
pacojet
MIXOLOGY
RECIPES

Your benefits



Frozen drinks at the highest level

Creamy textures without ice crystals – whether margarita, blueberry sour or olive vodka: Pacojet takes classics and new creations to a whole new level.



Intense flavours & infusions

Cold extraction preserves the taste and freshness of the ingredients – for syrups, essences and juices with an authentic character.



Zero Waste & sustainability

Ingredients are used in their entirety – for creative, sustainable bar concepts with maximum flavour and minimum waste.



Efficiency & versatility

One device, many functions: blending, juicing, pouring, flavouring – quickly, easily and without compromising on quality.



Reproducible perfection

Once pacotized®, seasoned and deep-frozen – the result remains consistent. No melt water, no watering down, no compromises.



Year-round enjoyment

Preserve once, pacotize®, serve anytime – regardless of season or availability. No ripening time, no compromises, no limits.



Grapefruit Margarita

Ingredients

Ingredients for 1 pacotizing® beaker

150 g grapefruit
300 g lime juice
200 g agave syrup
100 g water
150 g tequila
0.2 g salt

Preparation

(1) Mix all the ingredients together 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® twice using the Jet® mode and normal pressure.

Pacojet-Settings

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



Berry Spritz

Ingredients

Ingredients for 1 pacotizing® beaker

160 g strawberry juice
160 g vanilla syrup
160 g blackberry juice
160 g blueberry juice
120 g lime juice
40 g lemon juice

Additional ingredients:

elderflower syrup
sparkling wine

Preparation

(1) Mix all 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® 6 times with overpressure, put 3 teaspoons into a mixing glass and mix with a little elderflower syrup, then pour into a cocktail glass and top up with sparkling wine.

Pacojet-Settings

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



Green Smile

Ingredients

Ingredients for 1 pacotizing® beaker

Sorriso Verde:

500 g non-alcoholic gin
300 g acid solution*
264 g sugar syrup
125 g fresh rucola

Cocktail:

10 cl Sorriso Verde
1 cl foamer (egg white or alternative)

*Acid solution:

100 g citric acid
1 L water

Preparation

Sorisso Verde:

(1) Roughly chop the rocket and pour into a pacotizing® beaker with the remaining ingredients.

(2) Close with the lid and cover. Freeze at -24 °C for 48 hours.

(3) When needed, pacotize® the mixture 10 times without overpressure so that it is already in a liquid form. Allow the pacotized® product to liquefy at refrigerator temperature and strain through a fine sieve.

Pacojet-Settings

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

Tip: Add edible green glitter (check your country‘s laws on edible glitter). We recommend either green or emerald.



Amaretto Sour

Ingredients

Ingredients for 1 pacotizing® beaker

320 g amaretto (Disaronno)
190 g lemon juice
130 g sugar syrup
160 g water

Preparation

(1) 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® 4 times with the Jet®-Mode and normal pressure.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 4
Jet®-Mode suitable: yes



Frozen Blueberry Vodka Sour

Ingredients

Ingredients for 1 pacotizing® beaker

158 g vodka
458 g lemon juice
158 g sugar syrup
125 g fresh blueberries
200 g water

Preparation

(1) Pour all ingredients into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -23 °C for at least 24 h.

(3) Pacotize® with overpressure 4 to 6 times and freeze again. If necessary, pacotize® 1 time with the Jet®-Mode.

Pacojet-Settings

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



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 pacotizing® beaker with apple juice up to the maximum fill line.

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

(3) If necessary, pacotize® once, add 2 portions of concentrate to the blender and top up with apple juice.

(4) 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



Grapefruit and Elderflower Gimlet

Ingredients

Ingredients for 1 pacotizing® beaker

225 g elderflower syrup
115 g freshly squeezed lime juice
225 g grapefruit juice
225 g pomegranate juice

Additional ingredient: Berry gin

Preparation

(1) Mix all 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® at normal pressure and mix with berry gin to taste.

Pacojet-Settings

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



Old Moon

Ingredients

Ingredients for 1 pacotizing® beaker

Moon Syrup:

300 g	Water
264 g	Maple Syrup (Grade B)
75 g	Pancakes

Cocktail:

6 cl	Moonshine (alternative: Canadian Whiskey)
1 cl	Moon Syrup
2	Drops of Aline Solution

Preparation

Moon Sirup:

(1) Cut the pancakes into approx. 2 cm pieces and place in a pacotizing® beaker with the remaining ingredients.

(2) Cover with the lid and freeze at -24 °C for 48 hours.

(3) When needed, pacotize® the mixture 10 times with overpressure so that it is already in a liquid form. Pour the pacotized® result into a cheesecloth, allow to liquefy and filter at refrigerator temperature.

Pacojet-Settings

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

Filtration through the milk cloth is necessary to obtain a less cloudy and less dense moonshine syrup for a more pleasant drinking experience. If you prefer a cloudier and denser drink, skip the filtration process.



Pacojet Gin

Ingredients

Ingredients for 1 pacotizing® beaker

15 g	juniper berries
1.5 g	orange peel
5 g	ginger
5 g	coriander seeds
80 g	water
1000 g	neutral alcohol or vodka 45 %

Preparation

(1) Lightly toast the spices and pour into a pacotizing® beaker with the orange zest and ginger and cover with water.

