



#myIWDlunch

HOST KIT

COUNT HER IN



ABOUT UN WOMEN

UN Women is committed to achieving gender equality for all women, empowering them to contribute their unique knowledge and skills to help create a better world for themselves, their families and their communities.

Working in over 100 countries across the globe, UN Women runs vital programs that provide women and girls access to technology, training programs and safe spaces, empowering women and girls to obtain an education, become leaders in their community and build a brighter, more equal future for us all. UN Women Australia relies entirely on voluntary contributions from the Australian government, the private sector and passionate, generous supporters.

COUNT HER IN: INVEST IN WOMEN. ACCELERATE PROGRESS

Women's economic empowerment is central to a gender equal world. **When women are given equal opportunities to earn, learn and lead – entire communities thrive.**

This International Women's Day, join UN Women Australia as we examine the pathways for economic inclusion and investment to accelerate progress for women and girls everywhere.

**IF WE ARE TO EVER BREAK THE CYCLE OF INEQUALITY,
WE MUST INVEST IN WOMEN AND GIRLS. #COUNThERIN**

DID YOU KNOW...

2.4
billion

Around 2.4 billion women of working age are not afforded equal economic opportunity as men¹

1 in 3

Nearly 1 in 3 adolescent girls from the poorest households around the world has never been to school²

\$360
billion

An additional \$360 billion per year is needed to achieve gender equality and women's empowerment³

428
trillion

Fully closing gender gaps in workplaces would add up to 428 trillion in annual GDP by 2025⁴

The good news is, together we can make a huge difference to improve the lives of women, girls, and their communities.

¹ World Bank (2022). Women, Business and the Law 2022.

² UNICEF (2020). Addressing the learning crisis: An urgent need to better finance education for the poorest children

³ UN Women (2023). Progress on the Sustainable Development Goals: The Gender Snapshot 2023.

⁴ Women Deliver (2019). <https://womendeliver.org/investment/boost-womens-economic-empowerment/>

THANK YOU

for saying yes to host your own lunch this International Women's Day. **All funds raised throughout the campaign go towards programs that provide access to education, training and financial literacy** that enable women to learn vital skills necessary to lift themselves out of poverty, gain financial independence and build a sustainable future for themselves, their families and communities.

No matter how much or how little you raise, every dollar counts. Your contribution helps UN Women to continue the work of breaking the cycle of poverty for women and girls around the world.

HOW YOUR GIFT CAN HELP

\$44

could help provide a young migrant worker in Asia with financial literacy training so she can open her own bank account and save for her future.

\$89

could provide two Syrian Refugees with access to an education.

\$179

could provide a woman entrepreneur in Myanmar with training and coaching to grow her business.

\$298

could provide vocational training and business skills to 20 refugee and asylum-seeking women survivors of human trafficking in Serbia.

UN Women Saikat Mojumder



INVEST IN WOMEN.



HOSTING YOUR EVENT

SO YOU'VE DECIDED TO HOST A #MYIWDLUNCH AND JOIN THE CELEBRATION – WHAT'S NEXT?

1 YOU'VE ALREADY TAKEN THE BIG FIRST STEP!

Registering your lunch on our website – Congratulations on taking that first step! This means we know you are committed to hosting a lunch and your online fundraising page has been automatically set up.

2 SET THE DATE

Although International Women's Day is held each year on March 8, you can hold your lunch at any time throughout February or March. Remember, the more notice you give your guests, the better. Call them, invite them through social media, get together to plan a scrumptious lunch –and all for a good cause!

3 HOST ANY WAY YOU WANT

Your lunch can take any form – picnic in the park, high tea, bake-off, potluck, office party (make it competitive!), paint and sip or have your girlfriends over to your place for a luxe ladies lunch.

4 RECIPES AND RESOURCES

Take inspiration from the recipes on the following pages donated by some of our favourite chefs and other party resources at the end of this kit to help you with planning your event!

5 FUNDRAISING

Send out your unique online fundraising page link to all your guests and ask them to make a donation prior to the event or on the day of. You can also access the dashboard of your fundraising page to download your personal QR code. Put this on your invite or print it off and have it on display at your event. The QR code will take your guests to your fundraising page to make a donation. Don't be shy about asking people to donate, it's for a good cause! If you collect any cash donations at your lunch, head to the FAQs of our #MyIWDLunch page to find out how to add them to your fundraising total online.

6 HAVE AN AMAZING TIME AT YOUR EVENT!

We know you're going to have a fabulous time. Who wouldn't feel good about enjoying delicious bites with friends while raising money for our sisters around the world?

FUNDRAISING TIPS



INCREASE YOUR IMPACT

Wear your support for IWD with pride – by purchasing purple ribbons from our shop and distributing them at your lunch.



DON'T BE SHY

Ask people who are unable to attend your lunch to make a donation to your fundraising page.



PHOTOBOOTH

Make the lunch unforgettable by setting up an area for pictures and group selfies; add some IWD signs and props, and decorate it with our bunting design at the end of this booklet.



MAKE #MYIWDLUNCH A COMMUNITY EVENT

International Women's Day is the perfect opportunity for women and communities to come together. Once you've decided to host an event, brainstorm with friends for ideas, get help from your workplace, approach local community groups and clubs to support the lunch. You never know who in your community is looking for something to be a part of!



SPEAK TO YOUR BOSS

Tell your boss about your lunch and ask if they will match the amount you raise.

