



# pacojet

Pacotizing®: stand out through unforgettable quality

Pacojet冰磨：以令人难忘的品质脱颖而出

## PACOJET RECEIPE

## PACOJET冰磨机的菜谱

5

# Soups

## 汤



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## 1 Quail Consommé

### 美味鹌鹑汤



#### Recipe preparation

(1) Filling the pacotizing beaker Fry the quail carcasses in oil, add the root vegetables and roast them as well. Add tomato paste, roast, deglaze with port wine and water. Mix with the remaining ingredients and pour into a pacotizing beaker.

(2) Close the Pacossier® beaker with the lid, label and freeze at -20 ° C for 24 h.

(3) Pacotize® once, bring to the boil with 3 liters of water and let stand for 10 minutes. Filter and serve.

#### 制作准备：

(1) 将鹌鹑肉放在油里炸，加入根茎类蔬菜烤熟。加入番茄酱烤熟，用波特酒和水去釉。与剩下的原料混合倒入pacoizing®专用缸杯中，均匀搅拌。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次，将研磨好的原料加入到3升水中烧开，静置10分钟。过滤后食用。

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g chopped quail carcasses

10g sunflower oil

10g tomato puree

6g Port wine

150g beef

30g onions, diced

30g carrots, peeled and diced

10g celery, diced

30g diced tomatoes

2g juniper berry

2g bay leaf dried

2g peppercorns

100g protein

100g water

#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克 切碎的鹌鹑肉

10克 葵花籽油

10克 番茄泥

6克 波特酒

150克 牛肉

30克 切好的洋葱丁

30克 切好的胡萝卜丁

10克 切好的去皮后的芹菜丁

30克 切好的西红柿丁

2克 杜松子

2克 干月桂叶

2克 花椒

100克 蛋白质

100克 水

Pacojet冰磨机设定

模式： Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

## 2 Curry Soup with Lemongrass Vegan

### 咖喱柠檬草汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: yes

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：是

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g cashew nuts

100g celery

100g lemon juice

100g coconut milk

50g curry powder

20g onions

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克 腰果

100克 芹菜

100克 柠檬汁

100 克椰奶

50克 咖喱粉

20克 洋葱

#### Recipe preparation

- (1) Dice the onion, garlic and celery and sauté lightly. Dust with curry and sauté the curry powder. Deglaze with lemon juice and coconut milk. Add cashew nuts. Cut the lemongrass into rings and add them as well. Pour all ingredients into a pacotizing® beaker,
- (2) Close the Pacossier® beaker with the lid, label and freeze at  $-20^{\circ}\text{C}$  for 24 h.
- (3) Pacotize® once if necessary.

#### 制作准备：

- (1) 将洋葱、大蒜和芹菜切成丁，轻轻翻炒。撒上咖喱粉，炒咖喱粉。用柠檬汁和椰奶去角质。加入腰果。把柠檬草切成圈，也加进去。将所有所有原料倒入pacoizing®专用缸杯中，均匀搅拌。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。
- (3) 用Pacojet冰磨1次。

### 3 Curry Soup Vegan

咖喱汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

100g onions

100g carrot

100g celery

50g curry powder

20g olive oil

10g salt

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

100克 洋葱

100克 胡萝卜

100克 芹菜

50克 咖喱粉

20克 橄榄油

10克 盐

#### Recipe preparation

(1) Roughly dice the onions, carrots and celery and sauté in oil until translucent. Dust with the curry powder and toast briefly. Add salt. Mix well and pour into a pacotizing® beaker. Top up with water or broth.

(2) Close the Pacossier® beaker with the lid, label and freeze at  $-20^{\circ}\text{C}$  for 24 h.

(3) If necessary, Pacotize® once in portions and dilute with water or coconut milk.

制作准备：

(1) 将洋葱、胡萝卜和芹菜切丁，放入油中炒至半透明。撒上咖喱粉，短暂地烤一下。添加盐。混合均匀后倒入pacoizing®专用缸杯中，再加入水或肉汤，到最大刻度线。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。

(3) 用Pacojet冰磨1次，再用水或椰奶稀释

## 4 Cucumber stock Vegan

### 黄瓜高汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g cucumber

10g spinach leaves

10g shallot

10g Chardonnay Vinegar

30g lemon juice

1g mint

3g salt

1g xanthan

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克 黄瓜

10克 菠菜叶

10克 葱

10克 霞多丽醋

30克 柠檬汁

1克 薄荷

3克 盐

1克 黄原胶

#### Recipe preparation

(1) Filling the Pacotizing® beaker, dice the cucumber and shallots, mix with the remaining ingredients and pour into a Pacotizing® beaker.