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

(3) If necessary, pacotize® with normal pressure, mix with the alcohol and pass through a fine sieve before use.

Pacojet-Settings

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



Stolen Bread

Ingredients

Ingredients for 1 pacotizing® beaker

Liquid Wienerbrot:

- 300 g acid solution
- 264 g sugar syrup
- 150 g raspberries
- 3 g vanilla pod

Cocktail:

- 4 cl danish honey wine (Dansk Mjod)
- 1 cl vodka
- 5 cl liquid viennese bread
- 10 cl soda (top up)

*Citric acid solution:

- 100 g citric acid
- 1 l water

Preparation

Liquid Wienerbrot:

(1) Pour all the ingredients from the “Liquid Wienerbrot” into a pacotizing® beaker, the vanilla last.

(2) Close with lid and label. Freeze at -23 °C for at least 48 hours.

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

Pacojet-Settings

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

Allow the pacotized® product to liquefy at refrigerator temperature. If necessary, pass through a fine sieve.



Mango Margarita

Ingredients

Ingredients for 1 pacotizing® beaker

235 g	mango purée
140 g	lime juice
47 g	lemon juice
140 g	orange juice
140 g	peach syrup
94 g	triple sec (Cointreau)
19 g	mint bitters (peppermint extract)

Additional ingredient:
Pineapple tequila

Preparation

(1) Mix all 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® with overpressure, pour 3 tablespoons into a cocktail shaker and shake with 50 ml pineapple tequila.

Preparation of pineapple tequila:
Vacuum seal 700 g of tequila with 2 kg of pineapple pieces and cook sous vide at 49°C for 4 hours, then strain.

Pacojet-Settings

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



Frozen Olive Vodka Sour

Ingredients

Ingredients for 1 pacotizing® beaker

75 g	vodka
75 g	lemon juice
75 g	sugar syrup
225 g	water
15 g	green olives without stone
10 g	olives water

Preparation

(1) Pour all ingredients into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -23 °C for at least 24 h.

(3) Pacotize® with overpressure 4 to 6 times and freeze again. If necessary, pacotize® 1 time with the Jet®-Mode.

Pacojet-Settings

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



Gin Basil Smash

Ingredients

Ingredients for 1 pacotizing® beaker

160 g gin
160 g lemon juice
160 g sugar syrup
30 g basil
200 g water

Preparation

(1) 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® 4 times with the Jet®-Mode and normal pressure.

Pacojet-Settings

Mode: Pacotizing®
Pressure settings: Normal pressure
Repetitions: 4
Jet®-Mode suitable: yes



Mojito

Ingredients

Ingredients for 1 pacotizing® beaker

240 g sugar syrup
320 g lime juice
3.2 g mint bitters
240 g soda

Additional ingredient: Rum

Preparation

(1) Mix all 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® at normal pressure and mix with rum to taste.

Pacojet-Settings

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



Breeze of Miami

Ingredients

Ingredients for 1 pacotizing® beaker

400 g watermelon
8 g watermelon syrup
60 g lime juice
120 g coconut milk

Preparation

(1) Cut the watermelon into approx. 1x1 cm cubes and fill into a pacotizing® beaker with the remaining ingredients.

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

(3) When needed, pacotize® once at normal pressure and mix with coconut liqueur to taste.

Pacojet-Settings

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



Frozen Pina Colada

Ingredients

Ingredients for 1 pacotizing® beaker

138 g rum
322 g coconut water
92 g water
46 g sugar syrup
300 g pineapple juice

Preparation

(1) Pour all ingredients into a pacotizing® beaker.

(2) Close with lid and label. Freeze at -23 °C for at least 24 h.

(3) Pacotize® with overpressure 4 to 6 times and freeze again. If necessary, pacotize® 1 time with the Jet®-Mode.

Pacojet-Settings

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



Strawberry Rhubarb Cocktail

Ingredients

Ingredients for 1 pacotizing® beaker

Rhubarb syrup:

- 500 g rhubarb
- 4 g vanilla bean
- 200 g sugar
- 400 g water

Strawberry-Rhubarb Cocktail:

- 300 g strawberries
- 350 g rhubarb syrup
- 0.5 g lime zest

Preparation

Rhubarb syrup:

Cut rhubarb into small pieces and bring to a boil with water, sugar and vanilla, let steep for 10 min and strain. Squeeze rhubarb and collect juice, boil all ingredients together again and fill into a sterilized bottle.

Strawberry-Rhubarb Cocktail:

(1) Mash strawberries slightly, pour into a pacotizing® beaker with rhubarb syrup and lime zest.

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

(3) If necessary, pacotize® 4 times without overpressure.

Pacojet-Settings

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

Pour one portion into a glass, top with Prosecco and decorate with mint.



Frozen Moscow Mule

Ingredients

Ingredients for 1 pacotizing® beaker

70 g	vodka
50 g	lime juice
0.8 g	Angostura
350 g	ginger beer
200 g	sugar syrup 1:1
130 g	water

Preparation

(1) Mix all 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.

Pacojet-Settings

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



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