
pacojet
RECIPE
HIGHLIGHTS



Smoked Beetroot Salt

Ingredients

Ingredients for 1 pacotizing® beaker

100 g beetroot peel, smoked
50 g red onions
300 g sea salt, fine

Preparation

(1) Place the beetroot peel and onions in a pacotizing® beaker and cut 5 times with the Coupe Set knife, add the sea salt and pacotize® 4 times with the pacotizing® blade.

(2) Dry at approx. 50 °C, pacotize® again if desired or use immediately.

Pacojet-Settings

Mode: Cutting
Pressure settings: Overpressure
Repetitions: 9
Jet®-Mode suitable: no



Basil Salt

Ingredients

Ingredients for 1 pacotizing® beaker

120 g basil
30 g chives
300 g sea salt, finely ground

Preparation

(1) Place the herbs in a pacotizing® beaker and cut 2 times with the Coupe Set knife, add the sea salt and pacotize® 4 times with the pacotizing® blade.

(2) Dry at approx. 50 °C and pacotize® again if desired or use immediately.

Pacojet-Settings

Mode: Cutting
Pressure settings: Overpressure
Repetitions: 6
Jet®-Mode suitable: no



Bacon Butter with Herbs

Ingredients

Ingredients for 1 pacotizing® beaker

350 g butter
300 g bacon, crispy
10 g parsley
10 g chives
4 g cayenne pepper

Preparation

(1) Allow the butter to soften and cut the bacon into pieces. Mix with the remaining ingredients, pour into a pacotizing® beaker and smooth the surface.

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

(3) When needed, pacotize® 10 times with overpressure with the Jet®-Mode.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 10
Jet®-Mode suitable: yes



Antipasti Spread

Ingredients

Ingredients for 1 pacotizing® beaker

70 g	aubergine
70 g	courgette
120 g	red pepper
70 g	artichoke hearts
70 g	chipotle peppers
45 g	dried tomatoes in oil
20 g	olive oil
5 g	garlic
25 g	red onions
10 g	fleur de sel
5 g	freshly ground pepper
50 g	ricotta
140 g	toast
10 g	tomato purée
50 g	mascarpone

Preparation

(1) Cut the vegetables and toast into small cubes. Heat the olive oil and fry the vegetable cubes, then add the toast cubes and fry together. 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® 10 times with the Jet®-Mode.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 10
Jet®-Mode suitable: yes



Dal Spread

Ingredients

Ingredients for 1 pacotizing® beaker

550 g	vegetable stock
300 g	red lentils
2 g	chilli powder
25 g	tikka curry
25 g	korma curry paste
5 g	garlic
22 g	lime juice
130 g	sweet potato, peeled and diced

Preparation

(1) Cook the red lentils and sweet potatoes until soft, finely chop the onions and fry. Mix all ingredients together and pour into a pacotizing® beaker.

(2) Close with the lid, label and freeze at −20 °C for at least 24 hours.

(3) When needed, pacotize® 6 times with overpressure.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 6
Jet®-Mode suitable: no



Prawn Crisps

Ingredients

Ingredients for 1 pacotizing® beaker

320 g	prawns
75 g	tapioca flour
3 g	salt
3 g	coral
0.1 g	Pimentón de la Vera
0.1 g	cumin
0.1 g	mild paprika powder
0.2 g	onion powder
0.2 g	garlic powder
0.02 g	coriander powder

Preparation

(1) Cut the prawns into pieces, mix with the remaining ingredients and place in a pacotizing® beaker.

(2) Process 6 times with the Coupe Set knife.

(3) Roll the mixture in cling film and steam at 95°C for 1 hour, allow to cool and cut into slices or strips approx. 0.5 - 1 mm thick. Dry at 60°C and deep-fry at 200°C.

Pacojet-Settings

Mode: Cutting
Pressure settings: Normal pressure
Repetitions: 6
Jet®-Mode suitable: no



Sea Bass Tartare

Ingredients

Ingredients for 1 pacotizing® beaker

Sea bass tartare:

- 80 g sea bass
- 10 g olive oil
- 3 g fleur de sel
- 1 g lime zest
- 5 g finely chopped parsley

Buttermilk and wild herb oil sauce:

- 300 g wild herb mixture
- 300 g sunflower oil
- 10 g salt

To serve:

- 50 g buttermilk
- 5 g honey
- 2 g salt
- 20 g wild herb oil

Preparation

(1) Cut the sea bass into cubes and process twice with the Coupe Set knife using excess pressure.

(2) Mix all ingredients and season to taste.

(3) Blanch the wild herbs in salted water and plunge into ice water. Remove the herbs from the water, squeeze out excess water, chop coarsely, mix with the oil and salt, and place in a pacotizing® beaker.

(4) Close the lid and label. Freeze at −20 °C for at least 24 hours.

(5) If necessary, pacotize® once at normal pressure, bring to the boil, strain and refrigerate for use. Mix the buttermilk with the honey and salt, stir in the wild herb oil and serve.

Pacojet-Settings

Mode: Cutting
Pressure settings: Overpressure
Repetitions: 2
Jet®-Mode suitable: no



Virgin Creamy Tini

Ingredients

Ingredients for 1 pacotizing® beaker

200 g espresso
130 g kaluha, alcohol-free
200 g sugar syrup
40 g vodka, alcohol-free
200 g cream
5 g Sosa Flaxfiber

Preparation

(1) Mix all ingredients except the Sosa Flaxfiber together, mix in the Sosa Flaxfiber and pour into a pacotizing® beaker.

