



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

9

Concentrates, pastes and oils

浓缩，酱料和油



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1 Chives oil Vegan

香葱油



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

350g chives

150g rapeseed 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

350克 香葱

150克 菜籽油

10克 盐

Recipe preparation

(1) Blanch the chives in salted water and shock in ice water. Take the chives out of the water, press them out, chop them roughly and mix them with the other 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 needed.

制作准备：

(1) 将香葱放入盐水中煮一下，再放入冰水中搅一下。把香葱从水里捞出来，压掉水分，把它们切碎，和其他配料混合在一起，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

2 Parsley Paste 欧芹酱



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

600g parsley

300g sunflower oil

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

600克 欧芹

300克 葵花油

Recipe preparation

(1) Blanch the parsley in boiling water and immediately shock in ice water. Squeeze out, chop coarsely and mix with oil or water. Pour into a Pacotizing® beaker, close the lid and label it.

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

(3) Pacotize® twice if needed.

制作准备：

(1) 将欧芹放入沸水中煮沸，立即放入冰水中搅拌。挤出，粗切，与油或水混合，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

3 Garlic Concentrate Vegan 大蒜浓缩



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

600g garlic

200g sunflower oil

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

600克 大蒜

200克 葵花油

6克 盐

Recipe preparation

(1) Peel the garlic. Mix with the other ingredients. Fill into a pacotizing® beaker and process once with the 2-blade cutter of the Pacojet Coupe Set without pressure. Smooth the surface. Close with the lid and label it.

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

(3) Pacotize® once if needed.

制作准备：

(1) 把大蒜去皮，与其他原料混合，倒入Pacoizing®专用缸杯中。正常压力下，用Pacojet组合刀具中的2叶刀，加工1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℃冷冻至少24小时。

(3) 用Pacojet冰磨1次

4 Dill oil Vegan 莳萝油



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 dill

300g sunflower 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

300克 莳萝

300克 葵花油

10克 盐

Recipe preparation

(1) Blanch the dill in salted water and rinse in ice water. Remove the dill from the water, press out, chop coarsely and mix with the other ingredients.

(2) Pour into a pacotizing® beaker, close the lid and label it. Freeze at -20°C for at least 24 h.

(3) Pacotize® once if needed.

制作准备：

(1) 将莳萝在盐水中烫一下，然后用冰水冲洗。将莳萝从水中取出，压掉水分，粗切，与其他材料混合，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1次

5 Barbecue Marinade

烧烤腌料



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g onions

100g mustard

100g tomato paste

100g olive oil

50g sage

50g rosemary fresh

50g parsley smooth

50g chives

50g salt

50g garlic

20g dried peppers

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 洋葱

100克 芥末

100克 番茄酱

100克 橄榄油

50克 鼠尾草

50克 新鲜迷迭香

50克 欧芹

50克 香葱

50克 盐

50克 大蒜

20克 干辣椒

Recipe preparation

(1) Briefly blanch the sage, rosemary (plucked), parsley and chives in boiling salted water and rinse in ice water. Remove from the water, squeeze well and cut into small pieces.

Briefly sauté onions and garlic in olive oil. Add the paprika powder, salt and tomato paste and sauté for 2 minutes. Then let it cool down. Mix with herbs, pour into a Pacotizing® beaker, press down and smooth the surface.

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

(3) Pacotize® once if necessary and stir to thaw until smooth.

(4) Rub the grilled food with the marinade.

制作准备：

(1) 将鼠尾草、迷迭香（摘的）、欧芹和香葱放入沸水中略烫，然后用冰水冲洗。从水中取出，充分挤压水分并切成小块。在橄榄油中短暂炒洋葱和大蒜。加入辣椒粉、盐和番茄酱，炒2分钟。然后让它冷却下来。与香草混合，倒入Pacoizing®专用缸杯中，向下按压并使表面光滑。

(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，搅拌解冻直至光滑

(4) 在烤好的食物上抹上腌料

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

6 Wild Garlic Oil 野蒜油



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 wild garlic

360g 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

300克 野生大蒜

360克 橄榄油

10克 盐

Recipe preparation

(1) Blanch the wild garlic in salt water, cut into small pieces and fill into a Pacotizing® beaker.

