

Celebrate the **joy** of CHRISTMAS WITH US!

Thank You to Our Loyal Customers

We extend our heartfelt gratitude for your continued support throughout the year. Wishing you a joyful **CHRISTMAS** and a prosperous **NEW YEAR!**

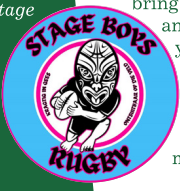
MKE
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SWEET & HEARTFELT

"To everyone who supports us from the audience or behind the scene, the stage boys wish you a warm and wonderful Christmas. Thank you for cheering us on all year."

From the Stage boys: May this festive season bring you peace, hope and all the magic your heart can hold. May your Christmas be full of love, rest and beautiful moments.



THANK YOU

for your continued support this year.

Your business is greatly appreciated, and we look forward to serving you again in 2026.

The South Cape Forum Team.

KVR VEILINGS



Dankie aan al ons lojale kliënte vir getroue ondersteuning in 2025.

VOORSPOED EN VREUGDE VIR 2026.

info@kvrveilings.co.za
Kantoor: 028 713 4003

jfs
JF SMIT
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GESEËNDE Kersfees

EN 'N VOORSPOEDIGE NUWE JAAR

JF SMIT PROKUREURS ING BEDANK U VIR U ONDERSTEUNING EN WENS ALLE KLIËNTE EN VRIENDE 'N GESEËNDE FEESGETY EN 'N VOORSPOEDIGE 2026 TOE.

TEL: 028 754 2314

VAN RIEBEECKSTRAAT 16
STILBAAI

JOHAN, IZAK, MARINA,
ELMICH & JACORENE

Ons wens al ons kliënte 'n geseënde Kersfees en voorspoedige nuwe jaar toe!



HOFMEYR & SEUN

Prokureurs | Aktebesorgers | Notarisse | Boedelbereders

KVR TRAILERS

Dankie vir almal se positiewe ondersteuning gedurende 2025. Voorspoed aan almal vir 2026.

info@kvrveilings.co.za
Kantoor: 028 713 4003
Cell: 084 581 0781

THE Christmas Season

is the perfect time to say, it was a pleasure working with you.

THANK YOU FROM THE CLASSIFIEDS TEAM.

LOCAL RATES & DEADLINE

RATE INCREASE EFFECTIVE 1-3-2025

DEADLINE for: Bookings | Payments | Alterations
TUESDAY 12:00 To avoid disappointment of your advertisement not appearing on the date you wish, please book early.

RATES Classifieds advertising is strictly **CASH**.
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OUR ROUTES

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- Beaufort West
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4520156276 | CC 19611820/23
george@stcouriers.co.za

Suid-Kaap South Cape
FORUM

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SCAN
ME

Riversdal, Albertinia, Heidelberg,
Mosselbaai, Stilbaai, Jongensfontein,
Gouritsmond, Swellendam.

WWW.SUIDKAAPFORUM.COM



Online CHRISTMAS DESSERTS



The Classifieds Team would love for you to try our favourite recipes. Simply scan here.



Are you going to try one or more of these recipes? We'd love to see the results! Send us a picture of your version and a little story - if you dare to share.

We will publish it.

E-mail to

lia@groupeditors.co.za



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Eerste en Finale Likwidasië- en Distribusierekening in die bestorwe boedel van wyle:

NEVILLE HUBERT TWILLEY

Identiteitsnommer : 550613 5119 08 0, getroud buite gemeenskap van goedere, wie woonagtig was te Bessielaan 89, STILBAAI, Provinsie Wes-Kaap.

Datum van afsterwe : 26 Julie 2023

Boedelnommer : 17621/2023

Geliewe kennis te neem dat bogenoemde Rekening vir 'n periode van **21 dae**, vanaf datum van publikasie hiervan, ter insae sal lê te die kantore van die Riversdal Landdroshof en die Meester van die Hooggeregshof, KAAPSTAD. Enige persoon wat beswaar het teen die Rekening, word versoek om sodanige beswaar binne voormelde periode by die Meesterskantoor in te dien, en indien geen beswaar ingedien word nie, sal die Eksekuteur oorgaan tot betaling kragtens die Rekening.

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Van Riebeeckstraat 16
Stilbaai Wes, 6674
Tel Nr 028 754 2314
Verw : JS4089

BOEDELKENNISGEWING

Eerste en Finale Likwidasië- en Distribusierekening in die gesamentlike boedel van die bogenoemde oordelede wie woonagtig was te Fisantekraal, STILBAAI, Provinsie Wes-Kaap.

