

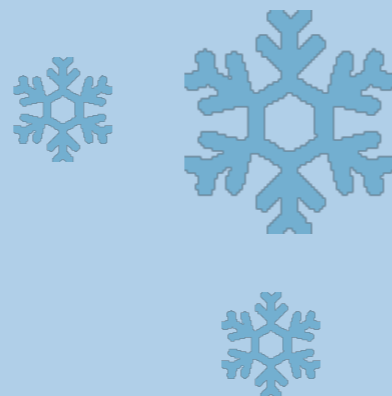


**HAVE A TASTY
CHRISTMAS TIME**

with Mitsubishi Electric



#Have a tasty Christmas time



CHOCOLATE COOKIES

INGREDIENTS

270 g flour
50 g baking cocoa (unsweetened)
120 g powdered sugar
1 pinch of salt
150 g cold butter
2 eggs
some flour for the dough

For the decoration:

Icing or chocolate coating
Sugar pearls or similar

PREPARATION

// Mix flour, cocoa, powdered sugar and salt in a bowl. Add butter in pieces and egg.

// Quickly knead with your hands to a smooth dough. Roll in plastic wrap, flatten slightly and refrigerate for at least 30 minutes.

// Preheat oven to 180 degrees (convection oven: 160 degrees).

// Roll out short pastry on a lightly floured work surface to a thickness of approx. 3 mm and cut out any motifs from the dough.

// Bake for 7-10 minutes, depending on the size of the cookies.

// Decorate the cookies when they have cooled down.



Chocolate cookies are part of the Christmas season for me

When it's really cold outside and cozy and decorated inside, chocolate cookies are a part of it.

That's Christmas for me

Andreas Wagner

President of the German Branch
Mitsubishi Electric

Not only good for
winter time!



Speculoos Cheesecake Dessert

INGREDIENTS

175 gr. speculoos
250 gr. quark 20%
250 gr. low fat quark
175 gr. yogurt 3,5%

ground vanilla (or pulp of a vanilla pod)
juice of one lime
2 tsp. brown sugar
berries of your taste

PREPRATION

// Roughly crush the speculaas.

// Mix quark, yogurt, vanilla, lime and sugar in a bowl until it is smooth and taste it

// Layer in nice glasses as follows:

- Speculoos
 - berries
 - cream
 - Speculoos
 - berries
 - Cream
- etc.

// Garnish at the end with whole berries and half a speculoos, if desired.

// Tastes also good with any other kind of cookies in summer:



#Have a tasty Christmas time

Manuela Briegel
Expert Human Resources
Mitsubishi Electric Germany





#Have a tasty Christmas time



Butter cookies

INGREDIENTS

750g flour
500g butter
250g powder sugar
3 egg yolks
1 pck. baking powder
1 pinch of salt

Glaze:

2 pck. powdered sugar
approx. 1.5 lemons
100 g chocolate sprinkles or colored sprinkles
(to taste)



Baking butter cookies starts the pre-Christmas season at our house.

The whole family joins and Christmas music plays in the background.

The recipe has been used in our family for generations

Yasmin Messerer
Administrational Advisor
Mitsubishi Electric Germany

PREPARTION

// Make a kneaded dough from the ingredients and cool for some time.

// Then roll out thinly and cut out various forms.

// Bake at 180°C for approx. 10 minutes.

// For the glaze, mix the powdered sugar with the lemon juice and brush the cookies.

// Then decorate.

The (ch)easiest appetizers

Puff pastry rolls with cheese, pesto and Italian ham – super tasty and easy Christmas appetizer.

You don't have to know how to cook to make this and everyone will love it.

