. Remove from heat. Add lemon zest and freshly ground black pepper. Place pancetta in a non-stick frypan over medium heat and cook, turning once, for 6-7 minutes or until crisp. Cool, then roughly crumble.

Add pesto to potato and toss to coat. Transfer to a serving bowl and scatter with breadcrumbs, pancetta and watercress.

