

Newsletter

ISSUE 57

31 Nov 2022



*Wishing you a
Merry Christmas
& a
Safe & Healthy
2023*

NH Nigel Horne
RE REAL ESTATE

Rentals & Sales since 1995

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December statements will be done on Thursday 22nd December and Thursday 5th January

CHRISTMAS OFFICE HOURS

Closed on Friday 23rd December, & re-open on Wednesday 28th December.

NEW YEAR OFFICE HOURS

Closed from Saturday 31st December, and re-open on Tuesday 3rd January.

LANDLORDS After so much heavy rain in the last few months there have been roof leaks and damage due to clogged gutters. This weather is forecast until March 2023. To avoid unnecessary costs please contact us to arrange roof inspections and to have gutters cleaned. Please also consider Landlords Insurance: a small initial outlay can save a lot of money in the future, and it's a safeguard when unforeseen events happen.

EXCELLENT & PROFESSIONAL

The whole process was so easy on our part. Nigel always follows up with calls or emails, lots of details and answer to our questions. We really felt like he was on our side. Negotiating prices, finding buyers, and generating said interest as well. We wouldn't think of dealing with anyone else.



Ben & Casey Cann

[NHRE]



Nigel

Elaine

Melissa

MUFFIN TIN GRATIN POTATOES



100 g Western Star Spreadable Original Soft

4 garlic cloves, crushed

2 fresh thyme sprigs

½ cup (125 ml) Western Star Thickened Cream

2 kg medium white skinned potatoes

½ cup finely grated parmesan cheese

Salt, to taste

Pepper, to taste

METHOD

Preheat oven to 200°C / 180°C fan-forced. Using 15 g of the Spreadable, lightly grease a 12 -hole 1/3 cup-capacity non-stick muffin pan.

Heat remaining Spreadable in a small saucepan over medium heat. Cook garlic and thyme, stirring, for 2 minutes or until fragrant. Add cream. Bring to the boil. Remove from heat. Season. Set aside to allow flavours to infuse.

Meanwhile, using a mandolin or v-slicer, cut potatoes into very thin slices. Transfer to a bowl. Strain cream mixture over potatoes. Discard solids left in the strainer. Add cheese. Season with salt and pepper to taste. Toss to coat.

Divide the potatoes between holes of prepared pan (see Notes). Spoon over remaining cream mixture. Cover with baking paper and foil. Place on a large baking tray. Bake for 30 minutes. Remove the foil and baking paper. Bake for a further 20-25 minutes or until golden and potatoes are tender.

Stand gratins in pan for 10 minutes to allow them to firm up. Run a sharp knife around each stack and remove from pan.