OFF TO A YUMMY START!

The following recipes have been kindly donated by these awesome chefs in support of #MyIWDLunch, to help make your lunch a delicious fundraising success.

SAVOURY



Fried Fish Fritters,
by *Christine Manfield*

Page 8



Prawn Toast with
Yuzu Mayonnaise,
by *Dan Hong (Mr Wong)*

Page 10



Corn with
Teriyaki Butter
by *Eva Goralewski (YAN Restaurant)*

Page 12

SWEET



Kirsten's Gourmet
Biscuit, by *Kirsten Tibballs (Savour Chocolate & Patisserie School)*

Page 14



Pineapple & Ras
El Hanout Upside
Down Cake,
by *Jacqui Challinor (Nomad Melbourne)*

Page 16



Chocolate and
Caramel Tart,
by *Gareth Whitton*

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*Olive Oil, Lemon
and Osmanthus
Flower Cake,*
by *Rosheen Kaul*

Page 20

SAVOURY



CHRISTINE MANFIELD

Christine Manfield is one of Australia's most celebrated chefs, author, and a gastronomic traveller. Her professional culinary life has culminated in three ground-breaking, award-winning restaurants: Paramount in Sydney from 1993 to 2000, East@ West in London from 2003 to 2005, and Universal in Sydney from 2007 to 2013. Christine continues to broaden her global food interests in India, Spain, Morocco, Tunisia, Bhutan and France. Her books, *Tasting India*, *Fire & Spice*, *Stir, Spice*, *Paramount Desserts* and *Paramount Cooking*, have spiced up the lives of keen cooks everywhere.

FRIED FISH FRITTERS



Serves 6

INGREDIENTS

750g ling fillets, skin and bones removed
½ tsp ground turmeric
100ml malt vinegar
250gr thick plain yoghurt
(hang overnight to remove excess whey/liquid)
1 cup besan (chickpea) flour
3 tbsp ginger garlic paste
1 egg, beaten
1 tbsp lemon juice
2 tsp ajwain seeds
2 tsp chilli powder
1 tsp salt
1 litre vegetable oil, for deep frying
½ tsp chat masala

MINT CHUTNEY

70g mint leaves (no stalks)
2 small green chillies
2 tsp minced ginger
1 tbsp lime juice
1 tbsp caster sugar
1 tsp salt
¼ tsp freshly ground black pepper
2 tbsp sunflower oil

INSTRUCTIONS

To make the chutney, blend everything together in food processor or blender to make a smooth paste. Refrigerate until ready to serve.

Cut the fish into 3cm thick slices about 10cm long, to make even size pieces.

Lay on a flay tray in single layer, mix the turmeric with the vinegar and sprinkle over the fish, leave for 15 mins. Blot the fish slices dry with paper towel to remove excess moisture.

In a bowl, combine yoghurt with besan, ginger garlic paste, egg, lemon juice, ajwain, chilli powder and salt, stir to combine. Add the fish slices and toss gently with hands to thoroughly coat each piece of fish. Leave to marinate for 20 minutes.

Heat oil in wok or large pot to 180C and fry the fish, a few slices at a time for 5-6 minutes until crisp and golden. Drain on paper towel and repeat until all fish is cooked. Sprinkle with chat masala and serve with mint chutney for dipping.



Gender equality is a life mission and has always been front and centre of my work, raising awareness, leading by example, mentoring, offering support to women in the workplace to grow the presence of strong female role models and investing in community groups. The empowerment of women is a call to action and demands our attention every day of the year, not just IWD.

DAN HONG, Mr Wong, Ms G's



Dan Hong is an Australian chef, television host, and a two-hatted restaurateur of Mr Wong in Sydney CBD. Dan has become a luminary in the Australian food scene, reshaping the gastronomic landscape with his innovative approach and bold flavours through seamlessly blending traditional Chinese techniques with a contemporary flair.

This dish really represents what Ms G's is all about... it's fun, it combines many cuisines and techniques and most of all customers can relate to the dish because it brings back a certain sense of nostalgia from the suburban Chinese they use to eat growing up. It's a Ms G's signature and we can't take it off the menu. The sourdough loaf is vital as it adds that real crispness to the toast and doesn't soak up as much oil as plain white bread.



PRAWN TOAST WITH YUZU MAYONNAISE, CORIANDER AND MINT



Serves 6 as a snack

INGREDIENTS

PRAWN MOUSSE

600g prawn meat
1 egg white
20ml sesame oil
15g sugar
9g fine salt
20g of finely sliced coriander stalks

1 large sourdough loaf
Sesame seeds for garnish
1 bunch of coriander leaves only, stalks kept aside for mousse
1 bunch of round leaf mint leaves
1 bunch Vietnamese mint leaves
2 green shallots, finely sliced
Fresh lemon for dressing
Vegetable oil for deep-frying

YUZU MAYONNAISE

200g Japanese mayonnaise
30ml yuzu juice (you can find bottled yuzu juice at Japanese supermarkets)
1 teaspoon yuzukōshō (a green chilli pepper sauce also found in Japanese supermarkets)
1 clove of garlic finely grated

INSTRUCTIONS

TO MAKE THE YUZU MAYONNAISE

Mix all ingredients in a bowl and whisk well to combine. Keep refrigerated

TO MAKE THE MOUSSE

Using a food processor, place all ingredients for prawn mousse in and pulse, to create a coarse-looking paste. Resist the urge to make it too smooth, because you still want the texture of chunks of prawn. Refrigerate the mixture for at least 2 hours to firm up.