In die gesamentlike boedel van wyle:

JOHANNES PETRUS ALBERTUS BEETGE

Gebore: 28 MEI 1951
Identiteitsnommer: 510528 5097 087
Datum van afsterwe: 3 JULIE 2025

Boedelnommer: 19464/2025

En eggenote:

CHARMAINE BEETGE

Gebore: 23 SEPTEMBER 1954
Identiteitsnommer: 540923 0153 080
Datum van afsterwe: 7 JULIE 2025

Boedelnommer: 19465/2025

Geliewe kennis te neem dat bogenoemde Rekening vir 'n periode van **21 dae**, vanaf datum van publikasie hiervan, ter insae sal lê te die kantore van die Riversdal Landdroshof en die Meester van die Hooggeregshof, KAAPSTAD. Enige persoon wat beswaar het teen die Rekening, word versoek om sodanige beswaar binne voormelde periode by die Meesterskantoor in te dien, en indien geen beswaar ingedien word nie, sal die Eksekuteur oorgaan tot betaling kragtens die Rekening.

JF SMIT PROKUREURS Ingelyf

Van Riebeeckstraat 16
Stilbaai Wes, 6674
Tel Nr 028 754 2314
Verw : JS4131

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Eerste en Finale Likwidasië- en Distribusierekening in die bestorwe boedel van wyle:

AUGUST HERMANN CARL BORCHARDT

Identiteitsnommer : 391110 5022 086, getroud buite gemeenskap van goedere, wie woonagtig was te Oosterlaan 38, STILBAAI, Provinsie Wes-Kaap.

Datum van afsterwe : 5 Augustus 2025

Boedelnommer : 20934/2025

Geliewe kennis te neem dat bogenoemde Rekening vir 'n periode van **21 dae**, vanaf datum van publikasie hiervan, ter insae sal lê te die kantore van die Riversdal Landdroshof en die Meester van die Hooggeregshof, KAAPSTAD. Enige persoon wat beswaar het teen die Rekening, word versoek om sodanige beswaar binne voormelde periode by die Meesterskantoor in te dien, en indien geen beswaar ingedien word nie, sal die Eksekuteur oorgaan tot betaling kragtens die Rekening.

JF SMIT PROKUREURS Ingelyf

Van Riebeeckstraat 16
Stilbaai Wes, 6674
Tel Nr 028 754 2314
Verw : JS4151

King Classic Sudoku

	2	6		7	4		1	
	3		8	1	2			
7	1	5		3				4
		1	2		7		3	
6				5	3	1		
3		2		4	6		9	
2		4			1		5	8
9				2				
			4	6	5	3		

Difficulty: ★★ 9/23

King Classic Sudoku

		6	8				5	
	7							
1	3			4		7		
		3	9			8		
	2							
	8		6		5	9		
		7	2			6		
	5	8					9	2
					4		7	5

Difficulty: ★★★ 9/26

SUDOKU

Fill in all the squares in the grid so that each row, column and each of the 3x3 squares contains all the digits from 1-9.

Not only must each number only appear once for each 3x3 square in each row and each column, it must also appear only once for each vertical column.

ANSWERS OF LAST WEEK

7	9	8	4	3	5	1	6	2
2	1	5	9	8	6	7	4	3
3	6	4	7	1	2	9	5	8
6	2	7	8	9	3	4	1	5
4	8	3	1	5	7	6	2	9
9	5	1	2	6	4	3	8	7
1	3	2	6	7	8	5	9	4
8	7	9	5	4	1	2	3	6
5	4	6	3	2	9	8	7	1

Difficulty: ★★ 9/16

6	8	7	9	1	4	3	5	2
4	2	9	6	5	3	1	8	7
5	3	1	2	8	7	9	6	4
9	6	5	4	3	2	7	1	8
2	7	8	5	9	1	4	3	6
3	1	4	7	6	8	2	9	5
7	9	3	8	2	5	6	4	1
1	5	2	3	4	6	8	7	9
8	4	6	1	7	9	5	2	3

Difficulty: ★★★★★ 9/19



WE'RE HIRING:
MULTI-SKILLED MECHANIC/ BOILERMAKER – ALBERTINIA

We are looking for a hands-on, experienced Mechanic to join our stone and gravel operation in Albertinia, Western Cape. This is a full-time, non-supervisory role focused on keeping all machinery and plants in top working condition.