(2) Close with the 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: Normal pressure
Repetitions: 2
Jet®-Mode suitable: yes



Ginger Bloom

Ingredients

Ingredients for 1 pacotizing® beaker

Ginger shot:

- 150 g ginger
- 200 g pineapple
- 150 g carrot
- 250 g apple juice (no added sugar)

Cocktail:

- 1 portion ginger shot concentrate
- 150 g apple juice
- 60 g blood orange syrup
- 120 g alcohol-free gin
- 200 g tonic
- 50 g soda

Preparation

(1) Peel ginger, carrot and pineapple, cut all ingredients into small cubes, fill the pacotizing® beaker with the chopped ingredients, fill the beaker with apple juice up to the maximum fill line.

(2) Label and freeze at -20°C for 24 hours.

(3) Pacotize® 1 portion of ginger shot concentrate and mix with the remaining ingredients.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 1
Jet®-Mode suitable: no



Espresso Coretto

Ingredients

Ingredients for 1 pacotizing® beaker

125 g	full cream
60 g	mascarpone
350 g	milk
100 g	sugar
80 g	egg yolk
55 g	espresso
3 g	vanilla pod
85 g	Kahlua, alcohol-free

Preparation

(1) Cut open the vanilla pod and scrape out the seeds. Bring the cream and milk to the boil. Mix the egg yolks with the sugar and stir into the hot mixture. Add the vanilla seeds and pod and heat to 82°C, stirring constantly. Mix with the remaining ingredients except for the grappa and pour into a pacotizing® beaker.

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

(3) Pacotize® once with overpressure.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 1
Jet®-Mode suitable: no



Lemon Concentrate

Ingredients

Ingredients for 1 pacotizing® beaker

350 g lemon
150 g sugar

Preparation

(1) Cut the lemon into pieces and mix with the sugar. Leave to stand for about 15 minutes, stir and pour into a pacotizing® beaker, pressing down firmly.

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

(3) When needed, pacotize® 10 times at normal pressure.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 10
Jet®-Mode suitable: no



Herb Concentrate

Ingredients

Ingredients for 1 pacotizing® beaker

150 g	basil
60 g	chives
60 g	parsley
60 g	chervil
130 g	fresh spinach leaves
20 g	sugar
4 g	garlic
8 g	sea salt
250 g	olive oil

Preparation

(1) Roughly chop the basil, chives, parsley and sage and blanch for 5 seconds. Then rinse in ice water. Pluck the rosemary and thyme, mix with the remaining ingredients and place in a pacotizing® beaker.

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

(3) When needed, pacotize® 3 times with overpressure with the Jet®-Mode.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 3
Jet®-Mode suitable: no



Mango Sorbet

Ingredients

Ingredients for 1 pacotizing® beaker

500 g mango
100 g sugar
100 g water
10 g lemon juice

Preparation

(1) Dice the mango. Mix water and sugar with lemon juice until the sugar is dissolved. Mix all ingredients together and pour into a pacotizing® beaker.

(2) Close and label with the lid. 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
Jet®-Mode suitable: no



Smurf Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

350 g pineapple
120 g sugar
300 g water
5 g blue spirulina powder

Preparation

(1) Cut the pineapple into 2x2 cm cubes and place in a pacotizing® beaker with the remaining ingredients.

(2) Close the lid, label and freeze at −20 °C for at least 24 hours.

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

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 2
Jet®-Mode suitable: no



Brown Rice Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

90 g	brown rice
750 g	water
1 g	salt
200 g	milk
200 g	yoghurt
7 g	lemon juice
120 g	icing sugar

Preparation

1) Soak the rice in plenty of water for 4 hours and then drain. Boil the brown rice with 750 g of water and salt for 50 minutes until the rice has absorbed all the liquid and is soft. Mix with the remaining ingredients and pour into a pacotizing® beaker.

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

3) When pacotizing® for the first time, pacotize® twice with overpressure and freeze again. When needed, pacotize® once with overpressure.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 2
Jet®-Mode suitable: yes



Red Dragon Fruit Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

600 g ripe red pitahaya
30 g lime juice
120 g sugar syrup
50 g agave syrup

Preparation

(1) Cut the dragon fruit into 2x2 cm cubes and place in a pacotizing® beaker with the remaining ingredients.

(2) Close the lid, label and freeze at −20 °C for at least 24 hours.

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

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 6
Jet®-Mode suitable: yes



Strawberry Cashew Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

200 g strawberry
300 g water
100 g agave syrup
5 g vanilla bean
100 g cashew

Preparation

(1) Cut open the vanilla beans and scrape out the seeds. Mix the vanilla pulp with the remaining ingredients and pour into a pacotizing® beaker.

(2) Close the lid, label and freeze at −20 °C for at least 24 hours.

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

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 1
Jet®-Mode suitable: no



Liquorice Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

350 g	heavy cream
100 g	sugar
80 g	egg yolks
200 g	Greek yoghurt
60 g	crushed liquorice
150 g	Riesling or Sauterne
1 g	lemon zest
15 g	lemon juice

Preparation

(1) Briefly boil the liquorice with the sugar, Riesling or Sauterne, reduce to half the volume and leave to infuse for 30 minutes, then strain. Whisk the cream with the reduction and egg yolks until soft peaks form, then add the yogurt and zest and pour into a pacotizing® beaker.

(2) Close with lid, label and 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
Jet®-Mode suitable: no



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
Jet®-Mode suitable: no



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