





At Mitsubishi Electric Australia we love great celebrations, and that's why Christmas means as much to us, as it does to you. Under the warmth of the Australian sun, it's a chance to connect with the people we love, and remind ourselves of why this is such an incredible place to live.

While we're probably best known for our streamlined, market-leading home air conditioners, and our beautiful, innovative fridges (and yes, we certainly do both of those), we also help make so many more changes for the better. From commercial-scale air conditioning to make this year's Christmas shopping at your favourite mall that much more enjoyable, to some of the biggest screens you'll ever see. From things as small as electric hand dryers, to those as big as the trains that get you to and from work. We make robots, semi-conductors and even manufacture essential parts that keep the power on, day after day.

Wherever you live, wherever you look, there's a Mitsubishi Electric product helping make life easier, and better.

So at this time of the year, on behalf of all the hardworking staff we have in every corner of the country, we want to wish you a very happy holiday. And because diversity is one of the things that makes both Australia as a country, and Mitsubishi Electric as a company, such an incredible place, no matter what kind of celebration you have in mind, we hope it's full of love, laughs and happiness. From all of us, to all of you.

The Mitsubishi Electric Australia Team

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Secrets for a perfect Christmas...

The real secret to any celebration, whether it's as simple as a dinner party, or a once-a-year gathering like Christmas, is the time we spend together.

That means being organised really matters.

If you can, consider setting the table either in the morning, or even the night before. You could cover it with a lightweight plastic dropsheet to keep everything pristine if needed. That's one less job for the big day.

Make sure the house is arranged for everyone to be as comfortable as possible. Soft-playing carols, plenty of scatter cushions, and your Mitsubishi Electric air conditioner set to a welcoming 22°C.

And if you need an extra chilled bottle of wine, your Mitsubishi Electric French Door fridges have plenty of space, while the WX series Versa Drawer can get a chardonnay cold in about as long as it takes to find some additional glasses.

BARBECUED KING PRAWNS w/ SPICY MARIE-ROSE SAUCE

20 extra-large King prawns, peeled and de-veined finely-grated zest and juice of 2 lemons

- 1 bunch thyme, finely chopped
- 2 Tbsp extra virgin olive oil sea salt flakes and freshly-ground black pepper ½ cup aioli

1/4 cup tomato ketchup

- 1 Tbsp tomato paste
- 2 tsp sweet paprika
- 1 tsp Worcestershire sauce
- 1 tsp Tabasco

maché leaves, baquette crisps & lemon cheeks, to serve

- 1 Use a small sharp knife to score the underside of the prawns, then toss with the zest, thyme and extra virgin olive oil. Thread onto soaked bamboo skewers, then . season generously with salt and pepper.
- 2 Mix the aioli, ketchup, tomato paste, paprika, Worcestershire, Tabasco and lemon juice in a bowl. Toss the maché, onion and cucumber.
- 3 Cook the prawns on a hot barbecue grill for 5 minutes, turning several times, then serve with sauce, maché, baguette crisps and lemon cheeks.



GUM-SMOKED SALMON w/ WHITE PEPPER SALMORIGLIO

- 1 fillet Tasmanian salmon, skin on and pin bones removed
- 2 cups tonic water

1/2 cup sloe gin

1/4 cup lime juice

- 2 Tbsp fine salt
- 2 Tbsp caster sugar
- 2 bunches parsley, finely chopped
- 2 bunches oregano, finely chopped
- 2 lemons, peeled and diced
- 4 cloves garlic, minced
- 1/4 cup extra virgin olive oil

sea salt flakes and freshly-ground white pepper damper & fennel salad, to serve

- 1 Pat the salmon dry with kitchen paper, then place skin side down in a nonreactive tray*. Mix the tonic, gin, lime juice, salt and sugar in a bowl, then pour over the salmon, Cover with cling film, then refrigerate overnight.
- 2 Place the salmon skin side down on a rack over a smoker box and cover loosely with several layers of foil. Fill the smoker box with fresh gum leaves and hickory chips, then light. Smoke for 11/2 hours.
- 3 Mix the herbs, lemon, garlic and olive oil, then season with salt and a generous amount of white pepper. Slice or flake the salmon, then serve with sauce, damper & fennel salad.