Responsibilities

- Maintain and repair crushing & screening plants
- Service and repair excavators, dump trucks, loaders
- Diagnose and fix mechanical, electrical, and hydraulic faults
- Perform welding/boilermaker work when required
- Work independently and ensure machinery remains safe and reliable

Requirements

- Male, 30–50 years old
- Physically fit, reliable, hardworking
- Valid driver's licence
- 5+ years hands-on experience in mining or heavy equipment maintenance
- Strong mechanical, electrical, and boilermaking skills
- Able to work independently without supervision

Apply Now
Email your CV to mariaan@vsvgroup.co.za
For more info, contact 082 533 9637



BADISA STILBAAI
(Gesamentlike bedieningsaksie van die NGK(Wes- en Suid Kaap) en VGKSA (Kaapland))

Besik oor 'n vakante pos vir 'n:

GEMEENSKAPSONTWIKKELINGSWERKER
(Kontrakpos)

POSVEREISTES:

- Matriek / Graad 12
- Kennis en vaardigheid in Projekbestuur
- Goeie vaardighede in die ontwikkeling van Gemeenskapsgebaseerde Programme
- Vaardigheid in Verslagskrywing en Administrasie
- Vermoë om onafhanklik en in 'n span te werk
- Rekenaarvaardigheid
- Geldige bestuurderslisensie kode 08 (NB)

Opleiding in Gemeenskapsontwikkeling word aanbeveel.

DIENSAANVAARDING:
1 Februarie 2026 of so spoedig moontlik
Sluitingsdatum vir aansoek: 9 Januarie 2026

Alle aansoeke (Aansoekbrief, CV en bewyse van kwalifikasie) moet gerig word aan:

Die Voorsitter van die Beheerraad: Badisa Stilbaai,
Melkboomstraat 14, Stilbaai, 6674 of
badisastilbaai1@gmail.com

Rig enige navrae aan 028-7542203 of 0823525861



BREED-OLIFANTS
CATCHMENT MANAGEMENT AGENCY

CALL FOR PROPOSALS FOR FUNDING FOR WATER RELATED COMMUNITY DEVELOPMENT PROJECTS



BREED-OLIFANTS
CATCHMENT MANAGEMENT AGENCY

Are you a registered Non-Governmental Organisation or Non-Profit Organisation, involved in **Water Related Community Development** Projects?

The Breede-Olifants Catchment Management Agency (BOCMA) is inviting you to apply for funding. For your application to be considered, it should consist of:

- Application letter.
- Completed application form; and
- Relevant supporting documentation.

Information and application forms are available at all the local libraries, on the BOCMA website: www.breedegouritzcma.co.za, and at the offices of the BOCMA at Cnr. Mountain Mill & East Lake Roads, Worcester or 101 York Street, George.

PLEASE NOTE:

- No applications outside of the previous Breede-Gouritz Water Management Area will be considered.
- The BOCMA's Grant Policy *does not provide for stipends/salaries/wages*. Any application requesting stipends, salaries or wages will not be considered.
- Only **WATER RELATED COMMUNITY DEVELOPMENT PROJECTS** will be considered.
- The Grant Policy makes provision for financial assistance up to the amount of R200 000 per project per year.

For any further enquiries please contact Ms E van Rooyen at 023 346 8000.

Closing date for applications: **30 JANUARY 2026.**

Please submit applications to the following addresses:

The Breede-Olifants Catchment Management Agency
Attention: Mr Jan van Staden
Private Bag X3055
Worcester
6849

OR Hand deliver to Cnr. Mountain Mill & East Lake Roads, Worcester

OR Hand deliver to 101 York Street, George

OR Email to info@bocma.co.za



JONCK & CO.
ATTORNEYS

FORM JJJ
LOST OR DESTROYED DEED

Notice is hereby given in terms of regulation 68 of the Deeds Registries Act, 1937, of the intention to apply for the issue of a certified copy of Deed of Transfer No. T39656/2005 passed by NATIONAL HOUSING FINANCE CORPORATION LIMITED, a corporation established in terms of Act No. 107 of 1997, in favour of NOMALETHU GLORIA NYAKATHI with Identity Number: 730818 0483 08 3, Unmarried, in respect of certain ERF 1673 (A PORTION OF 8335) TYOLORA, in the Municipality and Division of George, Western Cape Province, which has been lost or destroyed.