After 2 hours, cut the ends off the bread and slice it into 7mm slices.

Using a butter knife, spread the prawn mousse evenly on the bread until you reach an even 1 cm layer, and then sprinkle the mousse-topped bread with sesame seeds. Repeat the process with rest of bread slices.

Heat a deep fryer or large pot filled with vegetable oil to 180 degrees. Test by throwing a small piece of bread in oil. If it sizzles immediately, the oil is ready for frying.

Fry each piece of toast one at a time for approximately 5 minutes, or until toast is golden and the prawn mousse is fully cooked. Drain on absorbent paper and then cut toast into 4-5 slices. At this stage, take the opportunity to check if the mousse is fully cooked. If not, it could do with a little bit longer, throw the toast back into the deep fryer and give it another minute or two.

In a bowl combine herbs and shallots and dress with some fresh lemon juice.

Top each piece of toast with some yuzu mayonnaise and garnish with fresh herb salad.



EWA GORALEWSKI, YAN Restaurant



Former Head Pastry Chef of Dinner by Heston in London and Melbourne for 10 years, Ewa Goralewski returned home to Sydney 5 years ago and joined Yan Restaurant as the group Executive Chef. The Good Food Guide hatted restaurant blends hearty smoked meats with Asian flavours for a delightful dining experience.

GRILLED CORN IN TERIYAKI BUTTER

Serves 4-6

INGREDIENTS

Corn, 4 cobs
Mirin 200g
Cooking saké 200g
Brown Onion, 1 sliced
Garlic, 3 cloves diced finely
Soy Sauce 150g
Sugar 150g
Black Peppercorn 10g
White Peppercorn 10g
Butter 75g
Nichifuri topping

INSTRUCTIONS

Start by making the Teriyaki Sauce. You will end up with extra but you can freeze this and keep for the future.

Bring mirin to a boil and reduce by approximately 1/4 then remove from heat

Bring cooking saké to a simmer in a separate pot and reduce by half

Immediately add onions and garlic to the saké, simmering until they have softened

Add the reduced mirin, sugar and pepper to the pot and cook for 30 mins on a low heat

Add soy sauce and bring back up to a boil before removing from heat

Strain the sauce and allow to cool



TERIYAKI BUTTER

Prepare your Teriyaki butter while your corn is steaming

Gently heat 75g butter in a small pan to melt

Add 150g of your Teriyaki Sauce to the pan and stir until combined together

Remove pan from heat but keep your Teriyaki Butter in the pan while coating and basting corn to prevent it from splitting

Note: Teriyaki Butter can be made a few days ahead and stored in the fridge, but it will split when cold, so warm gently and stir to bring it back together

CORN

Steam 4 whole corns in husk at 100 degrees for 15 minutes

Remove husks and cut steamed corn into quarters making "ribs" (optional)

Coat each piece of corn in Teriyaki Butter before grilling on a BBQ or in oven

Grill corn to a nice char and baste the corn while grilling as needed

Remove corn from grill and serve with Nichifuri or any other Japanese style seasoning such as Togarashi sprinkled on top



SWEET



KIRSTEN TIBBALLS, IWD Lunch Ambassador, Savour Chocolate & Patisserie School

Kirsten Tibballs, proclaimed by MasterChef Australia as ‘the Queen of Chocolate’, is one of Australia’s most celebrated and internationally respected pastry chefs and chocolatiers. As the sole ambassador for Callebaut in Australia, she travels worldwide showcasing her chocolate and patisserie craft, collaborating with renowned brands, winning awards, and judging prestigious competitions. Alongside her successful TV show, “The Chocolate Queen,” and authorship of three patisserie books, Kirsten is dedicated to sharing her expertise through Savour Chocolate & Patisserie School, both in-person and online, fostering a new generation of talented chefs globally.

KIRSTEN'S GOURMET BISCUIT

Kirsten brings the goods with these decadent chocolate chip and hazelnut biscuits, topped with delicious hazelnut praline and salted caramel. Simple yet indulgent, this recipe is sure to become a favourite!



Prep time: 120 mins | Yields: 14

INGREDIENTS

200g unsalted butter
145g brown sugar
135g caster (superfine) sugar
5g salt
75g whole egg
380g plain (all-purpose) flour
1.5g bicarbonate soda
12g baking powder
140g Callebaut Power 41 Milk Couverture 40.7%
80g roasted hazelnuts (A), chopped
20g roasted hazelnuts (B), chopped
spatula
thermometer
stand mixer
aluminium baking tray
Silpain Baking Mat

INSTRUCTIONS

Create a Beurre Noisette by boiling the butter until it becomes golden-brown in colour. Transfer into a bowl and allow to cool to below 70°C (158°F). Place the brown sugar, caster sugar and salt into the bowl of a stand mixer fitted with a paddle attachment. Once the butter reaches temperature, add it to the sugars and mix on low speed until combined. Add the eggs and mix to incorporate. Add the flour, bicarbonate soda and baking powder and mix until just combined. Lastly, add the milk chocolate chips and chopped roasted hazelnuts (A) and mix until dispersed through the dough. Roll the dough into balls, approximately 80g (2.82oz) each, and place them onto a baking tray lined with a Silpain mat. Flatten the biscuits slightly, then press the chopped roasted hazelnuts (B) into the tops. Place in the refrigerator for a minimum of 2 hours, or overnight, before baking. Heat the oven to 180°C (356°F), fan forced. Bake the chilled biscuits in the pre-heated oven for 12-15 minutes, until light golden-brown in colour.