(2) Close the Pacossier® beaker with the lid, label and freeze at  $-20^{\circ}\text{C}$  for 24 h.

(3) Pacotize® twice and let thaw.

制作准备：

(1) 将黄瓜和葱切成丁，与剩余材料混合倒入pacoizing®专用缸杯中。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。

(3) 用Pacojet冰磨1次，然后解冻至正常温度。

## 5 Asparagus Soup 芦笋汤



### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500g asparagus

300g cream

### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

500克 芦笋

300克 奶油

### Recipe preparation

(1) Pour the asparagus into a Pacotizing® beaker, chop once with the 2-blade knife, fill with the cream and smooth out. Close the Pacotizing® beaker with the lid.

(2) Freeze at -20 ° C for 24 h.

(3) Pacotize® once if necessary. Mix the content of the Pacotize®d® cup with 1.5 l of water or asparagus stock and bring to the boil once. Season to taste with salt, sugar and nutmeg.

制作准备：

(1) 将芦笋倒入pacoizing®专用缸杯中，用Pacojet的2叶刀切碎一次，倒入奶油并抹平。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次，将研磨好的原料与1.5升水或芦笋高汤混合，煮沸一次。再用盐、糖和肉豆蔻调味。

## 6 Pea Concentrate Vegan

### 豌豆浓汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

#### Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500g peas

250g vegetable stock

7g salt

2gXanthan Gum

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

500克 豌豆

250克 蔬菜高汤

7克 盐

2克 黄原胶

#### Recipe preparation

(1) Mix all ingredients together and pour into a Pacotizing® beaker.

(2) Close the lid, label and freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) Pacotize® once if necessary. Mix the contents of the Pacotize®d® beaker with 1.5 l of water or vegetable stock and boil once. Season with salt.

#### 制作准备：

(1) 将所有材料倒入pacoizing®专用缸杯中，均匀搅拌。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。

(3) 用Pacojet冰磨1次，将研磨好的原料与1.5升水或蔬菜高汤混合，煮沸一次。再用盐调味。

## 7 Potato Leek Soup Concentrate 土豆韭菜浓汤



### Pacojet settings

Mode: Pacotizing®  
Pressure settings: Normal pressure  
Number of automatic repetitions: 2  
Jet®-Mode suitable: no

Pacojet冰磨机设定  
模式：Pacotizing®冰磨  
压力设置：正常压力  
自动重复次数：2次  
Jet®-模式适用：不适用

### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
1 pacotizing® beaker = 10 portions  
360g leeks  
250g vegetable broth  
150g potatoes  
80g butter  
7g salt  
1g pepper

### 配方- 配料

1个pacoizing®专用缸杯的配料  
1个pacoizing®专用缸杯= 10份  
360克 韭菜  
250克 蔬菜肉汤  
150克 土豆  
80克 黄油  
7克 盐  
1克 胡椒粉

### Recipe preparation

- (1) Wash the leek, cut into small cubes and sauté in the butter until colourless. Set aside and leave to cool. Cut the potatoes into pieces, cover with the broth, salt and cook. Mix the leek and potatoes and season with pepper. Pour into a Pacotizing® beaker, press down and smooth the surface.
- (2) Close the lid, label and freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.
- (3) If necessary, Pacotize® twice the soup concentrate with 1200 g vegetable stock and season again with salt and pepper if necessary.

Tip: The potato and leek soup can be served hot in winter and cold on warm summer days.