All interested persons having objection to the issue of such copy are hereby required to lodge the same in writing with the Registrar of Deeds: Western Cape at Cape Town, the Information Desk, 4th floor, 2 Riebeeck Street, Foreshore, Cape Town within two weeks from the date of publication of this notice.

Dated at GEORGE this 8th day of DECEMBER 2025.

Applicant:
Jonck & Co Attorneys Inc.

Address: 16 St. John's Street, George, 6529
E-mail address: friedel@joncklaw.co.za
Contact number: 044 873 3539



JONCK & CO.
ATTORNEYS

VORM JJJ
VERLORE OF VERNIETIGDE TITELBEWYS

Hiermee word kennis gegee dat kragtens die bepalings van regulasie 68 van die Registrasie van Aktes Wet, 1937, dat die voorneme is om aansoek te doen om 'n gesertifiseerde afskrif van Akte van Transport ST6269/2021 gepasseer deur KENRIC INVESTMENTS PROPRIETARY LIMITED, Registrasienuommer 1959/003104/07 ten gunste van CATHARINA JOHANNA HOFFMAN, Identiteitsnommer 570430 0044 08 0, Ongetroud, ten aansien van sekere:

'n Eenheid bestaande uit

(a) Deel Nr. 30 soos aangetoon en vollediger beskryf op Deelplan Nr. SS61/2010 in die skema bekend as BLUE MOUNTAIN CARENET HAVEN ten opsigte van die grond en gebou of geboue geleë te GEORGE, in die Munisipaliteit en Afdeling George, Provinsie Wes-Kaap, van welke deel die vloeroppervlakte, volgens genoemde deelplan, 28 (Ag ten Twintig) vierkante meter groot is; en

(b) 'n onverdeelde aandeel in die gemeenskaplike eiendom in die skema, aan genoemde deel toegedeel ooreenkomstig die deelnemingskwota soos op genoemde deelplan aangeteken.

wat verlore geraak het of vernietig is.

Alle persone wat teen die uitreiking van sodanige afskrif beswaar het, word hierby versoek om dit skriftelik in te dien by die Registrateur van Aktes te Wes Kaap, Kaapstad, Inligtingstoonbank, 4de Vloer, Riebeeckstraat 2, Foreshore, Kaapstad, binne twee weke na datum van publikasie van hierdie kennisgewing

Gedateer te GEORGE op hede die 3de dag van Desember 2025

Aansoeker:
JONCK & KIE PROKUREURS

Adres: 16 ST JOHNSSTRAAT, GEORGE
E-pos adres: friedel@joncklaw.co.za
Kontak nommer: 0448733539



HESSEQUA
Local Municipality

PROPOSED AMENDMENT OF HESSEQUA MUNICIPALITY BY-LAW MUNICIPAL CODE

In terms of the Constitution of the Republic of South Africa, the Municipality has executive powers and the right to administer local government matters.

The Municipality may thus draft policies and promulgate by-laws to administer its' powers efficiently.

During the Council Meeting held on 27 February 2019 Council confirmed their intention to review the following by-law:

Cemeteries and Crematoria By-law

The amended by-law are open for inspection and for comments on the municipal website, (www.hessequa.gov.za) and at the Municipal Offices and Libraries in Riversdale, Heidelberg, Albertinia, Slangrivier, Gouritsmond, Witsand and Still Bay.

Comments on the amended By-Law can be submitted from 12 December 2025 to 30 January 2026 to reach the Municipal Manager, P.O Box 29, Riversdale, 6670, or via e-mail: sarah@hessequa.gov.za not later than 30 January 2026 at 15h30.

In terms of section 21(4) of the Local Government: Municipal Systems Act, No. 32 of 2000, notice is hereby given that people who are unable to read or write are encouraged to visit the Municipal Offices during ordinary office hours, where they will be assisted by Legal Services personnel to formulate their written comments.

Further information can be obtained from Mrs Sarah Sanders at telephone number 028 713 7941 or by e-mail: sarah@hessequa.gov.za or Ms A Vries at telephone number 028 713 8078 or by e-mail: annalizev@hessequa.gov.za

MR A S A DE KLERK
MUNICIPAL MANAGER



HESSEQUA
Plaaslike Munisipaliteit

VOORGESTELDE WYSIGING VAN HESSEQUA MUNISIPALITEIT MUNISIPALE KODE

Die Munisipaliteit het uitvoerende gesag ten opsigte van die reg op administrasie van plaaslike regeringsaangeleenthede wat in die Grondwet van die Republiek van Suid Afrika aan hom opgedra is.