CARAMEL

120g fresh cream 35% fat
0.5g sea salt
175g caster (superfine) sugar
125g unsalted butter
spatula

Place the cream and sea salt into a saucepan and bring to the boil. In a separate saucepan, dry caramelise the sugar. Once the sugar has completely dissolved and caramelised, carefully add the warm cream, remove from the heat and mix to combine. Add the butter and mix until completely melted and incorporated. Transfer into a bowl and cover with plastic wrap touching the surface.

FINISHING

100g Callebaut Power 41 Milk Couverture 40.7%
250g hazelnut praline paste
sea salt, for sprinkling
round cutter, 100mm D
disposable piping bags

Immediately after removing from the oven, use a large round cutter to gently reshape the biscuits. While the biscuits are still hot, arrange 6-7 milk chocolate chips on top of each biscuit, allowing them to melt onto the surface. Allow to cool completely at room temperature. Transfer the prepared caramel and hazelnut praline paste into separate piping bags. Cut a small amount off the tips of the bags and pipe small dots of hazelnut praline on top of the cooled biscuits, followed by the salted caramel. Lastly, sprinkle with sea salt.



JACQUI CHALLINOR, NOMAD Group



Jacqui Challinor, Group Executive Chef of the Nomad Group is one of Australia's most celebrated female chefs with four restaurants under her careful leadership. *Nomad Melbourne* is a celebration of diverse cuisines inspired by global wanderings, skilfully crafted in a stunning Flinders Lane location.

INGREDIENTS

2 x whole pineapples

BROWN SUGAR GLAZE

55g x Butter
75g x Brown Sugar
50g x Lime Juice

CUSTARD

340g x Cream
100g x Milk
90g x Yolks
60g x Sugar
40g x Cornflour

BURNT BUTTER

400g x Unsalted Butter

RAS EL HANOUT

FRANGIPANE

340g x Icing sugar
280g x Nut Butter
280g x Eggs
340g x Almond Meal
100g x Flour
5g x Salt
15g x Ras El Hanout
520g x Custard

PINEAPPLE & RAS EL HANOUT UPSIDE DOWN CAKE



INSTRUCTIONS

For the brown sugar glaze:

Melt the butter in a pot and add in the brown sugar, whisk and cook over low till it is bubbling and emulsified, about 6-8 minutes. Add in the lime juice, be very careful as this will sputter like a caramel. Whisk and let it reduce by a quarter. Set aside to cool.

For the pineapple

Preheat oven to 180°C on the fan-forced function. While the oven is preheating prepare the pineapples, cut the tops and bottoms off, remove the skin and any eyes that get left behind. Cut each pineapple vertically into quarters and remove the cores. Lay them cut side down on a lined baking tray with spacing between them and brush the brown sugar glaze on each quarter.

Bake at 180°C for 15 minutes, remove the tray flip the pineapples cut side up, brush with brown sugar glaze and bake for another 15 minutes. Repeat this one more time cut side down for another 15 minutes. Transfer pineapples to a freshly lined tray as the glaze may leave burnt bits on the baking paper, glaze them one more time and bake for 10 minutes. Cool.

For the custard:

Whisk egg yolks and sugar till pale, add in cornflour and mix thoroughly. Heat up milk and cream till it is steamy, remove pot from heat and pour half of the milk mixture into egg mixture, moving fast whisk till mixture comes together.

Pour this back into the pot with half the milk mixture and put back on the heat, keep whisking till it gets thick and you see it bubble once or twice. Remove from heat and pour custard into a container, contact cover with clingwrap so a film does not form. Let it cool and set in the fridge.

For the burnt butter

Use a bigger pot than is about double the size of the amount of butter used. Melt butter and continue to heat till the milk solids catches at the bottom and brown, there should be a nutty. Let it cool and set.

For the ras el hanout frangipane:

Using the paddle for the kitchenaid, mix the custard till smooth, put aside in a bowl. Cream nut butter till light in colour and fluffy. Sift icing sugar and add to the butter and mix on high speed. Add eggs one at a time, mixing well before each addition. Add in almond meal, flour, ras el hanout and salt, and mix well. Mix in the custard.

ASSEMBLY

Preheat oven to 185°C, spray the tin and lay the pineapples to cover the base and spread the frangipane over to cover the pineapples. Bake for 25 – 30 mins and allow to cool for 20 minutes before flipping it out of the baking tin.



GARETH WHITTON, Tarts Anon

This is a recipe Gareth developed back in 2015 when he was working at the Bellevue Hotel in Paddington. The head chef of the gastropub at the time asked him to create ‘an epic chocolate tart’ for the simple but refined dessert menu. It was an instant hit and was one of the first tarts we made when we started Tarts Anon. This tart has easily been our most popular, and we can’t see it ever going off the menu. It’s beautiful in its simplicity, as you’ll see from the recipe.

The recipe uses a baked chocolate custard instead of a ganache, which makes the tart more delicate and provides that more-ishness some other chocolate tarts don’t have.