#Have a tasty Christmas time



Mathilde Maes
HR Support
Mitsubishi Electric Belgium



Puff pastry rolls with cheese, pesto and Italian ham

INGREDIENTS:

puff pastry
pesto
Italian ham, e.g. Serrano ham
grated parmesan cheese
egg yolk

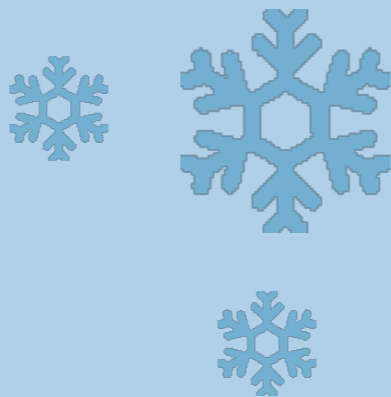
PREPARATION

- // Roll out the puff pastry and spread with the pesto.
- // Spread the ham over the entire pastry and sprinkle the cheese on top
- // Roll the puff pastry back up into a cylinder shape and turn the roll in a plastic film
- // Put it in the freezer for 45 minutes
- // Heat the oven to 190 °C
- // Take the roll out of the freezer and cut into circles of about 3cm
- // Spread some egg yolk over it, so that the puff pastry becomes nice and crispy
- // Put the rolls in the oven for 15-20 minutes





#Have a tasty Christmas time



Chicken legs Marbella

INGREDIENTS (for 4 persons):

8 chicken legs or chicken breasts, cut three to four times to the bone.
5 cloves garlic, crushed
15g fresh oregano, leaves plucked off, plus more to serve
3 tbsp red wine vinegar
3 tbsp olive oil
100g pitted green olives

60g capers plus two tbsp brine from the jar
120g Medjool dates pitted and quartered lengthwise
2 bay leaves
120ml dry white wine
1 tbsp date or maple syrup
Salt and black pepper to taste

PREPARATION

Place the chicken pieces in a large bowl. Add the other ingredients – except white wine and date syrup – and season everything with 1 tsp salt and plenty of black pepper (freshly ground). Mix gently, cover the bowl and marinate the chicken pieces in the fridge for 1-2 days. Turn from time to time.

Preheat the oven to 180 degrees convection.

Place the chicken pieces and marinade in a large roasting pan. Mix the wine with the syrup, pour over the chicken and roast in the oven for 50 minutes until the skin is golden brown and the meat is cooked through. Baste with the juices from time to time.

Remove from the oven and arrange on a large platter. Sprinkle with the fresh oregano before serving.

Garnishes of your choice



The somewhat different chicken.

A dish that you can also cook very well for friends.

I would also call it “the somewhat different chicken”.

Georg Jennen
General Manager
Mitsubishi Electric Germany

The perfect start to the Christmas season

Vanilla crescents have been part of Christmas for me since childhood. In combination with the hot apple strudel punch, it's a particularly good way to start the Christmas season.



#Have a tasty Christmas time



Pia Hellingrath
Living Environment Systems
Mitsubishi Electric Germany

Vanille crescents & hot apple strudel punch

INGREDIENTS:

250 g flour
100 g grated almonds or hazelnuts
100 g sugar

150 g butter
1 pinch of salt
2 tablespoons vanilla sugar
100 g powdered sugar

Hot apple strudel punch
4 cl coconut liqueur
2 cl cinnamon syrup
200 ml apple juice

PREPARATION

// Mix flour, almonds or hazelnuts, sugar, chopped butter and salt and knead with your hands to form a shortcrust pastry.

// Form several rolls with the diameter of a 2€ piece and wrap in plastic wrap.

// Put the dough in a cool place for 30 minutes and let it rest.

// Then cut finger-thick slices from the rolls and shape them into vanilla crescents.

// Place the shaped vanilla crescents on a buttered or with baking paper covered baking tray.

// Bake the vanilla crescents at 200 degrees for approx. 10 – 15 minutes.

// Meanwhile, mix the vanilla sugar and the powdered sugar.

// After baking, carefully remove the still warm vanilla crescents from the baking tray and roll them in the vanilla & powdered sugar mixture.

// For the punch heat apple juice and then add coconut liqueur and cinnamon syrup.





#Have a tasty Christmas time



Napoleon cake

INGREDIENTS

For the dough:

250g butter (cold)
1 egg (cold)
200 ml of cold water
520g flour
10g baking powder

1 pinch of salt
flour for the work surface

For the cream:

1 liter of milk
170g butter (room temp.)