Add salt and olive oil, mix everything together.

(2) Close with the lid and deep-freeze at -20°C for 24 h.

(3) Pacotize® once if necessary.

制作准备：

(1) 将野生大蒜放入盐水中煮沸，切成小块，倒入Pacoizing®专用缸杯中。加入盐和橄榄油，将所有原料混合在一起。

(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

7 Balsamic Honey Vinaigrette with Asparagus 香醋蜂蜜醋配芦笋



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

180g olive oil

100g asparagus

100g honey

100g balsamic vinegar white

45g hemp oil

5g 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

180克 橄榄油

100克 芦笋

100克 蜂蜜

100克 香醋白

45克 麻油

5克 盐

1克 胡椒粉

Recipe preparation

(1) Pour all the ingredients into a pacotizing® beaker and chop once with the 4-blade cutter.

(2) Then smooth out, close the pacotizing® beaker with the lid and deep-freeze at -20 ° C for 24 h.

(3) Pacotize® twice if necessary.

Tip: The balsamic honey vinaigrette goes very well with asparagus or strawberry salad. It can also be served frozen.

制作准备：

(1) 将所有原料倒入Pacoizing®专用缸杯中，用Pacojet组合刀具中的4叶刀，加工1次后，表面抹平。

(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2次

小贴士:香醋蜂蜜醋与芦笋或草莓沙拉搭配非常好。它也可以冷冻食用。

8 Seasoning Paste Vegan 调味酱



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 carrots

100g celery

100g cherry tomatoes

100g mushroom

100g water

50g salt

5g garlic clove

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

100克胡萝卜

100克芹菜

100克樱桃番茄

100克蘑菇

100克水

50克盐

5克蒜瓣

Recipe preparation

(1) Roughly dice the vegetables and sauté lightly. Then pour into a Pacotizing® beaker and process once with the 4-blade cutter. Fill up with water

(2) Close the Pacossier® cup with the lid. Label and deep-freeze at -20 ° C for 24 h.

(3) Pacotize® once if necessary.

制作准备：

(1) 把蔬菜切成丁，轻轻地炒一下。然后倒入Pacoizing®专用缸杯中，用Pacojet组合刀具中的4叶刀，加工1次，然后加满水到最大刻度线。

(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°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

9 Carrot Jelly Vegan

胡萝卜果冻



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

400g carrot
 250g sweetened carrot juice
 50g ginger
 10g Agar-Agar

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 胡萝卜
 250克 甜胡萝卜汁
 50克 生姜
 10克 琼脂

Recipe preparation

- (1) Mix all the ingredients together and pour into the Pacotizing® beaker.
- (2) Close the Pacossier® beaker with the lid, label and freeze at -20 ° C for at least 24 h.
- (3) Pacotize® once and bring to the boil once, then pour into moulds. Allow to cool and mix some of it with the whipping disc to form a gel.

制作准备：

- (1) 将所有原料混合，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，煮沸一次，然后倒入模具中。冷却后，将其中一些用搅拌盘搅拌成凝胶。

10 Dill Gel Vegan

莳萝凝胶



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
 45g dill
 100g sugar
 8g Gellan
 2g salt
 1g xanthan
 400g water

配方- 配料

1个pacoizing®专用缸杯的配料
 1个pacoizing®专用缸杯= 10份
 45克 莳萝
 100克 糖
 8克 结冷胶
 2克 盐
 1克 黄原胶
 400克 水

Recipe preparation

- (1) Blanch the dill. Mix the water with the sugar and gellan, bring to boiling point and leave to cool. Mix with the remaining ingredients and pour into a Pacotizing® beaker.
- (2) Close the lid and label it. Freeze at -20 ° C for at least 24 hours.
- (3) Pacotize® once and temper if necessary.