CHOCOLATE AND CARAMEL TART

Serves 8-10

Prep: Once the caramel is sorted (5 hours), prep time is 2 hours (including resting)

Cooking time: 1 hour 10 minutes

INGREDIENTS

FOR THE CARAMEL:

395ml can of sweetened condensed milk

5g salt

For the pastry:

100g cold butter

200g flour

1 teaspoon salt

4 tbsp iced water

FOR THE CHOCOLATE CUSTARD:

1 ¼ cups pouring cream

5 whole large eggs

60g Sugar

130g Dark chocolate (70%)

INSTRUCTIONS

Put the tin of condensed milk in a pan of boiling water, and simmer for 5 hours. (Be sure to check the water levels throughout the process, nothing worse than when the water fully evaporates- trust us). Best do this ahead of time too, as you will also want the caramel to cool before you remove it from the can.

In the meantime, dice the cold butter into small cubes, and using a kitchen stand mixer, food processor or by hand, work the flour, butter and salt together until it resembles bread crumbs. Add the iced water a little at a time until it forms a firm but malleable pastry, being sure not to over work the dough. (You will not need any more than this amount of water- it will be too wet otherwise, leading to pastry that will not only be difficult to work with, but can shrink in the oven). Allow this pastry to rest in the fridge for at least 30 minutes.

Using a rolling pin and 2 pieces of baking paper, roll out the pastry into a circle roughly 35cm wide, and

around 2mm thick. Wind the pastry around the rolling pin, and drape over a 25cm x 3.5cm fluted tart tin (This is the size that we use, however any fluted tart tin will work).

Lift the edges of the pastry and press gently into the corners of the tin. Then using the flats of your fingers, press into the sides of the tin and then trim with a sharp knife. Place this in the freezer for at least 20 minutes to firm up and rest. (This is also a really easy way to store your pastry raw. This recipe bakes really nicely even after being stored frozen for up to a week).

Take a large sheet of aluminium foil or baking paper. (Restaurants will sometimes use sheets of clingfilm with 3 or 4 layers, but this will only work if you have commercial grade clingfilm). Press this into the corners of the frozen pastry, ensuring that the sheet is big enough to go over the edges and completely line the tart. Fill it to the brim with rice, lentils or anything similar, then place into a preheated oven set to 180°C. Bake for 30- 40 minutes, or until the edges of the pastry is a nice medium golden colour. Remove from the oven, and leave the blind baking weights in- this'll allow the pastry to cook evenly from the residual heat. Turn the oven down to 125°C.

Whilst this is cooking, prepare your custard. Place the cream and sugar in a saucepan and bring to a simmer. Immediately remove and pour a small amount onto the chocolate. Whisk this together until the chocolate is melted, then add the remaining cream in two lots. Add this mixture to the eggs, and then using a stick blender, blend until the mixture until shiny and smooth- ensuring to not allow any air to be incorporated into the mix. Set aside.

Remove the caramel from the tin, and using a spatula or wooden spoon, work in the salt until smooth.

Once the tart has cooled enough to be worked with, use a palette knife to spread the caramel in an even layer on the bottom of the pastry. Then, place a bowl onto a pot of boiling water and pour in the custard mix. Stir constantly until the custard is hot to touch, or has reached 70°C. Place the tart into the oven, then using a jug, pour the custard into the prepared tart. Bake for 30 minutes or until the custard has a slight wobble in the centre, then remove from the oven and allow to cool.

Wait at least 30 minutes before cutting and eat on the day.



OLIVE OIL, LEMON AND OSMANTHUS FLOWER CAKE

INGREDIENTS

135g Good quality extra virgin olive oil
170g Sugar
2 Eggs
Zest from 1 lemon
50g Milk
200g Plain flour
2g Baking powder

INSTRUCTIONS

Preheat the oven to 160 degrees celcius

Combine the olive oil, sugar, eggs, milk and lemon zest in the bowl of a stand mixer.

Mix using the whisk attachment at a medium speed for 3-4 minutes

Sift in the flour and baking powder, whisk at medium-high speed for 1-2 minutes.

Pour into 23cm cake tin lined with baking paper and bake, checking after 25 minutes. The cake is ready when a toothpick comes out clean.

Allow the cake to cool in the tin for 30 mins.

OSMANTHUS ICING

INGREDIENTS

250g icing sugar
40g lemon juice
¼ tsp osmanthus flower

INSTRUCTIONS

Sift icing sugar into a mixing bowl, slowly add lemon juice whilst whisking to completely smooth.