300g sugar
4 eggs
60g flour
vanilla

PREPARATION

// For the dough, mix flour with baking powder, add cold butter and chop finely.
// Add egg and cold water and quickly knead into a soft dough. Divide the dough into 9 pieces and place for 1.5-2 hours in cold.

// Then roll each piece thinly into a circle out, bake at 210 ° C for approx. 5 – 7 minutes and let it cool down.

// Roll out the leftover dough, bake and crumble it.

// For the cream, mix eggs and flour. Put milk and sugar in saucepan, heat, remove from heat and stir the egg-flour mixture in slowly.

// Then simmer the mixture for 1 – 2 minutes until it gets a pudding-like consistency, and at room temperature let it cool down. Add soft butter and vanilla and mix until cream becomes homogeneous.

// Spread the cream on the cake bases and stack them on top of each other. Sprinkle the cake with the crumbs and refrigerate for about 8 hours.

A fine ornament on a festive table

Russian Napoleon cake is a traditional recipe that is popular with young and old alike.

Maxim Keshin

Technical Specialist for High Precision GNSS Correction Systems,
High Precision Positioning Systems
Mitsubishi Electric Germany



The best cookies for the best time of the year

Vanillekipferl are the best cookies for the best time of the year!
Together with my mom I bake masses of these cookies every year.

#Have a tasty Christmas time



Sonja Theuerkauf
Lawyer
Mitsubishi Electric Germany



Vanillekipferl

INGREDIENTS:

300 gr. flour (wheat flour)
125 gr. sugar (finest sugar, not powdered sugar)
1 sachet vanilla sugar (or homemade mixture)
3 egg yolks
125 gr. finely ground almonds
250 gr. butter or magerine

To sprinkle:
2 sachets vanilla sugar (However, I prefer a homemade mixture of sugar and the pulp of at least 1 vanilla bean. This is much more aromatic.)

PREPARATION

// Quickly knead all ingredients into a smooth dough and let it rest in a cool place for one hour.
// Then form small croissants (Kipferl) from the dough, place them on a baking tray lined with baking paper and bake until light yellow to golden brown (depending on taste).

// Baking time approx. 10-12 minutes at 175-190°C

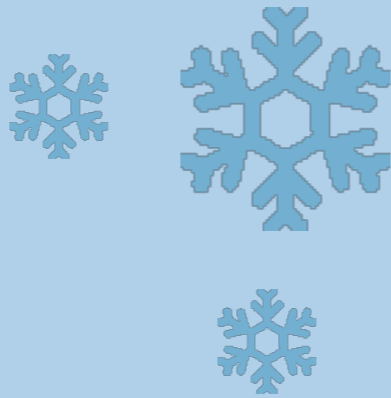
// Roll the still hot Kipferl directly in the vanilla sugar and let them cool on a rack.

Tip: If the dough becomes too soft while forming the Kipferl, simply place the dough in the refrigerator for some time.





#Have a tasty Christmas time



Christmas butter cookies

INGREDIENTS

500g flour
250g butter
175g sugar
1 pck. of baking powder
1 pck. of vanilla sugar
2 eggs

For the decoration:

Icing or chocolate coating
sprinkles

PREPARATION

// Knead all ingredients into a firm dough.

// Roll out the dough thinly and cut out with cookie cutters.

// Bake at 160°C for 10-15 minutes.

// Decorate as you like.



Easy, quick and tasty

Our “favorite” recipe is baked every year in the run-up to Christmas and the whole family joins.

Anastasia Weihrauch
Specialist central purchasing
Mitsubishi Electric Germany

Every year Christmas a must



#Have a tasty Christmas time



Claudia Moschner
Expert Human Resources
Mitsubishi Electric Germany

Orange chocolate cookies

INGREDIENTS:

200 g wheat flour
60 g cornflour
1 level teaspoon baking powder

100 g sugar
1 sachet of vanilla sugar
grated zest from 1 orange

1 egg
125 g soft butter
100 g bittersweet chocolate

PREPARATION

// Cut the chocolate in small pieces.