制作准备：

- (1) 把莳萝烫一下。将水与糖和结冷胶混合，煮沸后冷却。与剩余原料混合，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，需要的话，回温

11 Horseradish Concentrate

辣根浓缩



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

400g horseradish
 300g cream
 5g salt
 30g lemon juice

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 辣根
 300克 奶油
 5克 盐
 30克 柠檬汁

Recipe preparation

- (1) Peel the horseradish, cut into small pieces and rub with lemon juice. Pour all the ingredients into a pacotizing beaker.
- (2) Close the pacotizing beaker, label it and deep-freeze it at -20 ° C for at least 24 hours.
- (3) Pacotize® twice and temper if necessary.

制作准备：

- (1) 将辣根去皮，切成小块，用柠檬汁揉搓。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℃冷冻至少24小时。
- (3) 用Pacojet冰磨2次，需要的话，回温

12 Asparagus Concentrate

芦笋浓缩



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

400g green asparagus

300g of water

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 绿芦笋

300克 水

Recipe preparation

- (1) Cut the asparagus into small pieces and fill them with the water in a pacotizing beaker.
- (2) Close the pacotizing beaker, label it and freeze it at -20°C for at least 24 hours.
- (3) Pacotize® twice and temper if necessary.

制作准备：

- (1) 把芦笋切成小块，和水一起，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，需要的话，回温

13 Wild Garlic Concentrate

野生大蒜浓缩



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

700g wild garlic
 200g water

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 野生大蒜
 200克 水

Recipe preparation

- (1) Blanch wild garlic in boiling water and immediately cool in ice water. Remove from the water, squeeze out well, chop roughly and fill into a pacotizing beaker with the water.
- (2) Close the pacotizing beaker, label it and freeze it at -20 ° C for at least 24 hours.
- (3) Pacotize® twice and temper if necessary.

制作准备：

- (1) 将野生大蒜放入沸水中煮沸，立即放入冰水中冷却。从水中取出，充分挤掉水分，切碎，和水一起，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，需要的话，回温

14

Cress Concentrate

水芹浓缩



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

700g cress (garden cress)

200g olive oil

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 水芹 (花园水芹)

200克 橄榄油

Recipe preparation

- (1) Blanch the cress in boiling water and immediately shock in ice water. Remove from the water, squeeze out well, chop roughly and fill into a pacotizing beaker with the oil.
- (2) Close the pacotizing beaker, label it and freeze it at -20 ° C for at least 24 hours.
- (3) Pacotize® twice and temper if necessary.

制作准备：

- (1) 将水芹放入沸水中煮沸，然后立即放入冰水中振荡。从水中取出，充分挤掉水分，切碎，和油一起，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，需要的话，回温

15

Parsley Concentrate

欧芹浓缩



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

700g parsley
200g water

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 欧芹
200克 水

Recipe preparation

- (1) Blanch the parsley in boiling water and immediately shock in ice water. Remove from the water, squeeze out well, chop roughly and fill into a pacotizing beaker with the water.
- (2) Close the pacotizing beaker, label it and freeze it at -20 ° C for at least 24 hours.
- (3) Pacotize® twice and temper if necessary.

制作准备：

- (1) 将欧芹放入沸水中煮沸，立即放入冰水中振荡。从水中取出，充分挤掉水分，切碎，和水一起，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，需要的话，回温

16 Dill Concentrate

莳萝浓缩



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

500g fresh dill
300g water

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 新鲜莳萝
300克 水

Recipe preparation

- (1) Blanch dill in boiling water and immediately shock in ice water. Remove from the water, squeeze out well, chop roughly and fill into a pacotizing beaker with the water.
- (2) Close the pacotizing beaker, label it and freeze at -20 ° C for at least 24 hours.
- (3) Pacotize® twice and temper if necessary.

制作准备：

- (1) 将新鲜莳萝放入沸水中煮沸，立即放入冰水中振荡。从水中取出，充分挤掉水分，切碎，和水一起，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，需要的话，回温

17

Kalamansi Gel

卡拉曼西凝胶



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

150g Sugar

10g gellan

2g Xanthan Gum

200g water

400g Kalamansi

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

150克 糖

10克 结冷胶

2克 黄原胶

200克 水

400克 卡拉曼西汁

Recipe preparation

(1) Boil the water, sugar and gellan and leave to cool. Peel the kalamansi and together with all the other ingredients and the water-gellan mixture.

