



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

7

Farces, terrines and pâtés

肉馅、肉酱和肉蔬混合



Content 内容

1. Fish and Herb Farce	鱼和草本馅料	4
2. Dry Aged Chicken Breast Mousse with morels	干熟鸡胸肉慕斯配羊肚菌	5
3. Pike dumplings with caviar and lime butter sauce	鱼子酱和酸橙黄油酱饺子	6
4. Lentil Roast Vegan	烤扁豆	7
5. Salmon farce	三文鱼馅料	8
6. Poultry Asparagus Terrine	禽类芦笋酱	9
7. Chicken Garlic Chive Farce	鸡肉大蒜香葱馅料	10
8. Venison Tureen	鹿肉拼盘	11
9. Veal Sausage	牛肉香肠	12
10. Wild Farce	野味馅料	13
11. Salmon farce with aniseed	茴香三文鱼馅料	14
12. Poultry Parsley Farce	禽类欧芹馅料	15
13. Poultry Terrine with Summer Truffle	夏日松露禽类肉酱	16
14. Shrimp Farce	虾肉馅料	17
15. Veal Farce	小牛肉馅料	18

1 Fish and Herb Farce 鱼和草本馅料



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

300g salmon

300g cream

25g dill

25g chervil

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

300克 三文鱼

300克 奶油

25克 茴香

25克 樱桃

7克 盐

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) If necessary, Pacotize® twice.

制作准备：

(1) 混合所有原料，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。

2 Dry Aged Chicken Breast Mousse with morels 干熟鸡胸肉慕斯配羊肚菌



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

Dry aged chicken breast farce:

288 g dry aged chicken breast without skin

188 g whole cream

43 g egg white

Dry aged chicken breast mousse with morels: 干熟鸡胸肉慕斯配羊肚菌：

187 g finely chopped morels

20 g shallots brunoise

30 g olive oil

100 g chicken stock

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

干熟鸡胸肉馅料：

288克 无皮干熟鸡胸肉

188克 全脂奶油

43克 蛋清

187克 切碎的羊肚菌

20克 葱

30克 橄榄油

100克 鸡汤

Recipe preparation

Dry aged chicken breast farce:

(1) Place chicken breast in a pacotizing® beaker with whole cream, egg white and salt and pepper as needed.

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

(3) If necessary, pacotize® two times with overpressure.

Dry aged chicken breast mousse with morels:

(1) Sauté the morels with the shallots in olive oil and deglaze with chicken stock, season with salt and pepper. Let the mixture cool and mix with 105 g of chicken breast farce.

(2) Layer both masses in a silicone mold and poach at 68 ° C in steam for 30 minutes.

Tip: This goes very well with the recipe: Wild garlic emulsion.

制作准备：

干熟鸡胸肉馅料：

(1) 根据需要，将鸡胸肉与全脂奶油、蛋清、盐和胡椒粉一起放入pacoizing®专用缸杯中。

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

(3) 超压下，用Pacojet冰磨2次。

干熟鸡胸肉慕斯配羊肚菌：

(1) 用橄榄油将羊肚菌和葱一起炒，加入鸡汤，用盐和胡椒调味。让混合物冷却，并与105克鸡胸肉馅料混合。

(2) 将两块混合都放在硅胶模具中，68℃蒸煮30分钟。

小贴士：这与食谱搭配起来很棒：野生大蒜液。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不适用

3 Pike dumplings with caviar and lime butter sauce 鱼子酱和酸橙黄油酱饺子



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

215 g scallops

215 g pike

75 g egg white

75 g whole egg

10 g salt

200 g creme fraiche

125 g butter

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

215克 扇贝

215克 梭子鱼

75克 蛋清

75克 全蛋

10克 盐

200克 奶油干酪

125克 黄油

Recipe preparation

(1) Place all ingredients in a pacotizing® beaker.

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

(3) If necessary, pacotize® two times, fill into a silicone mold and poach in steam at 85°C

Tip: Serve the pike gnocchi with a lime butter sauce, caviar and chives.

制作准备：

(1) 混合所有原料，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，转入到硅胶模具中，在 85°C 蒸煮

小贴士：将梭子鱼意大利面与酸橙黄油酱、鱼子酱和香葱一起食用。

4 Lentil Roast Vegan

烤扁豆



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 250g dried lentils
 50g onions
 10g garlic
 30g almonds
 50g olive oil
 20g dried tomatoes
 10g thyme
 5g marjoram dried
 10g salt
 250g vegetable broth
 225g puff pastry vegan
 40g almond drink

配方- 配料

1个pacoizing®专用缸杯的配料
 1个pacoizing®专用缸杯= 10份
 250克 干扁豆
 50克 洋葱
 10克 大蒜
 30克 杏仁
 50克 橄榄油
 20克 干西红柿
 10克 百里香
 5克 马郁兰干
 10克 盐
 250克 蔬菜肉汤
 225克 泡芙糕点
 40克 杏仁饮料

Recipe preparation

- (1) Finely dice the onion and garlic, sauté in olive oil and leave to cool. Mix with the remaining ingredients, except for the puff pastry and almond drink, and pour into a Pacotizing® beaker.
- (2) Close the lid, label and freeze at -20 ° C for at least 24 hours.
- (3) If necessary, Pacotize® twice with overpressure. First line a terrine mold with baking paper and then line it with the vegan puff pastry. Fill in the Pacotize®d lentil mass, smooth out and fold the dough over it. Brush with almond milk and bake in a preheated oven at 220 ° C for approx. 35 minutes.