Die Munisipaliteit kan dus beleide opstel en verordeninge uitvaardig en administreer vir die doeltreffende administrasie van sy bevoegdhede.

Tydens die Raadsvergadering gehou op 27 Februarie 2019 het die Raad hul voorneme bevestig dat die volgende verordening se hersieningsproses in aanvang neem:

Begraafplase en Krematoria Verordening

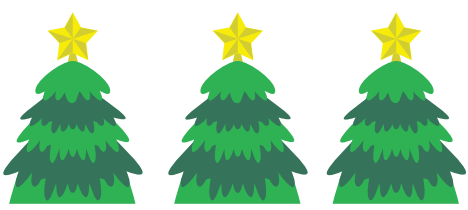
Die gewysigde verordening is op die munisipale webwerf, (www.hessequa.gov.za) en by al die Munisipale Kantore en Biblioteke in Riversdal, Heidelberg, Albertinia, Slangrivier, Gouritsmond, Witsand en Stilbaai ter insae, vir die lewering van enige kommentaar, vanaf 12 Desember 2025 tot 30 Januarie 2026 om die Munisipale Bestuurder, Posbus 29, Riversdal, 6670 of e-pos: sarah@hessequa.gov.za, nie later as 30 Januarie 2026 om 15h30 te bereik nie.

Ingevolge artikel 21(4) van die Wet op Plaaslike Regering: Wet op Munisipale Stelsels, No. 32 van 2000, word kennis hiermee gegee dat persone wat nie kan lees of skryf nie aangemoedig word om gedurende gewone kantoorure die Munisipale Kantore te besoek, waar daar ondersteuning gelewer sal word deur 'n Regsdienste personeel om die kommentaar skriftelik te formuleer.

Verdere inligting is by Mev S Sanders beskikbaar by telefoonnommer 028 713 7941 of e-pos: sarah@hessequa.gov.za en by Me. A Vries by telefoonnommer 028 713 8078 of e-pos: annalizev@hessequa.gov.za

MNR A S A DE KLERK
MUNISIPALE BESTUURDER

OR23512883_SA



CHRISTMAS WREATH PAVLOVA

Recipe

INGREDIENTS

- 4 large (5 ½ oz/160g) egg whites at room temperature
- 1 ¼ cups (10oz/282g) sugar
- 2 teaspoons cornflour (aka cornstarch)
- 1 teaspoon white vinegar
- 2 cups (16floz/454ml) double cream whipped
- 2 cups (10oz/300g) strawberries quartered
- 2 cups (10oz/300g) raspberries
- 1 cup (5oz/150g) blueberries
- ½ cup (2 ½oz/71g) pomegranate seeds
- Mint to decorate

INSTRUCTIONS

- Preheat the oven to 300°F (150°C). On a piece of parchment paper, roughly draw a 12-inch (30cm) circle. Turn it over and place it on a baking sheet.
- Using an electric stand mixer or hand mixer, whip egg whites in a clean bowl for 2 minutes on low speed until bubbles start to form.
- Turn the machine up to medium-high speed and continue whipping until the egg whites start to reach soft peaks, roughly 2-3 minutes.
- Slowly start to add the sugar 1 tablespoon at a time until it is all incorporated. You will see the egg whites double in volume and get shiny.
- Once all the sugar is incorporated, add cornflour and the vinegar. Continue mixing for 2 more minutes and then turn off the machine.
- Using a large spoon, dollop the meringue around the circle leaving a hole in the middle just like a Christmas wreath.
- Turn down the oven to 250°F (125°C) and bake the Pavlova for about one hour 15 minutes. After that time, turn off the oven but leave it in the oven to dry out for 3 hours (or overnight).

Blessings Lorraine



CRUSHED PINEAPPLE DESSERT

Recipe

INGREDIENTS

- 2 tin crushed pineapple
- 1 tin fresh cream
- 1 tin sour cream
- 1 tin condensed milk
- 1 flake

METHOD

Beat fresh cream till slightly thick
Add sour cream and beat
Add condensed milk and beat
Drain pineapple and add the pineapple to the cream mixture and mix well.

Pour into dish and sprinkle with flake, set in the fridge about 2 hours before serving.

Merry X-mas Boniswa



CHRISTMAS DESSERTS...