(2) Pour into a pacotizing® beaker. Close the lid, label the pacotizing® beaker and freeze at -20 ° C for at least 24 h

(3) Pacotize® twice and temper if necessary.

Tip: For Wasabi-Kalamansi Gel, add 40g Wasabi paste.

制作准备：

(1) 将水、糖和结冷胶煮沸，待其冷却。去皮，和其他原料以及水-结冷胶混合物一起，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，需要的话，回温。

小贴士: 制作芥末卡拉曼西凝胶，加入40克芥末酱。

18 Frankfurt Green Sauce 法兰克福绿酱



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

220g parsley

200g sour cream

150g yoghurt

50g crème fraîche 30% fat

7g salt

5g lemon juice

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

220克 欧芹

200克 酸奶油

150克 酸奶

50克 奶油30%脂肪

7克 盐

5克 柠檬汁

Recipe preparation

(1) Chop the herbs, mix with the remaining ingredients and pour into a Pacotizing® beaker. smooth the surface.

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

(3) If necessary, Pacotize® with normal pressure and stir briefly until smooth.

Tip: With the Pacojet 2 PLUS, the sauce can be served immediately with 3 Pacotized® repetitions. Goes great with fresh asparagus with onsen egg.

制作准备：

(1) 将香草切碎，与剩余原料混合，倒入Pacoizing®专用缸杯中，使表面光滑。

(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) 在正常压力下，用Pacojet进行冰磨，短暂搅拌至光滑。

小贴士：使用Pacojet 2 PLUS，重复3次Pacojet冰磨后，酱汁可以立即上桌，与新鲜芦笋和温泉蛋搭配非常好

19 Chili Concentrate Vegan

辣椒浓缩



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

600g chili

200g sunflower oil

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

600克 辣椒

200克 葵花油

6克 盐

Recipe preparation

(1) Mix all ingredients. Pour into a Pacotizing® beaker and process once with the 2-blade cutter of the Pacojet Coupe Set with normal preassure. Smooth the surface.

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

(3) Pacotize® twice and temper if necessary.

制作准备：

(1) 将所有原料混合，倒入Pacoizing®专用缸杯中，正常压力下，用Pacojet组合刀具中的2叶刀，加工1次后，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℃冷冻至少24小时。

(3) 用Pacojet冰磨2次，需要的话，回温

20 **Ginger Concentrate Vegan**

生姜浓缩



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

600g ginger

200g sunflower oil

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

600克 生姜

200克 葵花油

6克 盐

Recipe preparation

(1) wash the ginger and cut into small pieces. Mix with the other ingredients. Pour into a pacotizing® beaker and process once with the 2-blade cutter of the Pacojet Coupe Set with normal pressure. Flat the surface evenly.

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

(3) Pacotize® once and temper if necessary.

制作准备：

(1) 把姜洗干净，切成小块。与其他原料混合，倒入Pacoizing®专用缸杯中，正常压力下，用Pacojet组合刀具中的2叶刀，加工1次后，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℃冷冻至少24小时。

(3) 用Pacojet冰磨1次，需要的话，回温

21 Pickled Chanterelles Puree

腌鸡油菌泥



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

250g chanterelle

250g Braised Onion

250g soft sheep cheese

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 香菜

250克 红烧洋葱

250克 软羊奶酪

Recipe preparation

- (1) Mix all ingredients together and pour into a pacotizing® beaker.
- (2) Close the Pacossier® beaker, label it and freeze at -20 ° C for at least 24 hours.
- (3) If necessary, Pacotize® twice with normal pressure.

制作准备：

- (1) 将所有原料混合，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2次

22 Cashew Butter Vegan

腰果黄油



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

400g cashew nuts

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 腰果

Recipe preparation

(1) Pour the cashew nuts into a pacotizing® beaker and process twice with the 4-blade cutter of the Pacojet Coupe Set. Then press the chopped cashew nuts firmly down into the Pacotizing® beaker to create a straight, even surface.