// Mix ingredients and work through with a dough hook first on lowest and then on highest speed. Then knead it to a smooth dough.

// Form dough into rolls about 3 cm thick, press wide so that the dough rolls are about 5 cm wide and a good 1 cm high, and put in a cool place until the dough has hardened.

// Cut slices about 1/2 cm thick with a sharp knife, place on baking tray and bake in preheated oven at top/bottom heat 175-200°C (hot air 160-180°C, gas mark 3-4) for about 10 minutes.





#Have a tasty Christmas time



Christmas bread

INGREDIENTS

350g strong white flour (type 405 or 550) plus extra for dusting
1 teaspoon salt
2 tablespoon honey
20g butter
1 1/2 tablespoon Spekulatius seasoning (Speku-

latius-Gewürz)
240ml water
1 teaspoon yeast
30g hazelnut, chopped
30g walnut, chopped
30g almond, chopped

PREPARATION

// Put the flour in a large bowl and make a well in the centre then add yeast, honey, chopped nuts, butter and water.

// Mix them lightly to make a pre-dough and leave to rise for 30 minutes in the oven with the lights on.

// Add salt to the dough and stir well for 5 minutes. Leave to rise for another 30 minutes. Grease the loaf tin with butter. Dust some flour on the dough and place it in the form. Proof to 30 minutes.

// Heat oven to 220C (top and bottom) and bake for 10 minutes. Reduce to 190C (fan) and bake for 50 minutes until it becomes golden brown.

Smells like Christmas cookies

We bake this bread every year on 24th December, not only for us but also for the
// Put the flour in a large bowl and make a well in the centre then add yeast, honey, chopped nuts, butter and water.

// Mix them lightly to make a pre-dough and leave to rise for 30 minutes in the oven with the lights on.

Kuniko Niki-Gröting

Assistant
Living Environment Systems Sales and Marketing Headquarter
Mitsubishi Electric Germany



Spitzbuben are a tradition at home during the Christmas season

The favourite cookies of my whole family.
Spitzbuben are a tradition at home during the Christmas season.

No matter which other cookies are baked, the homemade Spitzbuben of my grandma are always eaten first, because they are really delicious.

#Have a tasty Christmas time



Lea Kolodziej
Student
Corporate Communications
Mitsubishi Electric Germany



Spitzbuben

INGREDIENTS:

375g flour
1 level teaspoon baking powder
200g sugar
1 sachet of vanilla sugar
250g butter
125g ground almonds
rasperry or redcurrant jam

PREPARATION

// Knead all ingredients together thoroughly in a large bowl.

// Place the dough in the refrigerator for two to three hours.

// Then cut out round or flower-shaped cookies from the dough. Cut a thimble-sized hole in the center of every second cookie.

// Bake the cookies in the oven at 150° convection (175° top and bottom heat) for 5-10 minutes.

// In the meantime, warm up the jam.

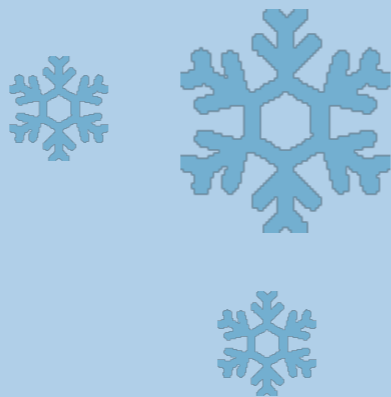
// When the cookies come out of the oven, stir the jam until smooth and spread it on the hot, un-perforated cookies. Place one perforated cookie on top of each and press down a bit.

// Let the Spitzbuben cool down and dust with powdered sugar.





#Have a tasty Christmas time



Takes some time –
but it's worth it

I am always impressed about the quality and the taste of Italian food.