*Glass or ceramic only, metal trays will react with marinade.





zone control for complete control. Cool or warm air is ducted quietly throughout the home through diffusers

positioned in the ceiling, wall or floor.

VEGETARIAN JEWELLED BIRYANI w/ SAFFRON, POMEGRANATE and ALMONDS

1 brown onion, finely diced 8cm piece ginger, cut into fine batons 6cm piece turmeric, grated 12 cloves garlic, minced

6 cardamom pods

2 cinnamon sticks

1 tsp fennel seeds

2 Tbsp ghee

11/2 cups basmati rice

3 cups vegetable stock

1 pinch saffron threads, soaked in cold water

2 medium zucchini, finely diced

½ cup raisins, chopped

1/4 cup dried apricots, chopped

1/4 cup dried cranberries, chopped

1/2 cup pomegranate seeds

1/2 cup flaked almonds, toasted

coriander, mint, yoghurt & black sesame dukkah, to serve

- 1 Sauté the onion, ginger, turmeric, garlic and spices in ghee in a large saucepan over a moderate heat for 5 minutes, until softened. Add the rice, stock and saffron, simmer for 15 minutes, then add the zucchini and dried fruits then cook for 15 more minutes, until most of the liquid has been absorbed.
- 2 Gently fold in the pomegranate seeds and almonds, then scatter with herbs. Serve with yoghurt & black sesame dukkah.



THREE CHRISTMAS SALADS

NECTARINE CAPRESE

- 4 nectarines, segmented
- 1 buffalo mozzarella ball, torn
- 16 basil leaves
- 2 Tbsp extra virgin olive oil sea salt flakes & freshly-ground black pepper
- 1 Arrange nectarines, mozzarella and basil on plate, drizzle with extra virgin olive oil, then season with salt & pepper.

OVEN-BAKED CAULIFLOWER w/ AVOCADO and PINK GRAPEFRUIT

- 1 head cauliflower, chopped
- 1/2 cup extra virgin olive oil sea salt flakes and freshly-ground black pepper
- 2 avocadoes, sliced
- 1/2 red onion, finely sliced
- 2 pink grapefruit, segmented and diced
- 1 bunch chives, finely sliced
- 1 Preheat oven to 180°C. Toss the cauliflower in extra virgin olive oil, season generously with salt and pepper, arrange in an oven dish and bake for 45 minutes, until deep golden. Allow to cool slightly, then arrange on platter with avocadoes, onion and grapefruit. Scatter with chives.

BARBECUED ASPARAGUS w/ OUINOA and FETA

- 4 bunches asparagus, trimmed
- 2 Tbsp avocado oil

sea salt flakes and freshly-ground black pepper

- 1/2 cup mixed quinoa, rinsed
- 3/4 cup vegetable stock
- 2 cups baby kale leaves
- 2 Tbsp feta, crumbled
- 2 Tbsp walnuts, chopped
- juice of 1 lemon
- 1 Toss the asparagus in avocado oil and season generously with salt and pepper. Cook on a hot barbecue grill until lightly blackened.
- 2 Combine the quinoa and stock in a saucepan and set over a moderate until simmering. Fit the lid, cook for 10 minutes, then remove from the heat and allow to cool for 15 minutes, mix with the kale, feta, walnuts and lemon juice. Top with asparagus.