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

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

制作准备：

(1) 将腰果倒入Pacoizing®专用缸杯中，用Pacojet组合刀具中的4叶刀，加工2次，然后压下切碎的腰果，使表面平整。

(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

23 Ginger Jelly Vegan

姜果冻



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 450g water
 200g ginger
 130g sugar
 7g Agar-Agar

配方- 配料

1个pacoizing®专用缸杯的配料
 1个pacoizing®专用缸杯= 10份
 450克 水
 200克 姜
 130克 糖
 7克 琼脂

Recipe preparation

- (1) Boil the ginger with water and sugar, allow to cool and pour into a pacotizing® beaker. Close the pacotizing® beaker with the lid.
- (2) Label it and freeze at -20°C for at least 24 h.
- (3) If necessary, Pacotize® twice..

Mix with agar-agar, bring to the boil and simmer for 3 minutes. Allow to cool, mix and pour into a squeeze bottle and refrigerate.

制作准备：

- (1) 将生姜加水 and 糖煮沸，冷却后倒入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

与琼脂混合，煮沸后用文火慢炖3分钟。待其冷却，混合后倒入一个挤压瓶中冷藏。

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

24 Spinach Concentrate

菠菜浓缩



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
 500 g Spinach leaves
 100 g Apple juice
 50 g Mustard
 30 g Dill
 1,5 g Xanthan gum
 6 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
 500克 菠菜叶
 100克 苹果汁
 50克 芥末
 30克 莳萝
 1.5克 黄原胶
 6克 盐

Recipe preparation

- (1) Blanch the spinach. Mix the apple juice with the xanthan gum. Mix all ingredients together 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® 1 times.

制作准备：

- (1) 把菠菜烫一下。把苹果汁和黄原胶混合。将所有原料混合在一起，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

25 Beetroot Gel

甜菜根凝胶



Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 6

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：6次

Jet®-模式适用：不适用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g Beetroot

250 g Pomegranate juice

10 g Agar agar

7 g Salt

1 g Cumin

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 甜菜根

250克 石榴汁

10克 琼脂

7克 盐

1克 孜然

Recipe preparation

(1) Cut the beet into small pieces. Boil the pomegranate juice with agar agar, add salt and cumin. Mix with the beet 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® 6 times.

制作准备：

(1) 把甜菜切成小块。将石榴汁与琼脂一起煮沸，加入盐和孜然。与甜菜混合，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6次

26 Parsley Creme Vegan
欧芹奶油



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
1 pacotizing® beaker = 10 portions
60 g Shallots
40 g Rapeseed oil
300 g Parsley root
80 g Hazelnuts (peeled)
100 g Vegetable stock
50 g Bunch of leaf parsley
10 g Lemon juice
6 g Salt
1 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
60克 葱
40克 菜籽油
300克 香芹根
80克 榛子 (去皮)
100克 蔬菜高汤
50克 一束欧芹
10克 柠檬汁
6克 盐
1克 胡椒

Recipe preparation

(1) Dice the shallots and parsley root and sauté with the canola oil. Deglaze with the vegetable stock and bring to the boil once. Roughly chop the parsley and 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 h.

(3) If necessary, pacotize® 4 times.

制作准备：

(1) 将小葱和欧芹根切成丁，用菜籽油炒。加入蔬菜高汤，煮沸一次。将欧芹切碎，与剩余原料混合，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4次

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 4

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：4次

Jet®-模式适用：不适用

27 Wild Garlic Emulsion

野生大蒜乳



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

80 g Egg white

80 g Spinach

200 g Wild garlic oil

0.8 g Xanthan gum

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

80克 蛋清

80克 菠菜

200克 野生大蒜油

0.8克 黄原胶

Recipe 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 h.

(3) If necessary, pacotize® 2 times.

Tip: Goes perfectly with the recipe: Dry aged chicken breast mousse with morels.