Christian Senger
Senior Product Manager Inverter
Industrial Automation
Mitsubishi Electric Germany



Osso Buco

INGREDIENTS (for 6 persons)

3 carrots, medium size
2 onions
a lot of garlic (5 cloves)
3 stalks of celery
3 Tablespoon of butter
6 Slices of veal shanks approx.
350 gr. (pre-order in time !!!)
Salt and cracked pepper
2 bunch of flat leaf parsley, in case

if need also frozen goods are fine
3 Tablespoons of flour Mehl (very good : double handle instant flour, brand: diamond)
4 Tablespoons of virgin olive oil
¼ l dry white wine,
800g peeled tomatoes
0.5 l Meat stock (or stock from a jar)
2 bay leaves (best in a spice bag)

½ Teaspoon each dried thyme & oregano
1-2 untreated lemons for the gremolata (Italian spice mixture)
Ciabatta, selfmade or from the bakery

PREPARATION

// Clean the carrots and the celery and cut them into very fine cubes.
// Finely chop 2 cloves of garlic and the onions.

// Melt the butter in a saucepan and stew the onions until they are glazed.

// Put the vegetables and the chopped garlic into the saucepan and cook briefly with it. Then remove everything from the stove.

// Tie the veal shank slices round with kitchen twine and season with salt and pepper.

// Dust with flour on both sides and brown on all sides in a large skillet in the heated oil over medium heat.

// Put the meat on top of the vegetables in the saucepan.

// Take the oil out of the skillet and dissolve the gravy with the white wine, stirring carefully, until the liquid is reduced to about 1/3.

// Preheat the oven to 175°.

// Quarter and seed the tomatoes, coarsely chop the parsley.

// Add 125 ml of meat stock to the reduction, heat the remaining 375 ml in a pot.

// Add parsley, thyme, oregano and bay leaves to the reduction. Add some salt and pepper, taste it and let it boil.

// Pour the sauce over the shanks and let it boil again.

// Put the closed saucepan for around 2.5 hours in the oven.

// Pour the hot broth from the pot over each after 20 min.

// For the Gremolata: Finely chop the remaining parsley.

// Clean the lemons with hot water and finely grate the zest.

// Finely chop the remaining garlic and mix with the zest of the lemons and the parsley.

// Take the saucepan out of the oven and put the meat and the vegetables on plates. Season with gremolata to taste.

// Stewing time: 2-3 hours

// This meal fits perfect with a dry red wine and a fresh Ciabatta.

Belong to the Christmas season

For all chocolate and nougat lovers, these are the right cookies here in the case and for me you belong to the Christmas season in any case.



#Have a tasty Christmas time



Mareike Janßen

Coordinator Online Marketing
Corporate Communications
Mitsubishi Electric Germany

Nougat cookies

INGREDIENTS:

100g soft butter
200g nougat (cut into pieces)
300g flour
1 egg

1/2 teaspoon of baking powder
1 packet vanilla sugar
1 Pinch of salt

To decorate:
chocolate glaze
chopped almonds
crocant
sprinkels

PREPARATION

// Knead the butter and the nougat until it is very creamy.

// Add the egg, the vanilla sugar and the salt and mix everything.

// Mix the flour and the baking powder and add those slowly to the nougat mixture.

// Form the dough into a ball and wrapped in fresh foil for 30 min. in the refrigerator

// Part the dough into two pieces and roll each out 3-5 mm thick.

// Bake the finished cut-out cookies at 160° convection oven for 10 min.

// After cooling down, decorate the cookies with the melted cuverture and let them dry.





#Have a tasty Christmas time



Dry fruits Ladoo

INGREDIENTS

1 cup of Almonds – *prefer skinless
1 cup of Cashews
1 cup of Pistachio
1 cup of Walnuts

2+1/2 cup of Soft seedless Dates
1/4 tbsp of Nutmeg powder
1/2 tbsp of Cardamom powder

PREPARATION

// Gently dry roast cashews, pistachio and walnuts in a fry pan one after the other separately for 2-3 minutes until slightly aromatic.