制作准备：

- (1) 将洋葱和大蒜切成丁，放入橄榄油中翻炒，冷却。与除泡芙糕点和杏仁饮料外的其余原料混合，倒入pacoizing®专用缸杯中。
- (2) 用pacoizing®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，首先在模具上铺上烤纸，然后铺上素酥皮。将冰磨后的混合物抹平并折叠面团。刷上杏仁奶，在预热好的烤箱中以220℃烘烤约35分钟。

Pacojet settings

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

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：不适用

5 Salmon farce 三文鱼馅料



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
1 pacotizing® beaker = 10 portions

300g salmon
300g cream 30% fat
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

300克 三文鱼
300克 奶油30%脂肪
7克 盐

Recipe preparation

- (1) Cut the salmon into pieces, 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) If necessary, Pacotize® twice.

制作准备：

- (1) 把三文鱼切成块，和剩下的材料混合，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°C 冷冻至少24小时。
- (3) 用Pacojet冰磨2次。

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

6 Poultry Asparagus Terrine 禽类芦笋酱



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g chicken breast

300g cream

260g white asparagus

250g raw ham

30g pistachio

30g vegetable brunoise

20g chervil

7g salt

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

300克 鸡胸肉

300克 奶油

260克 白芦笋

250克 生火腿

30克 开心果

30克 深色蔬菜

20克 细叶芹

7克 盐

From 

Recipe preparation

(1) Cut the chicken breast into small pieces, mix with the cream, salt and chervil. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Poultry farce 2 times Pacotize®.

(4) Line the terrine mold with cling film and cover with cured ham. Mix the poultry farce with the pistachios and vegetable brunoise and pour half of the mixture into the mold. Place the asparagus spears in the dish and cover with the remaining stuffing.

(5) Cover the farce with the overhanging raw ham and seal with cling film. Approx. Steam for 35 minutes in a steamer at 80 ° C or poach in a water bath in a preheated oven at 140 ° C and allow to cool.

制作准备：

(1) 将鸡胸肉切成小块，与奶油、盐和细叶芹混合，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2次。

(4) 在模具上铺上保鲜膜，盖上腌好的火腿。将鸡肉馅料与开心果和蔬菜杂碎混合，将一半的混合物倒入模具中。将芦笋放入盘中，盖上剩余的材料。

(5) 用悬垂的生火腿盖住馅料，然后用保鲜膜封好。大约在80℃的蒸锅中蒸35分钟，或者在140℃的预热烤箱中的水煮，然后冷却。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不适用

7 Chicken Garlic Chive Farce

鸡肉大蒜香葱馅料



Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨机设定

模式：Pacotizing®冰磨

压力设置：超压

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 cream

80g garlic chives, chopped

200g chicken breast

6g 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 奶油

80克 大蒜香葱，切碎的

200克 鸡胸肉

6克 盐

Recipe preparation

(1) Cut the chicken into cubes, mix with the remaining ingredients and place in a Pacotizing® beaker.

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

(3) If necessary, Pacotize® once with overpressure.

制作准备：

(1) 把鸡肉切成方块，和剩下的材料混合，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°C 冷冻至少24小时。

(3) 超压下，用Pacojet冰磨1次。

8

Venison Tureen

鹿肉拼盘



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker	1个pacozing®专用缸杯的配料
1 pacotizing® beaker = 10 portions	1个pacozing®专用缸杯= 10份
300g chicken breast fillet	300克 鸡胸肉
300g Cream	300克 奶油
20g chervil	20克 细叶芹
7g salt	7克 盐
250g Parma ham	250克 帕尔马火腿
30g pasticcio	30克 馅饼
30g Vegetable brunoise	30克 深色蔬菜
260g Venison meat	260克 鹿肉

From 

Recipe preparation

- (1) Dice the chicken breast. Mix in the cream, salt and chervil. Pour the mixture into a Pacotizing® beaker. Close the cup with a lid and label.
- (2) Freeze at -20 ° C for at least 24 hours.
- (3) Pacotise once the chicken farce.

Tip: Season the venison fillet with salt and pepper and sear in a pan for 1 minute on each side. Line the terrine dish with cling film and Parma ham. Mix chicken farce with pistachios and vegetable brunoise. Pour half of the mixture into the mold. Add the venison and cover with the remaining farce mixture. Cover the farce with the overhanging Parma ham and seal with cling film. Steam in the steamer for approx. 35 minutes at 80° C. Let cool down.