制作准备：

(1) 将所有原料混合，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2次

小贴士：与7号食谱中的～干熟鸡胸肉慕斯配羊肚菌，可以完美搭配。

Basil Mint Pesto

罗勒薄荷香蒜酱



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

280 g basil fresh

40 g roasted pine nuts

300 g olive oil

25 g garlic clove

25 g mint

6 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

280克 新鲜罗勒

40克 烤松子

300克 橄榄油

25克 大蒜瓣

25克 薄荷

6克 盐

Recipe preparation

(1) Place one third of the basil and olive oil in a pacotizing® beaker and process once with the 2-blade knife of the Pacojet Coupe Set, without overpressure. Repeat the process 2 times until all the basil and olive oil has been processed. Mix all the ingredients together. Pour into a pacotizing® beaker and smooth out.

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

(3) If necessary, pacotize® 1 time with normal pressure.

制作准备：

(1) 将三分之一的罗勒和橄榄油放入Pacoizing®专用缸杯中，正常压力下，用Pacojet组合刀具中的2叶刀，加工1次。重复这个过程2次，直到所有的罗勒和橄榄油都处理好。把所有的原料混合，倒入Pacoizing®专用缸杯中，并抹平表面。

(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°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

29 Walnut pesto Vegan

核桃香蒜酱



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 walnut kernels

180 g walnut oil

180 g olive oil

100 g dried tomatoes

10 g oatmeal

10 g salt

2 g garlic

1 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

200克 核桃仁

180克 核桃油

180克 橄榄油

100克 干番茄

10克 燕麦片

10克 盐

2克 大蒜

1克 胡椒

Recipe preparation

(1) Pour all ingredients into a pacotizing® beaker and smooth out. Close the Pacotizing®.

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

(3) Then pacotise the whole cup once, smooth it out and deep-freeze again. Then Pacotize® in portions. Pour into jars and vacuum seal. (shelf life approx. 6 months)

制作准备：

(1) 将所有原料混合，倒入Pacoizing®专用缸杯中，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°C 冷冻至少24小时。

(3) 用Pacojet冰磨整缸1次，表面抹平后再深度冷冻一次。然后按照需要的份数进行冰磨。

倒入罐子中并真空密封。（保质期约6个月）

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Pesto

香蒜沙司



Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 1

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：1次

Jet®-模式适用：是

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

280 g basil fresh

300 g olive oil

50 g garlic

40 g roasted pine nuts

8 g salt

Recipe preparation

(1) Put a third of the basil and olive oil in a pacotizing® beaker and process once with the 2-blade knife of the Pacojet Coupe Set, 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

制作准备：

(1) 将三分之一的罗勒和橄榄油放入Pacoizing®专用缸杯中，正常压力下，用Pacojet组合刀具中的2叶刀，加工1次。重复这个过程2次，直到所有的罗勒和橄榄油都处理好。把所有的原料混合，倒入Pacoizing®专用缸杯中，并抹平表面。

(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°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

280克 新鲜罗勒

300克 橄榄油

50克 大蒜

40克 烤松子

8克 盐

31 Meadow herb oil

草本油



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

300 g mixed herbs

300 g sunflower oil

10 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

300克 混合草本

300克 葵花油

10克 盐

Recipe preparation

(1) Blanch herbs in salted water and rinse in ice water. Remove herbs from water, squeeze, coarsely chop and mix with remaining ingredients and pour into a pacotizing® beaker.

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

(3) Pacotize® as needed.

Tip: The following herbs are very suitable: wood sorrel, dandelion, bedstraw, chickweed, ribwort.

制作准备：

(1) 将草本放入盐水中煮沸，然后放入冰水中冲洗。将草本从水中取出，挤压掉水分、粗切并与剩余原料混合，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°C 冷冻至少24小时。

(3) 根据需要用Pacojet进行冰磨。

小贴士：以下草本植物非常适合：酢浆草、蒲公英、苔草、鹰嘴豆、肋草。

pacojet

The new Pacojet 4
Stand out through unforgettable quality.

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