### 制作准备：

- (1) 将韭菜洗净，切成小方块，放入黄油中炒至无色。放在一边冷却。把土豆切成块，加入肉汤、盐，然后煮。把韭菜和土豆混合，用胡椒调味后，倒入pacoizing®专用缸杯中，向下按压，抹平表面。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。
- (3) 用Pacojet冰磨2次浓缩汤料，并搭配1200克蔬菜高汤，用盐和胡椒调味。

小贴士：土豆韭菜汤可以在冬天热着吃，在温暖的夏天冷着吃。

# 8 Corn Soup Concentrate

## 玉米浓汤



### Pacojet settings

Mode: Pacotizing®  
 Pressure settings: Normal pressure  
 Number of automatic repetitions: 1  
 Jet®-Mode suitable: no

Pacojet冰磨机设定  
 模式：Pacotizing®冰磨  
 压力设置：正常压力  
 自动重复次数：1次  
 Jet®-模式适用：不适用

### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
 1 pacotizing® beaker = 10 portions  
 250g vegetable broth  
 30g onions  
 20g butter  
 5g garlic  
 5g salt  
 600g corn cooked

### Recipe preparation

- (1) Sauté onions and garlic in butter. Add the corn kernels and salt and sauté for 2 minutes. Pour into a Pacotizing® beaker, pour in the vegetable stock and allow to cool.
- (2) Close the lid, label and freeze at -20 ° C for at least 24 hours.
- (3) If necessary, Pacotize® once the soup concentrate and stir into a base soup (Veloté) and bring to the boil.

Tip: The concentrate can also be used as a flavoring for sauces. The concentrate can also be pre-Pacotize®d for the mise en place and stored in the refrigerator.

### 制作准备：

- (1) 用黄油炒洋葱和大蒜。加入玉米粒和盐，炒2分钟。倒入pacoizing®专用缸杯中，倒入蔬菜高汤，并冷却。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱进行冷冻，在- 20℃冷冻至少24小时。
- (3) 如有需要，用Pacojet冰磨机研磨1次浓缩汤料，然后搅拌入一个汤底中，煮沸。

小贴士：浓缩液也可以用作酱汁的调味剂。浓缩液也可为餐前准备预先准备好，并储存在冰箱中。

## 9 Red Cabbage Pear Soup

### 红卷心菜梨汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：2次

Jet®-模式适用：不适用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

185g red cabbage

15g onions

145g pear

20g peanut oil

130g orange juice

260g water

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

185克 红卷心菜

15克 洋葱

145克 梨

20克 花生油

130克 橙汁

260克 水

#### Recipe preparation

(1) Finely chop the red cabbage and onions. Sauté onions in peanut oil until soft and allow to cool. Core and chop the pears (do not peel). Mix all ingredients together and pour into a Pacotizing® beaker.

(2) Close the lid, label and freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) Pacotize® 2x and heat if necessary.

Tip: Can also be served as a cold bowl in summer.

制作准备：

(1) 把红卷心菜和洋葱切碎。将洋葱放入花生油中炒软，待其冷却。梨去核并切碎（不要去皮）。将所有原料混合在一起，倒入pacoizing®专用缸杯中，均匀搅拌。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。

(3) 用Pacojet冰磨2次，必要时加热。

小贴士：夏天也可以作为冷碗食用。

## 10 Broccoli Soup Concentrate

## 西兰花浓汤

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g broccoli

20g butter

30g onions

5g salt

400g vegetable broth

**Recipe preparation**

(1) Wash the broccoli, blanch including the stalk in boiling salted water and shock in ice water. Then drain well. Steam the onions in the butter until soft, add the broccoli and salt and steam briefly. Allow to cool. Pour into a Pacotizing® beaker and top up with vegetable broth.

(2) Close the lid, label and freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) If necessary, Pacotize® 1x the soup concentrate and stir into a base soup (Veloté) and bring to the boil.

Tip: The concentrate can also be used as a flavoring for sauces. The concentrate can also be pre-Pacotize®d for mise en place and kept in the fridge.