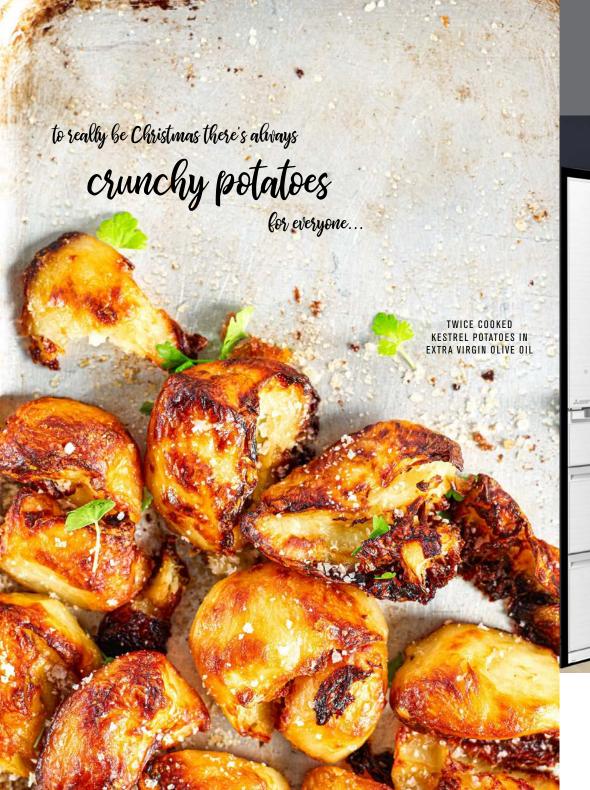
COCKTAIL

ROSE PETAL SANGRIA w/ WATERMELON and MANGO

1 Tbsp dried rose petals
1/4 cup caster sugar
1/4 cup elderflower cordial
1/4 cup gin
1/4 watermelon
2 cups fresh organic rose petals
1 bunch mint leaves
1 mango, finely sliced
1 punnet strawberries, halved
750ml rosé wine

- 1 Combine the dried rose petals, sugar and 1 cup water in a medium saucepan and set over a moderate heat. Simmer for 20 minutes, then remove from the heat and allow to cool. Juice half the watermelon, then mix in with the cordial and gin.
- **2 Slice** the remaining watermelon 1cm thick, then cut into star shapes. Distribute some petals, mint, mango, strawberries and watermelon stars amongst glasses, then places the remainder in a large jug and top up with wine, rosé syrup and ice. Pour into glasses.





WX Series





TURKEY w/ MACADAMIA-RYE STUFFING, CHARRED ORANGE DRESSING

1 whole turkey (approx. 5kg) sea salt flakes and freshly-ground black pepper 125g unsalted butter, softened 12 cloves garlic, minced 500g pumpernickel bread 250g macadamias, toasted 1 brown onion, very finely diced 1 bunch parsley, finely chopped ½ cup dry sherry 2 Tbsp maple syrup 1/2 cup extra virgin olive oil 2 oranges, sliced 2 cinnamon sticks 12 cardamom pods 6 cloves 2 cinnamon sticks 1/4 cup apple cider vinegar

baby kale leaves, to serve

- 1 Preheat oven to 200°C. Pat the turkey dry inside and out with kitchen paper then season generously with salt and pepper. Mix the butter with half the garlic, then insert under the turkey's skin.
- **2 Combine** the pumpernickel and macadamias in a food processor and pulse until a medium crumb forms. Mix with the onion, parsley, sherry, maple and remaining garlic, Season with salt and pepper, then press into the turkey cavity, securing with a skewer.
- 3 Brush with half the extra virgin olive oil, then arrange in an oven tray. Bake for $1\frac{1}{2}$ hours, then reduce heat to 180° C, and bake for a further 1 hour.
- 4 Meanwhile toast the orange slices and spices until darkened in a large pan, then mix with the vinegar and 1 cup water. Boil rapidly for 30 minutes, then strain though a fine sieve. Once cooled, mix with the remaining olive oil.
- **5 Arrange** the turkey on kale leaves and drizzle the dressing over.



