

pacojet

ITALIAN RECIPES



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



Capers and Lemon Butter

Ingredients

Ingredients for 1 pacotizing® beaker

500 g	butter
6 g	salt
1 g	hot paprika
1 g	mild paprika
140 g	capers
15 g	anchovies
2 g	Worcestershire sauce
2 g	lemon zest
25 g	lemon pulp
10 g	lemon juice
1	pinch of saffron

Preparation

(1) Brown half of the butter, mix 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® 10 times with overpressure.

Pacojet settings

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



Basil Salt

Ingredients

Ingredients for 1 pacotizing® beaker

120 g basil
20 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

Tomato and Fennel Pesto



Ingredients

Ingredients for 1 pacotizing® beaker

120 g	peretti tomatoes
165 g	dried tomatoes in oil
4 g	garlic
2 g	fennel seeds
30 g	pine nuts
3 g	salt
0.2 g	pepper
120 g	olive oil

Preparation

(1) Cut the tomatoes into 2 cm pieces, mix with the remaining ingredients and pour into a pacotizing® beaker. Cover with a little oil if necessary.

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

(3) When needed, pacotize® 2 to 4 times.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 4
Jet®-Mode suitable: no



Basil Pesto

Ingredients

Ingredients for 1 pacotizing® beaker

280 g	basil fresh
300 g	olive oil
10 g	garlic
40 g	roasted pine nuts
8 g	salt

Preparation

(1) Put a third of the basil and olive oil in a pacotizing® beaker and process once with the Coupe Set knife, without overpressure.
Repeat the process 2 more times until all the basil and olive oil are used. Mix all the ingredients. Pour into a pacotizing® beaker, close the lid and label.

(2) Freeze at −20 °C for at least 24 hours.

(3) If necessary, pacotize® once with normal pressure

Pacojet settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 1
Jet®-Mode suitable: yes



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
45 g	Kahlua
40 g	grappa

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) When needed, pour the grappa over the frozen mixture and pacotize® once with overpressure.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 1
Jet®-Mode suitable: yes



Nougat Mousse

Ingredients

Ingredients for 1 pacotizing® beaker

80 g egg
30 g egg yolk
75 g sugar
150 g cream
150 g milk chocolate
75 g hazelnuts

Preparation

(1) Toast the hazelnuts and remove the shell. Beat the egg, egg yolk and sugar until frothy. Bring the cream to the boil and beat with the egg until it forms a rose. Pour the mixture over the chocolate, leave to stand for a short time and add the hazelnuts, mix together, leave to cool and pour into a pacotizing® beaker.

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

(3) When needed pacotize® once with overpressure.

Pacojet settings

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



Lemon Curd

Ingredients

Ingredients for 1 pacotizing® beaker

100 g lemon concentrate
100 g butter
160 g sugar syrup
12 g cornflour
120 g whole egg

Preparation

(1) Mix the lemon concentrate, sugar syrup, cornflour and whole egg in a bowl and pour into a pacotizing® beaker.

(2) Use the whipping disc once with overpressure and pour into a saucepan. Heat the mixture, stirring constantly, until it thickens.

(3) Cut the butter into cubes, add to the hot mixture and stir until completely dissolved, pour into tartlet cases and chill.

Pacojet settings

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



Panettone Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

50 g	sugar
390 g	milk
59 g	whole cream
26 g	butter
85 g	panettone
6.5 g	vanilla paste
5 g	orange peel
2.6 g	lemon zest
0.6 g	salt
33 g	Marsala
98 g	sugar syrup

Preparation

(1) Heat the butter with the whole cream and add the remaining ingredients. Leave the mixture to infuse for about 10 minutes and pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® twice with overpressure.

Pacojet settings

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

Pistachio Ice Cream



Ingredients

Ingredients for 1 pacotizing® beaker

100 g	pistachios, roasted
500 g	almond milk
125 g	sugar
0.5 g	salt
4 g	Agar Agar

Preparation

(1) Mix the cold almond milk with the sugar, salt and Agar Agar and bring to the boil once. Add the pistachios, blend once with a hand blender 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



Amaretti Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

90 g	cream 35% fat
330 g	milk
120 g	sugar
100 g	egg yolk
0.8 g	bitter almond flavoring
1 g	lemon zest

Preparation

(1) Bring the cream and milk to the boil once. Mix the egg yolk with the sugar, stir into the hot mixture and heat slowly to 82°C, stirring constantly. Add the bitter almond flavoring and lemon zest 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: yes



Coffee Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

120 g espresso
300 g cream
100 g sugar
170 g egg yolk
5 g cocoa powder

Preparation

(1) Mix the sugar and egg yolk. Combine the cream, espresso, cocoa powder and bring to the boil once. Add the egg yolk and sugar mixture and heat to 82°C while stirring constantly 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 using the Jet® mode and normal pressure.

Pacojet settings

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



Radicchio Trevisano Ice Cream

Ingredients

Ingredients for 1 pacotizing® beaker

500 g sour cream
100 g powdered sugar
60 g lemon juice
8 g milk powder 1,5% fat
30 g radicchio trevisano

Preparation

(1) Mix the sour cream, powdered sugar, lemon juice and milk powder together and add the diced radicchio trevisano. Mix all ingredients together. Pour into a pacotizing® beaker, close the lid.

(2) Label the pacotizing® beaker and freeze at −20 °C for at least 24 hours.

(3) Pacotize® once if necessary.

Pacojet settings

Mode: Pacotizing®
Pressure settings: Overpressure
Repetitions: 1
Jet®-Mode suitable: yes



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