Spread the icing over the cooled cake, allowing it to drip down the sides

Finish with a sprinkling of osmanthus flower

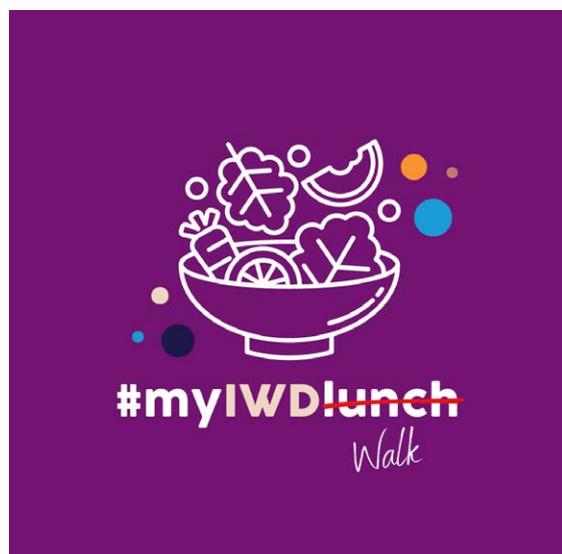
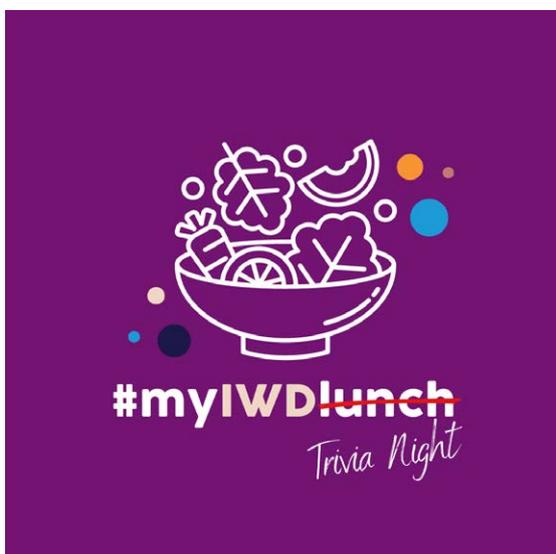
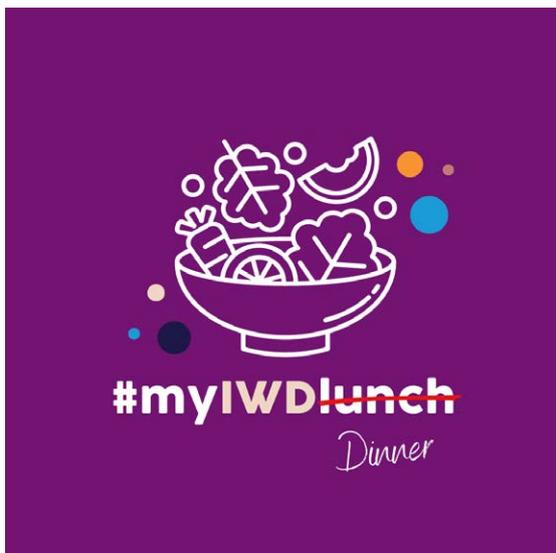


ROSHEEN KAUL, Etta



Rosheen Kaul, head chef of the celebrated Brunswick restaurant, Etta is making waves in the industry. Moving from Singapore to Australia at the age of 8, Kaul searched for meaning in the new Australian foods and flavours she was experiencing and today she tells stories night after night through the stellar plates of food sent out from her kitchen. Etta is a Good Food Guide chef's hat recipient and Kaul herself is a James Beard Award winner.

HOSTING A LUNCH ISN'T REALLY YOUR STYLE?
THERE'S SO MANY OTHER WAYS YOU CAN
FUNDRAISE FOR IWD!