// Transfer the roasted dry fruits to the blender jar, now add Nutmeg powder, Cardamom powder and coarsely blend the ingredients until the nuts are finely chopped 80%(atleast 5-6 pulses of blending).

// Now add the seedless dates and blend for another 5 pulses until the mixture becomes thick and soft to touch.

// Take a small amount of blended mixture into the palms and gently rotate to make it as a small ball(Ladoo).

// Roll the Dryfruit Ladoo on the nut powder and repeat the steps with remaining quantity.

// The nutritious and tasty Dryfruit Ladoo is READY. Serve them or store in an airtight container

Tasty energy balls

These tasty energy balls are my family's favorite sweet to make on festive occasions.

Dryfruit Ladoo is one of the best Indian sweet which is easy to prepare and loved by all the ages.

Naveen Babu Chinta

Technical Specialist Engineer
High Precision Positioning System
Mitsubishi Electric Germany



*It's not Christmas if there
are no oatmeal nut cookies
on the plate....*

#Have a tasty Christmas time



Heiko Schröder
Sales Engineer
Industrial Automation
Mitsubishi Electric Germany



Oatmeal nut cookies

INGREDIENTS:

250g butter
200g sugar
2 packets vanillin sugar
2 eggs
200g grated nuts
300g oatmeal
4 tablespoons flour
2 teaspoons baking powder

PREPARATION

// Mix all ingredients well.

// Roll small hazelnut-sized balls from the dough and place them on the baking sheet, leaving some space between them.

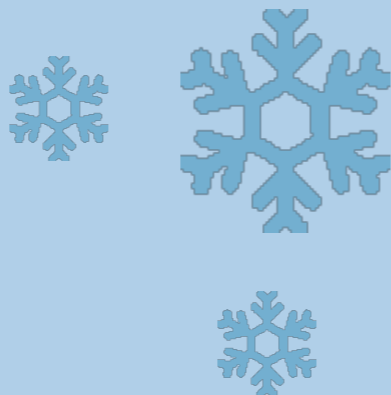
// Then flatten the balls with a fork. It is best to dip the fork in a little flour so that the cookies do not stick to the fork.

// Bake the cookies at 180° C for about 10-15 minutes.





#Have a tasty Christmas time



Ribs in a sweet tomato sauce

INGREDIENTS (for 4 persons)

2 square ribs	8 tomatoes	1000 ml passata
8 carrots	4 green peppers	Sour cream
4 parsley roots	1 red chili pepper	Pepper and salt
8 turnips	20 dried apricots	Olive oil
2 red peppers	30 black and/or green olives	

PREPARATION

// Cut the ribs into portions. Peel the carrots, parsley roots and turnips. Cut them into rough pieces. Also roughly chop the bell pepper, tomatoes, green peppers and chili pepper.

// Put the ribs in the pan and let them fry until nice and golden brown.

// Saute all the vegetables in a dash of olive oil. Add fresh basil, thyme, apricots and olives. Season with salt and pepper. Now add the ribs and pour over the tomato sauce. Simmer until the ribs are fully cooked.

// Finely chop the green herbs for the chimichurri together with a dash of olive oil. Finely chop the spring onion and the red pepper. Add to the green herbs and chop again. Pour the chumichurri into a jar and season with the zest and juice of half a lemon and a pinch of salt.

To serve:

Place the ribs in a large bowl and finish with the chimichurri sauce and a dollop of sour cream.



“The best comfort food after a cold intense winter walk.

The combination of sweet tomato sauce with the fresh herbs of the chimichurri takes this recipe to the next level.

Thomas Pertry
Senior Marketeer
Living Environment Systems
Mitsubishi Electric Belgium

Almost too good to eat.

The reindeer cookies are super delicious and look great on any cookie plate.

And actually they are almost too good to eat – but eaten up immediately.