OVEN-BAKED HAM w/ BUSH HONEY and ORGANIC APPLE GLAZE

1 whole leg ham, on the bone (approx. 8kg)

2L organic apple juice

1/2 cup bush honey

2 Tbsp lime marmalade

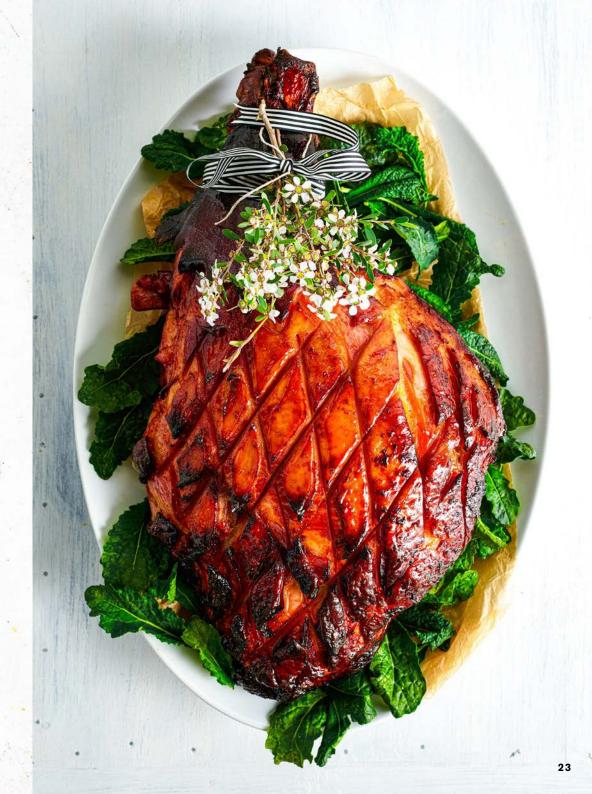
2 lime leaves

1 sprig rosemary

1 tsp fennel seeds

star anise, ribbon & bouquet, to garnish

- 1 Preheat oven to 180°C. Use a small knife to cut a zig-zag around the neck of the ham, then prise off the skin using fingers. Cut parallel lines into the ham's top fat to make 5cm squares. Arrange on a roasting rack over an oven tray and bake for 30 minutes.
- 2 Meanwhile, combine the apple juice, honey, marmalade, lime leaves, rosemary and fennel seeds in a medium saucepan and bring to a boil over a moderate heat. Cook rapidly until mixture thickens.
- **3 Brush** half the baste over the ham and bake for 30 minutes, then repeat. Arrange star anise on the ham squares, then tie a bouquet on the neck, securing with ribbon.



ULTIMATE CHRISTMAS FRUIT SALAD w/ LIME, VANILLA and MARJORAM SYRUP

½ pineapple, cut into wedges
 ¼ watermelon, cut into small discs
 ½ rockmelon, balled

- 4 kiwifruit, diced
- 1 punnet strawberries, quartered
- 1 punnet blueberries, halved
- 1 dragonfruit, diced
- 1 pomelo, segmented
- 1 vanilla bean, split

½ cup caster sugar

finely-grated zest and juice of 4 limes

1 bunch marjoram leaves

almond biscotti, to serve

1 Gently combine the fruit. Place the vanilla bean, sugar, zest, juice and ½ cup water in a small saucepan and set over a moderate heat. Simmer for 5 minutes, until the mixture begins to thicken. Add the marjoram, beat well, then strain through a fine sieve and allow to cool completely. Drizzle over the fruit and serve with almond biscotti.



HANDMADE GIFTS

RASPBERRY and VANILLA JAM

500g frozen raspberries seeds of 1 vanilla bean 1 cup pomegranate juice 500g jam-setting sugar juice of 1 lemon 1 Tbsp unsalted butter

- 1 Combine the berries, vanilla and juice in a medium saucepan and set over a moderate heat until simmering. Cook for 15 minutes, then press through a fine sieve into a second saucepan.
- **2** Add the jam-setting sugar to the fruit and bring to a simmer. Beat in the lemon juice and butter, then spoon into sterilised jars and seal while hot.



EASY GINGERBREAD STAR HOUSES

250g unsalted butter, softened 180g brown sugar 500g golden syrup 750g plain flour 2 tsp bicarbonate of soda 1 Tbsp ground ginger 2 tsp ground cinnamon

1 tsp ground cloves

1 tsp ground allspice

2 cups icing sugar, sifted

1 egg white

2 tsp lemon juice

1 Preheat oven to 180°C. Combine the butter and sugar in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until very light. Fold in the golden syrup.