You can find more downloadable resources here: www.iwd.net.au/resources



**ACCELERATE
PROGRESS**

PRINTABLE RESOURCES



BUNTING



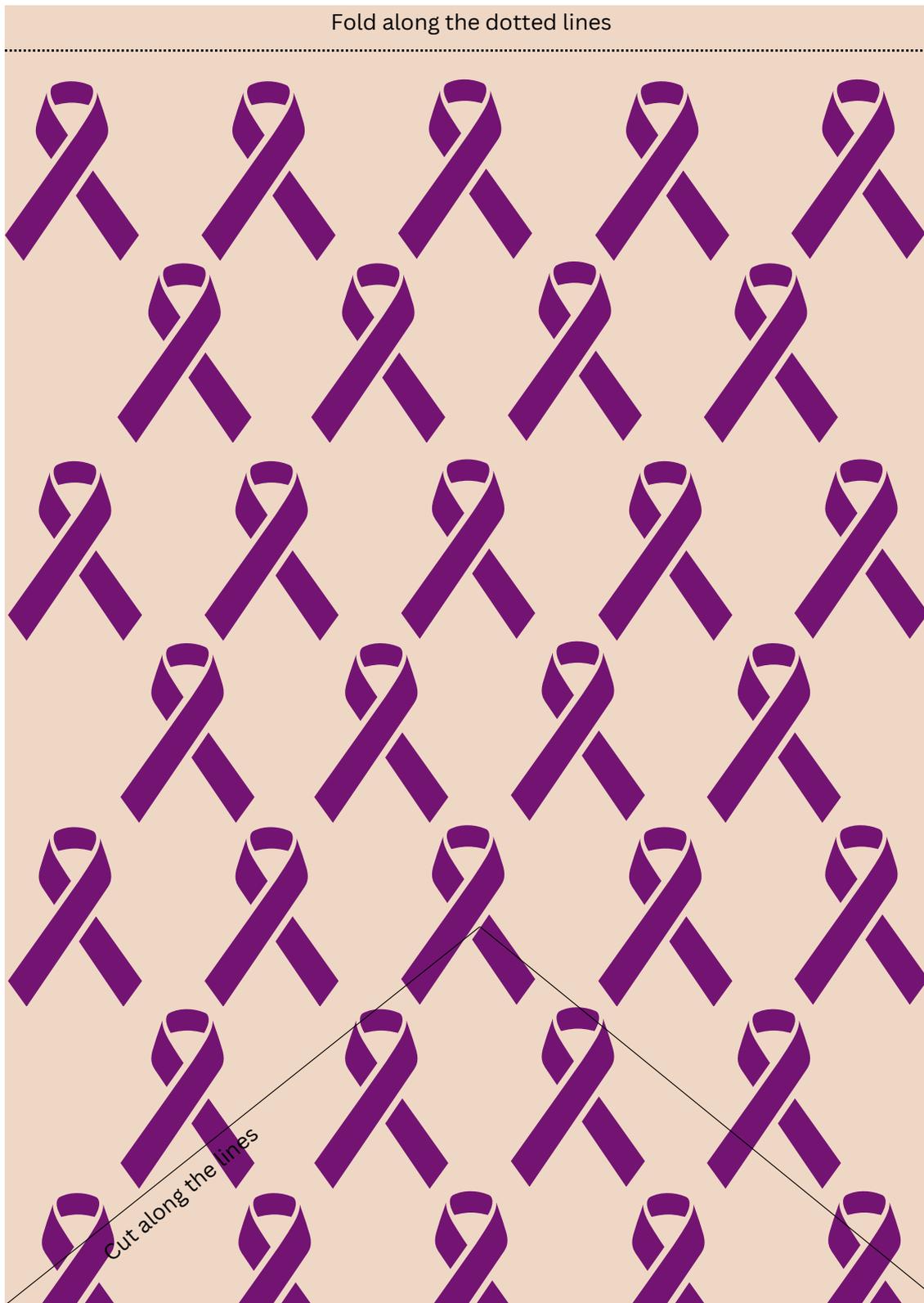
MATERIALS

1. Double-sided tape or stapler and staples
2. Ribbon or string
3. Scissors
4. Blue-tac or hooks for hanging

INSTRUCTIONS

1. Cut out bunting pattern as indicated and fold over the top section along the dotted line.
2. Layout alternate patterns and ensure equal distance between each triangle.
3. Using tape or a stapler, secure each piece to the ribbon/string inside each folder over section.
4. Do multiple printouts to achieve the multiple length.