#Have a tasty Christmas time



Susanne Thormählen
Expert Corporate Communications
Mitsubishi Electric Germany

Reindeer cookies

INGREDIENTS:

250 g spelt flour (Type 1050)
100 g Coconut blossom sugar
½ tsp baking powder
½ tsp vanilla powder
1 pinch cinnamon

½ tsp salt
200 g chunky peanut butter
80 g butter (room temperature)
1 egg
1 tbsp. milk

small salted pretzels for
decoration
60 chocolate drops (bake stable)
30 red chocolate drops for
decorating

PREPARATION

// Mix flour, coconut blossom sugar, baking powder, vanilla powder, cinnamon and salt. Cut butter into pieces and add with peanut butter, egg and milk and knead into a smooth short dough. Refrigerate dough wrapped in plastic wrap for about 1 hour.

// In the meantime, cut small “Y “s from the salted pretzels for the reindeer antlers.

// Remove dough from refrigerator, knead briefly, form into a roll and cut into about 30 pieces. Form these into balls, place on a baking sheet lined with parchment paper and press flat. Decorate with chocolate drops as eyes.

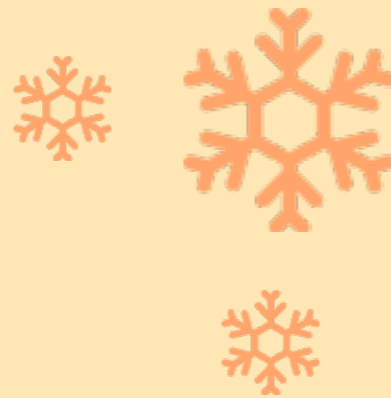
// Bake cookies in preheated oven at 180 °C (convection oven 160 °C; gas: level 2-3) for approx. 8 minutes.

// Remove cookies and immediately insert “antlers” into cookies and decorate with chocolate drops as noses.





#Have a tasty Christmas time



Linzer Torte in tasty pieces

INGREDIENTS

400g flour
400g sugar
400g butter
400g hazelnuts
1 egg

2 tablespoons of cocoa
1 tablespoon of cinnamon
Dash ground cloves
2 ml bitter almond flavour
1/2 teaspoon baking powder

1 shot cherry schnaps
currant or raspberry jam
1 egg yolk

PREPARATION

// Use all ingredients – apart from the jam and egg yolk – and knead them into a dough. Cover and cool in the refrigerator for 3-4 hours.

// Remove approx. 1/3 of dough from refrigerator and roll out. Cut out approx. 30 christmas forms like stars (enough to cover an area of 40×30 cm in summary) and put them aside.

// Take the rest of the dough. Roll out and place in a greased baking tray with about 40×30 cm. Spread the jam over it. Now place the cut out stars or other forms on the jam.

// Leave some space between them! Coat with egg yolk.

// Bake at 175°C for 25-30 minutes. Cool completely.

// Cut in little pieces and let them rest for about one week before tasting.

Like a Christmas biscuit, but better...

Every pre-Christmas season, we bake Christmas biscuits in our family bakery.

For me, the most delicious part, besides all the other biscuits, is the Linzer Torte (cut into many little pieces).

But be aware: The shot of cherry schnapps must not be missing.

Matthias Bühler

Area Sales Manager
Mechatronics Machinery
Mitsubishi Electric Germany



Together with family
and friends, baking is
much easier and more
varied...

... and also has resource-saving side
effects.

However, any thought of organic and
sustainability is passé if the baked goods
don't taste good."

#Have a tasty Christmas time



Silke Engelmann
Marketing Communication
Semiconductor
Mitsubishi Electric Germany



Almond Florentines

INGREDIENTS:

50g organic butter
50g sugar
1 packet of vanilla sugar
50g honey
100g vegan chocolate (e.g. oat cream)
100g sliced almonds
100g dark chocolate

PREPARATION

// Melt butter with sugar, vanilla sugar and honey in a
saucepan over medium heat and stir until lightly brow-
ned.

// Add cream and stir until sugar is completely dissolved
and the mixture becomes viscous.

// Stir in almonds and simmer over low heat for about 5 minutes until mixture is completely thickened.
Place one teaspoon of the almond mixture at time on the baking sheet and flatten slightly.

