

pacojet

INDIAN RECIPES



Pakoda Dough

Ingredients

Ingredients for 1 pacotizing® beaker

200 g	chickpea flour
40 g	rice flour
5 g	salt
2 g	cumin powder
1 g	cayenne pepper
3 g	coriander powder
4 g	garlic
6 g	ginger
260 g	water

Preparation

(1) Finely chop the garlic and ginger, mix with the remaining ingredients and pour into a pacotizing® beaker.

(2) Use the whipping disc twice with overpressure and pull the chopped vegetables through the batter and deep-fry.

Pacojet settings

Mode: Whipping
Pressure settings: Overpressure
Repetitions: 2

Chickpea dough becomes light and airy with the whipping disk of the Coupe Set due to the overpressure. This means that no baking powder or baking soda needs to be added.



Deccan Curry Concentrate

Ingredients

Ingredients for 1 pacotizing® beaker

- 20 g sunflower oil
- 20 g coconut oil
- 5 g mustard seeds
- 200 g onions
- 15 g coarsely chopped ginger
- 5 g turmeric powder
- 3 g paprika
- 2 g fennel seeds
- 6 g coriander seeds
- 3 g black peppercorns
- 1 g clove
- 2 g cinnamon stick
- 20 g salt
- 400 g coconut milk
- 100 g blanched spinach
- 20 g sugar
- 75 g lemon juice
- 25 g fresh coriander

Preparation

(1) Slice the onions and cut the ginger into approx. 0.5 cm pieces and sauté with the mustard seeds in sunflower oil and coconut oil. Mix with the remaining ingredients and pour into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -20 °C for at least 24 hours.

(3) If required, pacotize® 3 times at normal pressure and mix the concentrate with approx. 450 g coconut milk and simmer for 12 minutes until the flavours develop.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 3

Tip: For a finer result, freeze the pacotizing® beaker again for 12 hours and pacotize® again.

No color change—the intense green color remains, as the curry can be pacotized® à la minute. This also applies to many green pastes.



Tandoori Marinade

Ingredients

Ingredients for 1 pacotizing® beaker

500 g	greek yogurt
20 g	ginger
15 g	garlic
5 g	garam masala powder
3 g	cayenne pepper powder
10 g	salt
3 g	ground cumin
10 g	paprika powder
35 g	lemon juice
15 g	rapeseed oil
4 g	fenugreek leaves

Preparation

(1) Peel and roughly chop the garlic and cut the ginger into small pieces of approx. 0.5 cm. Mix all the ingredients together and pour into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -20 °C for at least 24 hours.

(3) When needed, pacotize® twice at normal pressure.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 2

Pacotizing® exponentially enhances and intensifies the flavor development of spices. This effect is also evident in many other marinades, pastes, and similar preparations.



Ginger Chutney

Ingredients

Ingredients for 1 pacotizing® beaker

36 g	sunflower oil
35 g	ginger
10 g	garlic
25 g	roasted chana dal
5 g	roasted coriander seeds
3 g	roasted cumin seeds
2 g	roasted fennel seeds
8 g	paprika powder
1 g	chilli flakes
60 g	seedless tamarind
60 g	whole cane sugar
10 g	salt
35 g	lemon juice
300 g	water

Preparation

(1) Finely slice the ginger and garlic and sauté in sunflower oil. Mix with the remaining ingredients and pour into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -20 °C for at least 24 hours.

(3) When needed, pacotize® 3 times with normal pressure.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 3

Tip: For a finer result, freeze the pacotizing® beaker again for 12 hours and pacotize® again.

Very smooth texture, as all ingredients are processed to an ultra-fine consistency using pacotizing®.



Peanut Chutney

Ingredients

Ingredients for 1 pacotizing® beaker

25 g	sunflower oil
100 g	onions
2 g	garlic
30 g	roasted chana dal
125 g	roasted peanuts
2 g	green chilli
3 g	cumin seeds
2 g	fennel seeds
0.5 g	black pepper
50 g	tamarind seedless
75 g	whole cane sugar
15 g	fresh coriander
15 g	roasted sesame seeds
9 g	salt
320 g	water

Preparation

(1) Chop the onions and garlic and sauté in sunflower oil. Mix with the remaining ingredients and pour into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -20 °C for at least 24 hours.

(3) If necessary, pacotize® 3 times at normal pressure.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 3

Tip: For a finer result, freeze the pacotizing® beaker again for 12 hours and pacotize® again.

Pacotizing® creates an ultra-fine texture. For example, tamarind does not need to be soaked and passed through a sieve.



Masala Chai Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

400 g oat drink
2.5 g Assam tea
200 g cashew nuts
50 g maple syrup
2 g ground cinnamon
0.5 g cardamom capsule
3 g lemon zest
3 g orange zest
20 g lemon juice

Preparation

(1) Bring the oat drink to the boil once, add the Assam tea and the cashew nuts and leave to infuse for 10 minutes. Mix with the remaining ingredients and pour into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -20 °C for at least 24 hours.

(3) When needed, pacotize® once with overpressure.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 1

Tip: For the initial pacotizing® of the beaker, work with two repetitions.

The traditional masala chai drink has been reinterpreted in a new and creative way as ice cream. Preparations such as aam panna, nimbu pani, or chaat water can also be imaginatively transformed into sorbets or ice cream creations.



Lassi
Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

600 g	Greek yoghurt
25 g	lemon juice
12 g	lime juice
60 g	maple syrup
40 g	whole cane sugar
0.25 g	salt

Preparation

(1) Mix the lemon and lime juice with the sugar and maple syrup until the sugar has completely dissolved. Mix with the remaining ingredients and pour into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -20 °C for at least 24 hours.

(3) When needed, pacotize® twice with overpressure.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 2

The traditional lassi has been reinterpreted in a new and creative way as ice cream. Preparations such as aam panna, nimbu pani, or chaat water can also be creatively transformed into sorbet or ice cream.



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