

Newsletter

ISSUE 29

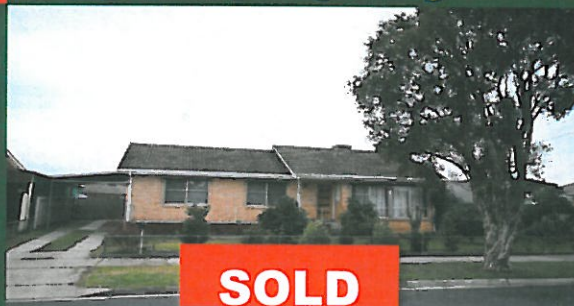
March 2018



Fancy one of these **signs** on your property ?



Albury



Wodonga



Lavington



Lavington

Nigel Horne
REAL ESTATE

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DON'T FORGET

Every **6 months**: replace smoke alarm batteries.
Every **2 years**: have gas heaters serviced & checked for Carbon Dioxide leaks.
Every **4 years**: reapply for swimming pool compliance certification before it's due.
Every **7 to 10 years**: replace smoke alarms because they have a definite life-span.

THINGS TO DO



One of only two publicly operated ferries still crossing the Murray between New South Wales and Victoria, the Wymah Ferry is a quaint novelty for visitors but a money saving lifeline for locals who would face an 85 kilometre drive downstream or 120 kilometres upstream if the crossing was not available.

The Wymah Ferry operates 7 days a week 6 AM to 9 PM September to April and 7 AM to 8 PM May to August. There are no services on the first Wednesday of the month between 9 AM and midday. The service is free and the present vessel is capable of carrying 3 cars but is not suitable for caravans. Crossing time is 6 minutes.

**FOR SALE - 1,876m2
\$210,000**



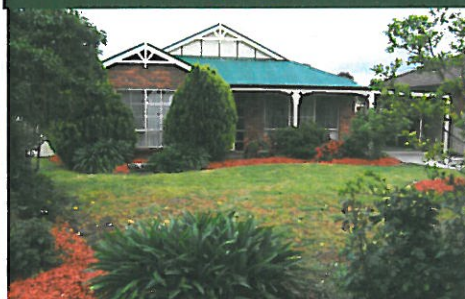
PUBLIC HOLIDAYS

We are **closing for Easter** (Fri 30 March to Mon 2 Apr), and **Anzac Day** (Wed 25 Apr)

DID YOU KNOW ?

The Easter Bunny is a folkloric figure and symbol of Easter, depicted as a rabbit bringing Easter eggs. Originating among German Lutherans, the "Easter Hare" originally played the role of a judge, evaluating whether children were good or disobedient in behavior at the start of the season of Eastertide.

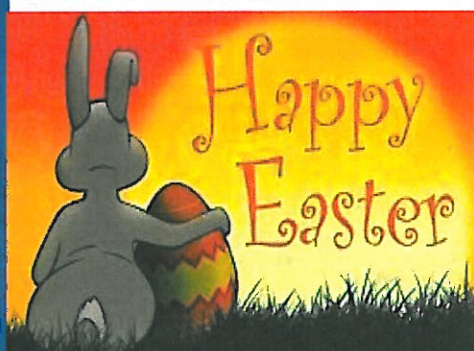
Examples of recently Leased properties



Wodonga \$285 per wk



Thurgoona \$370 per wk



Nigel



Melissa



Elaine

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3 Ingredient White Choc Cheesecake



Preheat oven to 130°C. Place 250g white chocolate in a baking dish. Roast for 10 minutes, then remove and stir. Return to oven and roast, stirring every 5 minutes, for 25 minutes or until dark golden and caramelised. (Don't worry if chocolate seizes as it will come back together in the next step)

Transfer roasted chocolate to a heatproof bowl set over a saucepan of simmering water (don't let bowl touch water), stirring for 3-4 minutes until smooth. Remove from heat, cool slightly.

Increase oven to 150°C. Grease and line the base and sides of two 18cm springform cake pans with baking paper.

Add 250g cream cheese to caramelised chocolate and stir well to combine. Then add the egg yolks and mix to combine. Using an electric mixer, beat eggwhites to stiff peaks. Working in 3 batches, fold eggwhites into the chocolate mixture. Divide mixture between prepared cake pans and bake for 1 hour 30 minutes or until cake springs back in the centre when pressed lightly. Cool in pans for 20 minutes, then transfer cakes in pans to the fridge to cool completely (cake will sink a little while cooling)

To make the icing, melt 300g white chocolate in a heatproof bowl set over a saucepan of gently simmering water (don't let bowl touch water). Transfer to an electric mixer and add remaining 500g cream cheese. Beat on medium speed for 8 minutes or until smooth and glossy. Release cakes from pans and place one cake layer on a cake stand, then spread 1/2 cup cream cheese icing over the top. Top with second cake layer and using a palette knife, spread remaining icing over the top and sides of the cake. Refrigerate until ready to serve.

To make chocolate shards, line two baking trays with baking paper. Roast 100g white chocolate in a baking dish following the roasting process in step 1.

Meanwhile, melt remaining 50g white chocolate in a heatproof bowl set over a saucepan of simmering water (don't let bowl touch water), stirring until melted and smooth. Using a palette knife, spread roasted chocolate over the piece of baking paper on one tray, and spread melted chocolate over the piece of baking paper on the remaining tray. Roll up sheets of baking paper from the long edge and place both trays in the freezer for 30 minutes to harden. Remove from freezer, unroll and carefully transfer shards to fridge until ready to serve.

Decorate cake with roasted chocolate and white chocolate shards to serve.

See online video at :-
www.delicious.com.au