

Merry Christmas & A Happy New Year!!

Well what a year it has been!

We want to say a big thank you to all of our community and tutors for adapting with us and keeping our online classes fun and moving! We look forward to seeing everyone in the Centre next year!

Email info@knh.org.au to chat to us today!



Term 1 Program 2021

You can find our program for Term 1, 2021 [here](#).

We have many exciting new classes starting next term! Face-to-face classes will resume, of course, dependant of restrictions.

Click [here](#) to send a course enquiry, telephone 9887 6226 during office hours, or

Email us at info@knh.org.au

COMMUNITY CALL OUT!

HAVE A SAFE &
WONDERFUL
CHRISTMAS AND NEW
YEAR EVERYONE!
SEE YOU IN 2021!



Our own Spoonville continues..



Keep creating and placing your own Spoon in our front garden until 28 January 2021.

Let's share some love and joy!

Cherry and watermelon salad with lime and mint syrup



INGREDIENTS

- 200g fresh cherries, halved, stones removed
- 1 small seedless watermelon
- 120g raspberries
- ¼ cup mint leaves

LIME AND MINT SYRUP

- ¼ cup (55g) caster sugar
- ¼ cup (60ml) lime juice
- 2 sprigs fresh mint
- ½ tsp vanilla bean paste
- ¼ cup (60ml) water

METHOD

To make syrup, combine sugar, lime juice, mint sprigs & vanilla in saucepan. Add water. Place over low heat & cook, stir until sugar dissolves. Increase heat to high. Bring to boil. Cook 2mins or until syrup thickens slightly. Add the cherries and stir to combine. Set aside for 30mins to cool & develop flavours. Use a large sharp knife to cut watermelon into 1cm-thick slices. Use 3cm and 6cm star-shaped pastry cutters to cut shapes. Arrange watermelon, raspberries & mint on a serving platter. Spoon over cherries & syrup. Serve immediately. ENJOY!

www.taste.com.au