

## *Ravensbourne Forest Chalets November 2011 e-newsletter*

### *Tempted by cooler mountain air for your Christmas getaway?*

How very exciting, it is less than seven weeks till Christmas day. This means that it is definitely time to stop for just a moment to think of how you are going to spend those lovely Christmas and New Year holiday breaks. It truly is a wonderful chance to get away from the coastal humidity, hustle and bustle of the crowds and to be able to stop and relax while enjoying those cooler mountain air nights here at Ravensbourne Forest Chalets, We have a great special offer at the end of this newsletter so take just a few seconds now to check this out. Santa even has some extra special surprises for all the 'very good' people who are enjoying the relaxation of the chalets for Christmas. He makes a very special stop here!

Last year we discovered this fabulous Christmas pudding recipe. It was quickly a favourite of the whole family. It is a gluten free pudding by Curtis Stone.

#### **Gluten Free Christmas Pudding**

2 ½ cups dried fruit salad mix, finely chopped

1 tbs orange zest

250 gr butter, at room temperature

4 eggs

1 cup almond meal

1 tsp ground cinnamon

½ cup sultanas

½ cup orange juice

1 cup brown sugar

2 cups gluten-free breadcrumbs

2 tsp xanthan gum

1 tsp ground nutmeg

1. Combine fruit salad mix, sultanas, zest and juice in a medium bowl. Cover and stand overnight.
2. Grease and line a 5cup pudding basin. Using electric beaters beat butter and sugar until pale and creamy. Add eggs one at a time, beating after each addition. Stir in dried fruit mixture, bread crumbs, almond meal, xanthan gum and spices. Spoon into prepared basin and cover with greased baking paper and foil. Tie around rim of the basin with kitchen string, securing tightly. Stand pudding on a trivet and place in a deep saucepan or stockpot. Fill with enough water to come half way up the sides.
3. Cover and cook for 4-4½ hours over medium heat, topping up water as needed.

Serve with custard. ENJOY.



## **Ravensbourne Spring Fair & Fun run.**

The first Ravensbourne Spring Fair & Fun Run is being held on Saturday 12 November, 2011 from 8.30am - 3.30pm (that is next Saturday) at the Ravensbourne Sporting Association Oval, Hampton-Esk Rd, Ravensbourne. Bring your family and join in the community fun in the country atmosphere. Raise funds are for RACQ Careflight and Ravensbourne Sporting Association. Novelty events for all ages include an avocado & wooden spoon race, old fashioned three-legged race and sack races plus a treasure hunt with a difference. There will be stalls, local produce, musical entertainment and children's craft activities. There are many fun run prizes to be won. For more information go to [www.ravensbourne-community.blogspot.com](http://www.ravensbourne-community.blogspot.com)

Either make a fun day out in the country or a great weekend break before the Christmas pressures are on top of you.



## **November/December special offer**

**Stay three nights or more** and receive two complementary half hour neck and shoulder massages (to help you relax and rejuvenate), a bottle of wine or champagne, flowers and chocolates in your deluxe spa chalet. Please mention this offer when booking.

	Queen Spa Chalet	King Spa Chalet
3 nights midweek	\$540	\$630
3 nights weekend	\$630	\$720

Subject to availability, valid till 31/12/11. School holidays are at weekend rates. This offer is not available from our website 'book now' button, you need to phone us to book.

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