**制作准备：**

(1) 将西兰花及其枝段洗净，然后放入沸水中烫一下，再放入冰水中。然后从水中取出。将洋葱放入黄油中蒸至变软，加入西兰花和盐，短暂蒸一下。待其冷却后，倒入pacoizing®专用缸杯中，倒入蔬菜高汤。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。

(3) 用Pacojet冰磨1次浓缩汤料，然后将浓缩汤料搅拌成底汤，并煮沸。

小贴士：浓缩汤料也可以用作酱汁调味剂。浓缩汤料可以在Pacotize®之前放置并保存在冰箱中。

# 11 Purslane Soup Concentrate

## 马齿苋浓汤



### Pacojet settings

Mode: Pacotizing®  
 Pressure settings: Normal pressure  
 Number of automatic repetitions: 1  
 Jet®-Mode suitable: no

Pacojet冰磨机设定  
 模式：Pacotizing®冰磨  
 压力设置：正常压力  
 自动重复次数：1次  
 Jet®-模式适用：不适用

### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
 1 pacotizing® beaker = 10 portions  
 700g purslane  
 20g butter  
 40g shallot  
 5g salt  
 50g vegetable broth

### 配方- 配料

1个pacoizing®专用缸杯的配料  
 1个pacoizing®专用缸杯= 10份  
 700克 马齿苋  
 20克 黄油  
 40克 葱  
 5克 盐  
 50克 蔬菜肉汤

### Recipe preparation

(1) Wash the purslane, blanch in boiling salted water and shock in ice water. Then squeeze out well. Dice the shallots, sauté in the butter until soft and leave to cool. Mix the purslane with the shallots and fill into a Pacotizing® beaker. Pour in the vegetable broth.  
 (2) Close the lid, label and freeze at -20 ° C for at least 24 hours.  
 (3) If necessary, Pacotize® 1x the soup concentrate and stir into a base soup (Veloté) and bring to the boil.  
 Tip: The concentrate can also be used as a flavoring for sauces. The concentrate can also be pre-Pacotize®d for mise en place and stored in the fridge.

### 制作准备：

(1) 将马齿苋及其枝段洗净，然后放入沸水中烫一下，再放入冰水中。然后从水中挤出。将小葱切成丁，放入黄油中炒至变软，待其冷却。将马齿苋和葱混合，倒入pacoizing®专用缸杯中，倒入蔬菜高汤。  
 (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。  
 (3) 用Pacojet冰磨1次浓缩汤料，然后将浓缩汤料搅拌成底汤，并煮沸。  
 小贴士：浓缩汤料也可以用作酱汁调味剂。浓缩汤料可以在Pacotize®之前放置并保存在冰箱中。

12

# Gazpacho with Melon Vegan

西班牙凉菜汤



## Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 3

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：3次

Jet®-模式适用：不适用

## Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g tomato juice

150g watermelon

150g cucumber

100g red peppers

50g olive oil

40g sherry vinegar

30g shallot

10g ginger

## 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克 番茄汁

150克 西瓜

150克 黄瓜

100克 红辣椒

50克 橄榄油

40克 雪利醋

30克 葱

10克 姜

## Recipe preparation

(1) Mix all ingredients together. Pour into a pacotizing® beaker, close the lid and label.

(2) Freeze at -20 ° C for at least 24 h.

(3) Pacotize® three times if necessary, allow to thaw, season with salt and pepper.

制作准备：

(1) 混合所有材料，倒入pacoizing®专用缸杯中。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。

(3) 用Pacojet冰磨3次，解冻至常温，用盐和胡椒调味。

## 13 Thai Soup (Tom Ka) - Concentrate

### 泰式浓汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 3

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：3次

Jet®-模式适用：不适用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g coconut milk

100g shallot

100g vegetable broth

50g ginger

30g chili

20g coriander

20g galangal

50 g lemongrass

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克 椰奶

100克 葱

100克 蔬菜肉汤

50克 生姜

30克 辣椒

20克 香菜

20克 高良姜

50克 柠檬草

#### Recipe preparation

(1) Peel the shallots and ginger. Roughly chop the lemongrass, shallots, ginger and galangal, place in a Pacotizing® beaker with the chilies and coriander. Process once with the 2-blade knife of the Pacojet Coupe Set without overpressure. Top up with coconut milk and vegetable broth.

(2) Close the lid, label and freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) Pacotize® three times if necessary and dilute with coconut milk and vegetable broth as required, bring to the boil and serve.