BUNTING



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BUNTING



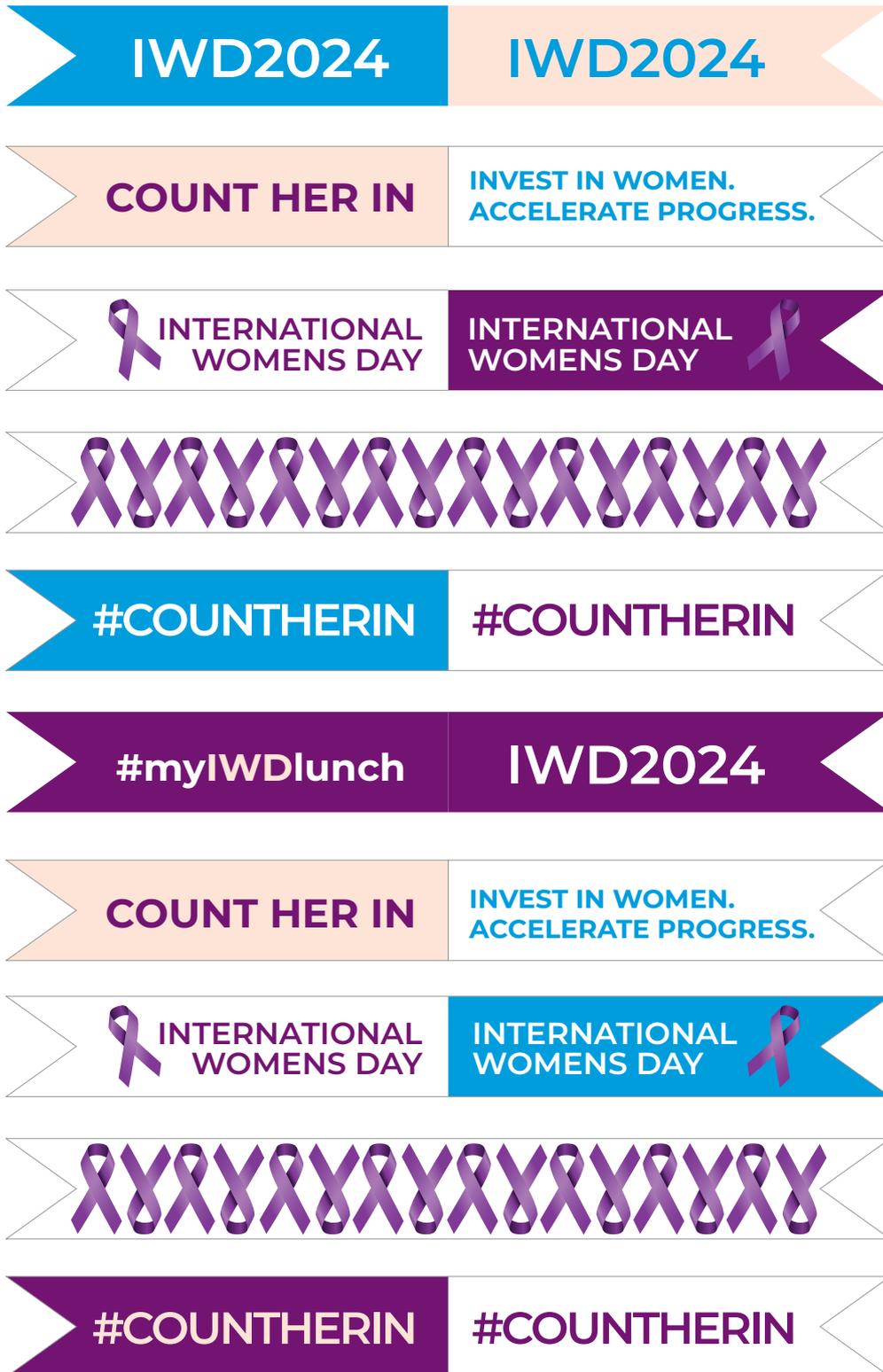
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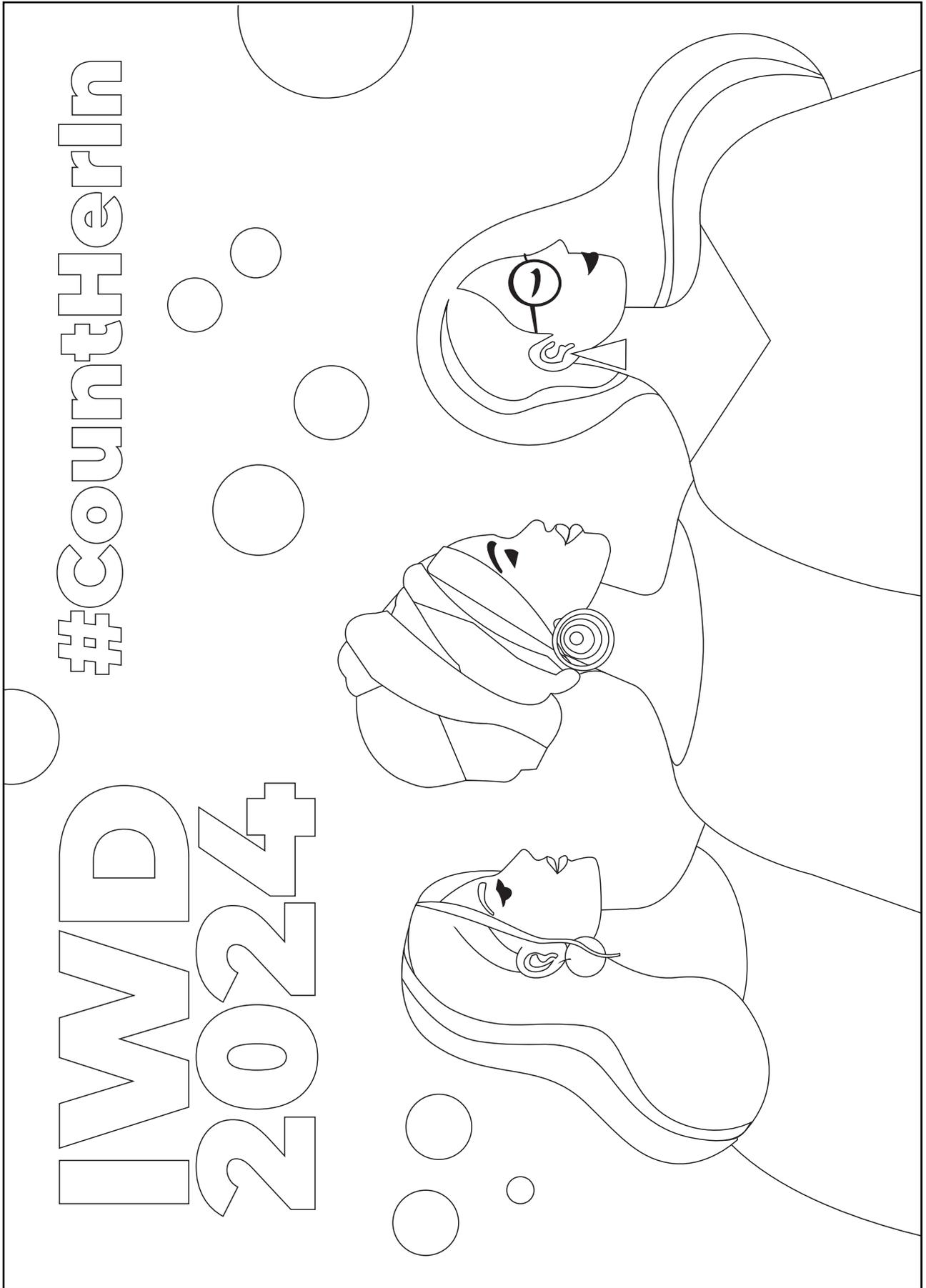
TOOTHPICK TOPPERS



INSTRUCTIONS

1. Print on thin card stock.
2. Cut along the edges.
3. Fold down the centre.
4. Glue together around a tootHPick.
5. Stick into the middle of your dish!
6. Do multiple printouts for the required number of flags.

COLOURING SHEETS FOR KIDS



THANK YOU CARDS



INSTRUCTIONS

1. Print on card stock.
2. Cut along the grey lines.
3. Fold down the centre.
4. Write your guests names on the line.
5. Do multiple printouts for the required number of Thank You cards.



THANK YOU

At UN Women National Committee Australia, we believe gender equality should no longer be a distant goal to work towards – but a reality for all. With your fundraising efforts, women and girls are one step closer to the brighter future they deserve. Many hands are needed to lift women and girls out of poverty, ensure their safety and offer women and girls the opportunities they deserve to be leaders. Thank you for raising yours and helping us create brighter futures for women and girls around the world.

#CountHerIn



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