2 Sift the flour, bicarbonate of soda and spices together, then fold in, mixing until a dough forms. Wrap in cling film and refrigerate for 2 hours. Roll out to 3mm thick, then cut using templates to make 12 triangles and 4 stars.

3 Arrange on lined oven trays and bake for 18-20 minutes, until golden beginning to get crisp. Re-cut edges of triangles using templates while still warm, then cool on a wire rack.

4 Combine the icing sugar, egg whites and lemon juice in the bowl of an electric mixer and beat with the whisk attachment on high speed for 5 minutes, until very light. Use to join triangles, attach stars and decorate.



CHEESECAKE PAVLOVA BRULEE w/ PASSIONFRUIT and PEACH

250g gingernut biscuits
75g unsalted butter, melted
500g cream cheese
250g caster sugar
3 tsp natural vanilla extract
6 eggs
1/4 cup sour cream
1 tsp cream of tartar
2 Tbsp glucose syrup
300ml whipped cream
1 cup diced peach
1/2 cup passionfruit pulp
1 punnet strawberries

- 1 Preheat oven to 170°C. Grind the biscuits in a food processor until a fine crumb forms, then mix with the butter and press into the bottom of a lined 22cm cake tin. Refrigerate until firm.
- **2 Combine** the cream cheese, 100g sugar, half the vanilla, 2 eggs and 4 egg yolks in the bowl of the food processor, reserving the egg whites. Purée until very smooth, then spoon over the biscuit base. Bake for 30-35 minutes, until just firm. Set aside to cool.
- 3 Place the reserved egg whites and cream of tartar in the bowl of the electric mixer and beat with the whisk attachment on medium speed until foamy.

 Meanwhile, cook the remaining sugar and glucose, until syrup reaches 119°C. Add to beating egg whites in a stream, then beat until completely cool.
- **4 Spread** the meringue onto the cheesecake base, then grill lightly with a kitchen blowtorch. Dress with whipped cream and fruit.







L4 Series

Designed for larger living and the perfect fridge for Christmas entertaining.

- » Glass Door Finish
- » 4.0 Star Energy Rating » 7
- » Wide internal space
 - » 710 & 650 Litres





PISTACHIO and THYME BUNDT

250g unsalted butter, softened
350g caster sugar
2 Tbsp honey
finely grated zest and juice of 4 limes
2 tsp natural vanilla extract
5 eggs
350g pistachio kernels, lightly toasted
½ cup gluten-free self-raising flour
1 bunch thyme leaves, very finely chopped
2 Tbsp pistachio paste*
red chocolate curls*, to garnish

- 1 Preheat oven to 180°C. Combine the butter and 250g sugar in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until very light, add the honey, zest and vanilla.
- **2 Beat** in the eggs one at a time. Grind the pistachios to a fine meal in a food processor, then fold in with the flour, thyme and pistachio paste (if using). Spoon into a buttered and floured 2L Bundt mould and bake for 45-50 minutes, until a skewer can be inserted and removed cleanly. Cool in the tin for 5 minutes, then invert onto a rack.
- 3 Place the remaining sugar and lime juice in a small saucepan and bring to a boil over a high heat. Drizzle over the cake, then garnish with red chocolate curls.

*Optional, available from good delicatessens and cake specialists.



PEANUT BUTTER and DARK CHOCOLATE YULETIDE LOG

1/4 cup + 2 tbsp cocoa powder

2 Tbsp icing sugar

1/4 cup plain flour

120g dark chocolate, chopped

2 Tbsp extra virgin olive oil

1 tsp vanilla paste

6 eggs, separated

185g caster sugar

1 tsp cream of tartar

1/4 cup dark rum

peanut butter mousse*, chocolate buttercream*, chocolate bark & shortbread stars, to garnish