制作准备：

(1) 把葱和生姜去皮。将柠檬草、葱、生姜和高良姜切碎，与辣椒和香菜一起放入pacoizing®专用缸杯中。在没有过压的情况下，用Pacojet的2叶刀片进行一次加工。再加入椰奶和蔬菜肉汤。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在 $-20^{\circ}\text{C}$ 冷冻至少24小时。

(3) 用Pacojet冰磨3次，按需要用椰奶和蔬菜肉汤稀释，煮沸后，可以食用。

14 Chestnut Soup

栗子汤



Pacojet settings

Mode: Pacotizing®  
 Pressure settings: Normal pressure  
 Number of automatic repetitions: 1  
 Jet®-Mode suitable: no

Pacojet冰磨机设定  
 模式： Pacotizing®冰磨  
 压力设置：正常压力  
 自动重复次数：1次  
 Jet®-模式适用：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
 1 pacotizing® beaker = 10 portions  
 350 g vegetable stock  
 200 g chestnuts (marone) cooked  
 200 g cream  
 50 g shallot  
 30 g butter  
 20 g honey  
 7 g salt

配方- 配料

1个pacoizing®专用缸杯的配料  
 1个pacoizing®专用缸杯= 10份  
 350克 蔬菜高汤  
 200克 栗子（栗色）煮熟  
 200克 奶油  
 50克 葱  
 30克 黄油  
 20克 蜂蜜  
 7克 盐

Recipe preparation

- (1) Roast the chestnuts and shallots in butter, deglaze with the vegetable stock and reduce by half. Add the cream, simmer for 10 minutes, season with salt and honey and leave to cool. Pour into a Pacotizing® beaker, close the lid and label.
- (2) Freeze at -20 ° C for at least 24 h.
- (3) Pacotize® once if necessary, allow to thaw, season with salt and pepper.

制作准备：

- (1) 在黄油中烤栗子和葱，加入蔬菜高汤，收汤至一半。加入奶油，慢炖10分钟，用盐和蜂蜜调味，然后冷却，倒入pacoizing®专用缸杯中。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。
- (3) 用Pacojet冰磨1次，解冻至常温，用盐和胡椒调味。

15 Coconut Curry Soup

椰子咖喱汤



Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200 g carrot

50 g apple

50 g bananas

50 g butter

20 g curry powder

200 g coconut milk

200 g root parsley

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克 胡萝卜

50克 苹果

50克 香蕉

50克 黄油

20克 咖喱粉

200克 椰奶

200克 西芹根

Recipe preparation

(1) Fry the root vegetables in butter, add the fruit, sprinkle with curry powder and deglaze with the coconut milk. Pour into a Pacotizing® beaker, close the lid and label.

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

(3) Pacotizing® once If necessary, bring to the desired consistency with vegetable or poultry stock. Or use it to flavor a basic soup.

制作准备：

(1) 在黄油中炸根茎类蔬菜，加入水果，撒上咖喱粉，然后加入椰奶，倒入pacoizing®专用缸杯中。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次，使研磨后的原料与蔬菜或家禽肉的高汤达到所需的稠度。或者用它来给基础汤底调味。

16

# Pea and Mint Soup

豌豆薄荷汤



## Pacojet settings

Mode: Pacotizing®  
 Pressure settings: Normal pressure  
 Number of automatic repetitions: 1  
 Jet®-Mode suitable: no

Pacojet冰磨机设定  
 模式： Pacotizing®冰磨  
 压力设置：正常压力  
 自动重复次数：1次  
 Jet®-模式适用：不适用

## Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
 1 pacotizing® beaker = 10 portions  
 200g peas  
 200g vegetable broth  
 200g cream  
 50g shallot  
 10g butter  
 5g peppermint fresh

## 配方- 配料

1个pacoizing®专用缸杯的配料  
 1个pacoizing®专用缸杯= 10份  
 200克 豌豆  
 200克 蔬菜肉汤  
 200克 奶油  
 50克 葱  
 10克 黄油  
 5克 新鲜胡椒薄荷

## Recipe preparation

- (1) Steam the shallots in butter until translucent. Mix with the remaining ingredients. Pour into a Pacotizing® beaker, close the lid and label.
- (2) Freeze at -20 ° C for at least 24 hours.
- (3) Pacotize® 1x if necessary, allow to thaw, season with salt and pepper.

