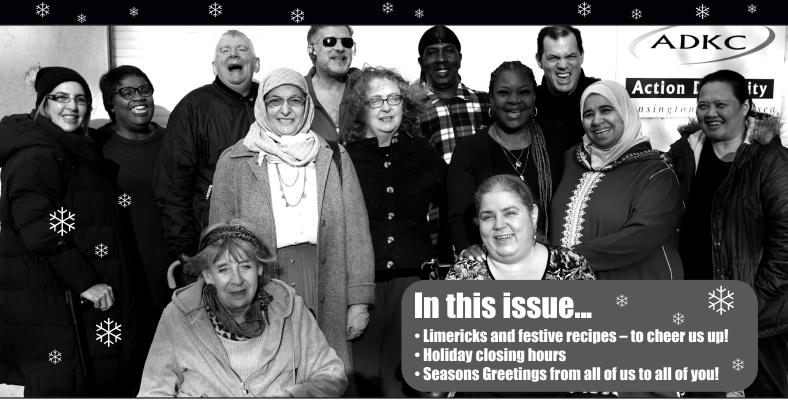
NEWSflash December

ADKC

Action Disability

The Voice of Disabled People in Kensington & Chelsea



Jean's Festive Recipes.. ** Chocolate mincemeat Truffles



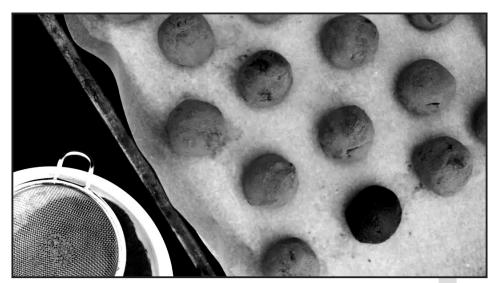


Preparation time 15 minutes plus chilling in the fridge. Makes 24 truffles.

You will need:
A small carton of double cream
25g finely chopped, 70
percent dark chocolate
2 tablespoons of mincemeat
2 level tablespoon of chocolate powder.

Method

Place the cream in a saucepan slowly bring to the boil then remove from the heat. Stir the chocolate into the cream until it has melted then transfer the mixture to a bowl. Add the mincemeat and mix well. then place in the fridge and chill until firm.



Place the chocolate powder on a plate. Remove the mixture from the fridge. Take a teaspoon of chocolate mixture and roll it in the chocolate powder to form into a small ball. Place on a tray lined with greaseproof paper and chill until ready to eat.

If you want the truffles more yummy roll in desiccated coconut or chopped dried fruits.





The ADKC staff



Jamie Renton Chief Executive







O'Donoghue Information and Advice Officer Simone Galloway



Jenny Hurst Independent Living Project Co-ordinator



Glenda Joseph Personal Development Officer



Carla Camilleri Disability Specialist Legal Advice Worker



Mariya Stoeva **Access Project** Co-ordinator



Mary Ann Mallet COVID-19 Volunteer Coordinator



Theresa McGrady Voice of Experience Co-ordinator

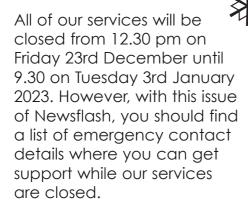


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Editor's word

Jamie Renton

Welcome to the annual festive issue of Newsflash.



Here at ADKC we're all looking forward to a wellearned break at the end of another very busy year, before returning refreshed and ready for action at the beginning of 2023. As ever I want to thank our staff team, our Executive Committee, our volunteers



and above all else you, our members for your continued support.

Whatever you're celebrating in this festive season, I hope you enjoy it and look forward to seeing you in the New Year.

The next issue of Newsflash should be with you in February.

Jamie Renton Chief Executive



Limericks from Alex...

A doctor was shocked when he heard The details of what had occurred Instead of some water Fred gave his daughter A Martini - shaken not stirred!

An old lady who lived near south Bristol Was armed with a very big pistol She squirted water As police caught her Trying to steal a rare crystal!

When Santa was up in the skies He ate ketchup with loads of mince pies After that he ate A bia china plate Of crispy golden French fries!

Alex Day ADKC Member





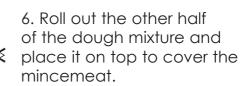
Jean's Festive Recipes...

Christmas mincemeat slices.

Makes 15 slices and can be frozen.

You will need:

- 1 iar of mincemeat.
- 175 grams plain flour.
- 70 grams oats.
- 170 arams butter.
- 50 grams light brown sugar.
- 2 tablespoons cold water.
- 1. Pre-heat the oven to aas mark 5/190C/375F.
- 2. Grease well a 20cm by 30 cm baking tin.
- 3. Into a large bowl place the flour and butter, rub together until the mixture looks or feels like breadcrumbs.
- 4. Add the sugar and the water. Mix until it forms a dough mixture.
- 5. Press half the dough mixture into the greased baking tin, then spread with some of the mincemeat.



- 7. Press the edges together firmly.
- 8. Sprinkle with the oats and a sprinkle of sugar and bake for 30 minutes.
- 9. Leave to cool in the tin. 10. Then cut into slices.



the slices are just as nice as they are.

Enjoy!

Jean Davis ADKC Member





Have you changed your address?

Please let us know...if you have moved, your contact details have changed, so we send your copies of Newsflash and any other news about ADKC events or services.

If you need to tell us about any changes, email admin@adkc.org.uk or call us on 020 8960 8888.













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SEASON'S ※ GREETINGS From all at ADKC

All of ADKC's services will be closed from 12.30 pm on Friday 23rd December for the Christmas and New Year break.

Our services reopen at 9.30am on Tuesday 3rd January 2023.





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