Enjoy! TEAM CLASSIFIEDS



HOT CHOCOLATE COOKIES

INGREDIENTS

- ¾ cup butter, softened
- ¾ cup sugar
- ¾ cup packed brown sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1/2 cup instant hot cocoa mix (about 3 packets)
- 3 tablespoons baking cocoa
- 1 teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup vanilla marshmallow bits (not miniature marshmallows)
- 1 cup semisweet chocolate chips

DIRECTIONS

Preheat oven to 190°. In a large bowl, cream butter and sugars until light and fluffy, 5-7



minutes. Beat in eggs and vanilla. In another bowl, whisk flour, cocoa mix, baking cocoa, salt, baking soda and baking powder; gradually beat into creamed mixture. Gently stir in marshmallow bits and chocolate chips.

Drop dough by tablespoonfuls 5 cm apart onto greased baking sheets. Bake until set, 10-12 minutes. Remove to wire racks to cool completely.

Enjoy! Love Lia



Are you going to try one or more of these recipes? We'd love to see the results! Send us a picture of your version and a little story - if you dare to share.

We will publish it.
E-mail to lia@groupereditors.co.za

SJOKOLADEKOEK

Resep

BESTANDELE

- 2 k meel
- 2 k suiker
- 6 eiers geskei
- 4 t bakpoeier
- ½ k kakaopoeier
- 5ml Vanielje geursel
- ¾ k olie
- ½ k melk
- ½ k warm water
- Knippie sout

METODE

Sif meel en kakao en 2 t bakpoeier saam. Voeg suiker, olie, melk en water by en dan die eiergele. Meng goed. Klop die eierwitte styf en voeg ander 2 t bakpoeier en knippie sout by. Vou liggies in die deeg.

Skep gelyke dele in voorbereide panne.

Plaas in oond en bak teen 180°C.

Wanneer jy die koek begin ruik, bak vir +- 25 min. Toets met mes, as die mes skoon uitkom is die



koek gaar. Plaas op afkoelrak en versier. Die kakao kan uitgelaat word en lemoen of pynappelgeursel kan gebruik word om dit af te wissel.



Lekker eet Susan

*“Christmas cookies and happy hearts,
this is how the holiday starts.”*



MARIE BISCUIT LOG

Recipe

INGREDIENTS

- 20 Marie biscuits
- 1 can Caramel Treat
- Dessicated coconut /crushed Peppermint Crisp

INSTRUCTIONS

- Cover every biscuit with a layer of caramel.
- Stack them together again.
- Roll the whole log in coconut or peppermint crisp
- Cover tightly with tinfoil
- Put in the freezer

Take it out half an hour before serving. Cut in slices diagonally.

Tip : For Xmas you can put red and green cherries on top too.

Merry X-mas LoAnel

CHOCOLATE TRIFLE

Recipe

INGREDIENTS

- Whipped cream
- Chocolate chip muffins
- Chocolate mousse
- Strawberries
- Aero Chocolate

METHOD:

In a big bowl, or wine glasses, layer ingredients:

- A layer of muffins broken up into pieces.
- Followed by a layer of chocolate mousse.
- Then add another layer of broken muffins.
- Followed by a layer of whip cream
- Then add a layer of strawberries topped with a layer of whipped cream.
- And another layer of muffins with a layer of mousse. (You can add as many layers as you'd want.)

Top it with a layer of strawberries, with a little whipped cream, and sprinkle the broken pieces of Aero chocolate over it.

Merry Christmas Sade



JOGURTTERT

Resep

4 MINUTE (MIKROGOLF JOGURTTERT)

BESTANDELE:

- 1 liter Volroom jogurt van jou keuse
- 1 blikkie (385g) kondensmelk
- 1 pakkie Tenniskoekies
- 5-6 eetlepels gesmelte botter (hang af van grootte van bak)

• OPSIONEEL: meng 10ml gelatien aangemaak met bietjie warm water en afgekoel by jou mengsel in net om te verseker hy stol perfek Regtig jou keuse.

METODE:

Krummel die koekies en meng met botter - druk vas onder in 'n bak. Meng die jogurt en kondensmelk (en gelatien indien jy dit wil gebruik). Gooi die mengsel op die koekies in die bak. Sit in mikrogolf vir 4 minute en siedaar! Haal die kaaskoek uit die mikrogolf en sit in die yskas totdat dit lekker koud is. Garneer met aarbeie / bessies van jou keuse (Garnering gaan verskil afhangende van jou soort jogurt. En geniet!

Geniet Marinda