- 1 Preheat oven to 180°C. Sift 2 Tbsp each cocoa powder and icing sugar onto a large clean tea towel and set aside. Sift the remaining cocoa and plain flour together. Melt the chocolate gently, then mix in the oil and vanilla.
- **2 Combine** the yolks and half the caster sugar in the bowl of an electric mixer and beat for 10 minutes, until thick and glossy. Meanwhile, whip the egg whites and cream of tartar to soft peaks, then continue whipping, adding the remaining sugar one Tbsp at a time until thick.
- **3 Fold** the yolk mix, meringue, chocolate mix and flour mix together gently, then spread on a large lined baking sheet. Bake for 12-13 minutes, until just set, then remove from the oven. Invert onto the dusted tea towel, remove the baking paper, then roll up and allow to cool.
- **4 Unroll** the cake, sprinkle with rum, spread with peanut butter mousse, then roll up again and refrigerate until firm. Spread with chocolate buttercream, then garnish with chocolate bark & shortbread stars.

*Please find these additional recipes at the back of book





CLASSIC STEAMED CHRISTMAS PUDDING

800g mixed dried fruits
250ml dark rum
250g unsalted butter, softened
500g dark brown sugar
2 eggs
6 egg yolks
2 tsp natural vanilla paste
2 cups plain flour
2 Tbsp cocoa powder
3 tsp ground cinnamon
1 tsp ground nutmeg
1 tsp ground cardamom
½ tsp ground cloves
300g breadcrumbs
custard & berries, to serve

- 1 Combine the dried fruits and rum, then refrigerate for 2 weeks to absorb. Place the butter and sugar in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until very light. Beat in the eggs and yolks.
- 2 Sift half, the flour, cocoa and spices together, then fold into the butter mixture with the breadcrumbs.
- **3 Wash** a 75cm square piece of calico in boiling water for 5 minutes, then drain well. Sprinkle the remaining flour over one side, then place flour side up in a 3L bowl. Spoon in the pudding mixture, then secure with kitchen string. Simmer in a large saucepan for 6-8 hours.
- **4 Drain** thoroughly, then hang pudding in refrigerator for at least three days. Rewarm in boiling water, peel away calico, then serve with custard & berries.





Wi-Fi Control

Mitsubishi Electric air conditioning systems connected with Wi-Fi Control* are Amazon Alexa and Google Assistant enabled. This means you can enjoy hands-free control.

*Optional upgrade adapter required per unit.









PEANUT BUTTER MOUSSE

2 egg yolks

120g caster sugar

1 Tbsp glucose syrup

1 tsp powdered gelatin

250g crunchy peanut butter

1 cup milk

1 tsp natural vanilla extract

1 cup cream

1 Place the egg yolks in the bowl of an electric mixer and beat with the whisk attachment on high speed until light. Meanwhile, cook the sugar, glucose and ¼ cup water in a small saucepan over a high heat until the syrup reaches 119°C. Add to the egg yolks while beating, and continue beating until completely cool.

2 Mix the gelatin and 2 Tbsp water. Combine the crunchy peanut butter, milk and vanilla in a medium saucepan and set over a moderate heat. Simmer for 5 minutes, then purée with the gelatin until incorporated. Allow to cool to room temperature.

3 Whip the cream to soft peaks. Fold the yolk mixture into the peanut butter mix, . then add the whipped cream.

CHOCOLATE BUTTERCREAM

2 eggs 2 egg yolks

½ tsp fine salt

185g caster sugar

2 Tbsp glucose syrup

350g unsalted butter

200g dark chocolate, melted and cooled

2 Tbsp instant coffee powder, dissolved in 1 Tbsp hot water

2 tsp natural vanilla extract

1 Place the eggs, egg yolks and salt in the bowl of an electric mixer and beat with the whisk attachment on high speed until light. Meanwhile, cook the sugar, glucose and ¼ cup water in a small saucepan over a high heat until the syrup reaches 119°C. Add to the egg mix while beating, and continue beating until completely cool.

2 Change to the paddle attachment, then begin adding the butter 1 Tbsp at a time. Beat in the chocolate, coffee and vanilla until smooth.





