

Astute Home Lending Pty Ltd

# Astute Review



## Christmas Reserve Bank Relief Is it time to fix your rate?

Hello

With Christmas rapidly sneaking up on us, it is great news that the Reserve Bank has decided to drop the Interest Rates by 25 basis points. **Now** is the time to consider whether or not to fix your home loan. Our fixed rates have recently been **dramatically reduced** and we have some very competitive fixed rates on offer so it may be worth your time to give our customer service team a call today.



## Telephone Numbers & Christmas Office Hours.

Over the Christmas/New Year period our office will be open and operating from 8.30am—5.00pm (QLD). We will be closed from 12pm on Friday the 23rd of December but will be open again on Wednesday 28th. Normal business hours of 8am until 5pm will recommence on Tuesday 3rd of January, 2012

Customer service can be contacted on Phone: **1800 101 368**, Fax: **1800 101 838**, e-mail [customerservice@astutehomelending.com.au](mailto:customerservice@astutehomelending.com.au).

Should you need to contact us outside these hours, please send your e-mail and our customer service team will contact you the following business day.



## Christmas Cheer

A desert idea for Christmas day with the Australian Christmas in mind  
**Christmas Pudding Ice Cream**



### Ingredients (serves 7)

150g mixed dried fruit  
80ml (1/3 cup) brandy  
40ml (2 tbs) dark rum  
1 orange, zested, juiced  
500ml (2 cups) thin cream  
250ml (1 cup) milk  
1 vanilla bean, split  
1 cinnamon stick  
6 egg yolks  
1/2 cup caster sugar  
300ml thickened cream, lightly whipped  
1/2 tsp mixed spice  
Silver dragees\* and crystallised rose petals\*, to serve

### Method

Place the dried fruit, brandy, rum, orange zest and juice in a bowl and set aside overnight to macerate.  
The next day, place thin cream, milk, vanilla bean and cinnamon stick in a saucepan over medium-low heat until just simmering. Remove from heat and set aside for five minutes to infuse.  
Meanwhile, place the egg yolks and sugar in a bowl and whisk until pale and thick. Strain the hot cream mixture over the egg yolks and whisk to combine. Clean pan and return mixture to low heat until it thickens and coats the back of a spoon. Transfer to a shal-

*We wish all our valued clients a very safe and Happy Christmas and New Year*