// Place tray in the oven and bake until the surface is lightly browned. Baking time: at hot air: 160°, about 7
minutes

// After baking, remove the almond mixture and let the cookies cool for about 5 minutes while they are still
soft.

// Then remove the Florentines with the baking paper onto a cooling rack and let cool completely.

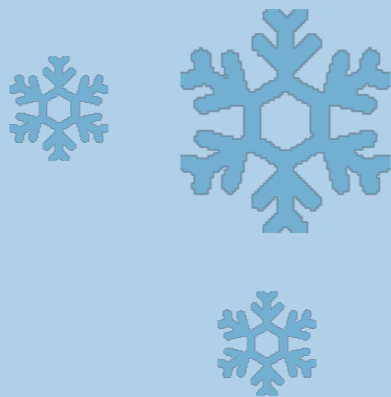
// Coarsely chop the chocolate and melt in a bain-marie over low heat.

// Place cooled florentines on a coarse fork or on a praline fork, dip in the icing, lightly wipe off and place
with the icing side on baking paper and allow to set.





#Have a tasty Christmas time



Arnold Lange
Coordinator central purchasing
General Administration
Mitsubishi Electric Germany

Extremely popular. From grandma to cat.

My aunt Monika was an au pair in England several times in the 1960s and learned to love the buttery pastries of her Scottish neighbors.

So much, that after her return – so the family legend – she first decided to start a radical diet of coffee and cigarettes.

What speaks for the cookies: only three ingredients, simple and quick preparation (even younger children can join in) and the tempting taste.

Even today, my aunt is always asked about the recipe as soon as a guest has tried one of her cookies. The shortbread is also extremely popular in our house – from grandma to to cat.”

Short bread

INGREDIENTS

400 gr. flour
300 gr. salted butter
250 gr. brown sugar

PREPARATION

// Knead soft butter, flour and sugar into a smooth dough and keep covered in a cool place for half an hour.

// Cut the dough into quarters, shape each into a two-centimeter-thick roll with flour on hands. Cut pieces about two centimeters wide.

// Place on a baking tray lined with baking paper, prick each cookie with a fork. Bake for about 20 minutes at 175 degrees (top/bottom heat) until the cookies are light brown.

// If you like it more fancy, you can spice up the cookies with ginger pieces, cinnamon or chocolate chips.





#Have a tasty Christmas time



Roasted Almonds – in a Wok

INGREDIENTS

200g almonds
200g sugar
100 ml water
10g vanilla sugar
1/2 teaspoon cinnamon

PREPARATION

// Put sugar with vanilla sugar and cinnamon in a wok and mix.

// Add water and let it boil without stirring.

// Add the almonds by stirring them gently at the highest temperature all the time.

// When the sugar becomes dry (white crystals appear), reduce the heat to medium, but keep on stirring.

// Stir the mixture until the sugar starts to melt and the almonds become glossy.

// Take them out of the wok and separate them with two forks, let them cool.

*For a little Christmas (market)
atmosphere at home...*

roasted almonds are a must.

Sven Mülleneisen

Head of European Customer Support
Mechatronics CNC
Mitsubishi Electric Germany



Brings gold and happiness in the New Year

In Japan, we have special food to welcome the New Year.
Chestnut cream brings gold and happiness in the New Year



#Have a tasty Christmas time



Emi Suzuki-Rosner
Assistant to Branch President
Mitsubishi Electric Germany

Kuri-Kiton Chestnut cream from sweet potatoes

INGREDIENTS

15 chestnuts in syrup
500g sweet potatoes
150g sugar
3 GL Mirin (rice wine)
3 GL chestnut syrup

1 pinch of salt

PREPARATION

// Peel the sweet potatoes, cut them into small pieces, first immerse briefly in water bath, then boil until they are soft and then mash.

// Heat sweet potato puree over low heat and add all ingredients except chestnuts.

// Continue to heat and stir puree until it reaches desired thickness

// Shape puree into balls and decorate with chestnuts

// Kuri-Kinton can of course also be prepared with chestnuts only