## 制作准备：

- (1) 将葱放入黄油中蒸至半透明。与剩下的原料混合，倒入pacoizing®专用缸杯中。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。
- (3) 用Pacojet冰磨1次，解冻至常温，用盐和胡椒调味。

17 Watercress Puree for Soup

豆瓣菜汤



Pacojet settings

Mode: Pacotizing®  
 Pressure settings: Normal pressure  
 Number of automatic repetitions: 1  
 Jet®-Mode suitable: no

Pacojet冰磨机设定  
 模式： Pacotizing®冰磨  
 压力设置：正常压力  
 自动重复次数：1次  
 Jet®-模式适用：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
 1 pacotizing® beaker = 10 portions  
 200g watercress  
 200g butter  
 60g shallot  
 7g salt

配方- 配料

1个pacoizing®专用缸杯的配料  
 1个pacoizing®专用缸杯= 10份  
 200克 豆瓣菜  
 200克 黄油  
 60克 葱  
 7克 盐

Recipe preparation

- (1) Blanch the cress and cool in ice water, then squeeze out and roughly chop. Dice the shallots and sauté in the butter until translucent. 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) Pacotize® once if necessary and stir into the base soup.

制作准备：

- (1) 将豆瓣菜煮沸，放入冰水中冷却，然后挤出并切碎。将葱切成丁，放入黄油中炒至半透明。把所有的原料混合，倒入pacoizing®专用缸杯中。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。
- (3) 用Pacojet冰磨1次，然后搅拌入基础底汤中。

18 Carrot Ginger Capuccino Vegan

胡萝卜姜汤



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

160g carrot

110g apple

5g lemon juice

135g soy yoghurt

235g vegetable broth

10g ginger

100g water

1g lecithin

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

160克 胡萝卜

110克 苹果

5克 柠檬汁

135克 大豆酸奶

235克 蔬菜肉汤

10克 生姜

100克 水

1克 卵磷脂

Recipe preparation

(1) Peel the carrots and apple and cut into small pieces. Mix with lemon juice, soy yoghurt and vegetable broth and pour into a Pacotizing® beaker.

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

(3) Pacotize® 1x if necessary, heat and season with salt and pepper if necessary and pour into a shot glass.

Ginger foam:

(1) Peel and finely chop the ginger, bring water to the boil, add ginger and let stand for 20 minutes. Pour the liquid through a sieve and collect.

(2) Mix the ginger infusion with lecithin, froth using a hand blender and serve on top of the carrot soup.

制作准备：

(1) 把胡萝卜和苹果去皮，切成小块。与柠檬汁、大豆酸奶和蔬菜肉汤混合，倒入pacoizing®专用缸杯中。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。

(3) 用Pacojet冰磨1次，必要时，加热，并用盐和胡椒调味，倒入一个小杯中。

姜沫：

(1) 生姜去皮切细，加水烧开，加入生姜静置20分钟。将液体倒入筛子中收集。

(2) 将姜汁与卵磷脂混合，用手动搅拌器起泡，放在胡萝卜汤上食用。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式： Pacotizing®冰磨

压力设置：正常压力

自动重复次数：1次

Jet®-模式适用：不适用

19 Cauliflower Soup

花椰菜汤



Pacojet settings

Mode: Pacotizing®  
 Pressure settings: Overpressure  
 Number of automatic repetitions: 2  
 Jet®-Mode suitable: yes

Pacojet冰磨机设定  
 模式：Pacotizing®冰磨  
 压力设置：超压  
 自动重复次数：2次  
 Jet®-模式适用：是

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker  
 1 pacotizing® beaker = 10 portions  
 170g cauliflower  
 49g butter  
 80g cream  
 4g salt  
 0. 5g pepper  
 0. 5g nutmeg

配方- 配料

1个pacoizing®专用缸杯的配料  
 1个pacoizing®专用缸杯= 10份  
 170克 花椰菜  
 49克 黄油  
 80克 奶油  
 4克 盐  
 0. 5克 辣椒  
 0. 5克 肉豆蔻

Recipe preparation

- (1) Boil the cauliflower in salted water until soft and remove from the water. Sauté with the butter, fill up with cream, season with salt, pepper and nutmeg. Boil once.
- (2) Pour into a Pacotizing® beaker. Close the Pacotizing® beaker, label it and freeze it at -20 ° C for at least 24 hours.
- (3) Pacotize® twice with overpressure if necessary.