制作准备：

- (1) 把鸡胸肉切成丁。将奶油、盐和细叶芹混合，倒入pacozing®专用缸杯中。
- (2) 用pacozing®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。

小贴士: 用盐和胡椒粉调味鹿肉片，在锅里每面煎1分钟。把保鲜膜和帕尔马火腿铺在烤盘上。将鸡肉馅料与开心果和蔬菜杂碎混合。将一半的混合物倒入模具中。加入鹿肉，盖上剩余的混合物。用悬垂的帕尔马火腿盖在馅料上，然后用保鲜膜封住。在80℃下，在蒸锅中蒸约35分钟。然后冷却。

Pacojet settings

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

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

9 Veal Sausage 牛肉香肠



Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

270g fat veal

80g pork belly

190g pork lard/fat

230g milk

8g salt

2g pepper

2g dried nutmeg

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

270克 肥小牛肉

80克 猪肚

190克 猪肉猪油/脂肪

230克 牛奶

8克 盐

2克 胡椒粉

2克 肉豆蔻

Recipe preparation

(1) Cut the meat and bacon into small cubes and mix well with the spices. Pour into a Pacotizing® beaker and top up with the milk. Close the Pacotizing® beaker with the lid and label.

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

(3) If necessary, Pacotize® twice. Fill into sausage casings and cook or steam for 20-25 minutes while gently simmering (at 75°C). Then fry, grill or enjoy straight away.

Tip: use lardo instead of lard.

制作准备：

(1) 把肉和培根切成小方块，与香料充分混合。倒入pacoizing®专用缸杯中，并加满牛奶。

(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。研磨后的原料放入香肠肠衣中，一边煮或蒸20-25分钟，一边用文火慢炖（在 75°C ）。然后油炸、烧烤或直接享用。

小贴士：用猪肥肉代替猪油。

10 Wild Farce

野味馅料



Pacojet settings

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

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：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions

 300g deer meat
 150g cream
 75g various bacon
 7g salt
 7g wild spice

配方- 配料

1个pacoizing®专用缸杯的配料
 1个pacoizing®专用缸杯= 10份

 300克 鹿肉
 150克 奶油
 75克 各种培根
 7克 盐
 7克 野生香料

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) If necessary, Pacotize® twice.

制作准备：

- (1) 混合所有原料后，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) 用Pacojet冰磨2次。

11 Salmon farce with aniseed

茴香三文鱼馅料



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

300g salmon

200g cream

20g vermouth

7g salt

30g protein

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

300克 三文鱼

200克 奶油

20克 苦艾酒

7克 盐

30克 蛋白质

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) If necessary, Pacotize® twice.

制作准备：

(1) 混合所有原料后，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) 用Pacojet冰磨2次。

12 Poultry Parsley Farce

禽类欧芹馅料



Pacojet settings

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

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：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions

- 300g chicken breast fillet
- 300g cream 30% fat
- 50g parsley
- 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

- 300克 鸡胸肉
- 300克 奶油30%脂肪
- 50克 欧芹
- 7克 盐

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) If necessary, Pacotize® twice.

制作准备：

- (1) 混合所有原料后，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) 用Pacojet冰磨2次。

13

Poultry Terrine with Summer Truffle

夏日松露禽类肉酱



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker	配方- 配料
1 pacotizing® beaker = 10 portions	1个pacozing®专用缸杯= 10份
300g chicken breast	300克鸡胸肉
300g cream	300克奶油
50g pork back fat raw	50克猪背脂生
20g summer truffle	20克夏季松露
10g salt	10克盐
10g butter	10克黄油

Recipe preparation

(1) Cut the chicken breast into small pieces, mix with the cream and salt. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Then Pacotize® twice with overpressure.

Then finely chop the summer truffle, sauté in butter and stir into the mixture. Line the terrine dish with cling film and bacon. Fill the farce into the terrine dish, first add the bacon and then seal with cling film.

Steam for approx. 35 minutes in the steamer at 80 ° C or poach in a water bath in a preheated oven at 140 ° C and allow to cool.

Tip: Truffles can also be replaced with morels, for example.

制作准备：

(1) 把鸡胸肉切成小块，与奶油和盐混合，倒入pacozing®专用缸杯中。

(2) 用pacozing®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。

然后将夏季松露切碎，放入黄油中翻炒，加入到研磨好的混合物中搅拌。把保鲜膜和培根铺在烤盘上，将馅料放入烤盘中，首先加入培根，然后用保鲜膜密封。在80℃的蒸锅中蒸约35分钟，或在140℃的预热烤箱中放入水浴中煮，然后冷却。

小贴士：例如，松露也可以用羊肚菌代替。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不适用

14 Shrimp Farce

虾肉馅料



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

300g shrimp

300g cream 30% fat

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

300克 虾肉

300克 奶油30%脂肪

7克 盐

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) If necessary, Pacotize® twice.

制作准备：

(1) 混合所有原料后，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°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次。

15 **Veal Farce**
小牛肉馅料



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
1 pacotizing® beaker = 10 portions

300g veal
300g cream
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

300克 小牛肉
300克 奶油
7克 盐

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) If necessary, Pacotize® twice.

制作准备：

- (1) 混合所有原料后，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°C 冷冻至少24小时。
- (3) 用Pacojet冰磨2次。

Pacojet settings

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

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：不适用

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