制作准备：

- (1) 将花椰菜放入盐水中煮软，然后从水中取出。用黄油炒，加满奶油，用盐、胡椒粉和肉豆蔻调味。煮一次后，倒入pacoizing®专用缸杯中。
- (2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20℃冷冻至少24小时。
- (3) 超压下，用Pacojet冰磨2次。

20 **Lettuce gazpacho with compressed lettuce leaf and marinated kohlrabi strips**

西班牙凉菜汤配生菜叶和腌制甘蓝条



**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：2次

Jet®-模式适用：不适用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

Lettuce Gazpacho:

500 g lettuce

250 g spinach fresh

110 g cucumber juiced

60 g pepperoni green juiced

20 g shallots brunoise

2 g garlic clove crushed

2 g tarragon

6 g basil

10 g tabasco

**Recipe preparation**

**Lettuce Gazpacho:**

(1) Briefly blanch lettuce and spinach separately in plenty of salted water. Then immediately rinse in ice water, squeeze and let dry. Pour all ingredients into a pacotizing® beaker.

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

(3) If necessary, pacotize® 2 times with normal pressure. Allow to temper before serving.

Season with salt and pepper and add a few drops of olive oil.

制作准备：

(1) 将生菜和菠菜分别放入大量的盐水中短暂地烫一下。然后立即用冰水冲洗，挤压并晾干，将所有原料倒入pacoizing®专用缸杯中。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨2次，上菜前用盐和胡椒调味，加入几滴橄榄油。

**配方- 配料**

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

生菜凉菜：

500克 生菜

250克 菠菜新鲜

110克 黄瓜榨汁

60克 绿汁意大利辣香肠

20克 切丁细葱

2克 压碎蒜瓣

2克 龙蒿

6克 罗勒

10克 塔巴斯科辣椒酱

20 **Lettuce gazpacho with compressed lettuce leaf and marinated kohlrabi strips**

西班牙凉菜汤配生菜叶和腌制甘蓝条



**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：2次

Jet®-模式适用：不适用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

**Compressed lettuce leaf:**

40 g lettuce leaves ( approx. 4 pcs.)

40 g chive oil

**Marinated kohlrabi strips:**

150g kohlrabi

50g apple cider vinegar

50g sugar

5g salt

**Recipe preparation**

**Compressed lettuce leaf:**

Cut lettuce to desired size. Vacuum seal with the chive oil and refrigerate.

**Marinated kohlrabi strips:**

Slice kohlrabi into thin strips with a Japanese slicer. Bring vinegar, sugar and salt to a boil and cool.

Marinate kohlrabi with the vinegar marinade.

制作准备：

压缩生菜叶：

把生菜切成所需的大小。用香葱油真空密封并冷藏。

腌制甘蓝条：

用日本切片机把甘蓝切成薄片。将醋、糖和盐烧开冷却。用醋腌料腌制甘蓝。

**配方- 配料**

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

压缩生菜叶：

40克 生菜叶 ( 约4片 )

40克 香葱油

腌制甘蓝条：

150克 甘蓝

50克 苹果醋

50克 糖

5克 盐

## 21 Cucumber cold dish

### 黄瓜凉菜汤



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：正常压力

自动重复次数：2次

Jet®-模式适用：不适用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

400 g cucumber

150 g yoghurt

55 g lemon juice

1 g garlic

5 g dill

20 g olive oil

25 g spring onion

1 g green pepperoncini

2 g salt

1 g sugar

0.05 g pepper

#### 配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

400克 黄瓜

150克 酸奶

55克 柠檬汁

1克 大蒜

5克 茴香

20克 橄榄油

25克 葱

1克 青椒

2克 盐

1克 糖

0.05克 胡椒

#### Recipe preparation

(1) Pour all ingredients into a pacotizing® beaker and chop 1 time with the 2-blade knife.

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

(3) If necessary, pacotize® twice with normal pressure.

制作准备：

(1) 将所有原料倒入pacoizing®专用缸杯中，用Pacojet 2叶刀研磨一次。

(2) 用pacoizing®专用盖子盖好缸杯，贴上标签后放入冷冻冰箱冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨2次。

# pacojet

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