



pacojet

Pacotizing®: stand out through unforgettable quality

Pacojet冰磨：以令人难忘的品质脱颖而出

PACOJET RECIPE

PACOJET冰磨机的菜谱

3

Ice cream and sorbet

冰淇淋和雪芭



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1 Mint Ice Cream

薄荷冰淇淋



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

400 g sour cream

100 g cream

130 g powdered sugar

60 g lemon juice

10 g milk powder

20 g mint

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 酸奶油

100克 奶油

130克 糖粉

60克 柠檬汁

10克 奶粉

20克 薄荷

Recipe preparation

(1) Mix the sour cream, icing sugar, lemon juice and milk powder and pour into a pacotizing® beaker. Add the mint.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将酸奶油、糖霜、柠檬汁和奶粉混合，倒入pacoizing®专用缸杯中。加入薄荷。

(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 Raspberry Goji Berry Sorbet Vegan

覆盆子枸杞雪芭



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

100g Goji berry

400g raspberry pulp

100g water

100g sugar

60g lucose

10g lemon juice

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

100克 枸杞

400克 树莓果肉

100克 水

100克 糖

60克 葡萄糖

10克 柠檬汁

Recipe preparation

(1) Boil the water, sugar and glucose, then mix all the ingredients. Then feel into the Pacotizing® beaker and allow to cool.

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 把水、糖和葡萄糖烧开，然后把所有的原料混合。然后将其倒入pacozing®专用缸杯中。并冷却。

(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°C 冷冻至少24小时。

(3) Pacojet冰磨2次

3 Blood Orange Campari Sorbet 血橙金巴利雪芭



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

200 g sugar

420 g water

200 g blood orange juice

50 g Campari

配方-配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

200克糖

420克水

200克血橙汁

50克金巴利

Recipe preparation

(1) Bring the water and sugar to a boil and whisk. Freshly squeezed blood oranges and add Campari. Mix all ingredients and pour into a Pacotizing® beaker.

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

(3) If necessary, Pacotize® once.

制作准备：

(1) 把水和糖烧开，打匀。鲜榨血橙，加入金巴利。将所有成分混合，然后倒入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1次

4 Iced Butter Cookie

冰黄油饼干



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

250 g cream

270 g milk

110 g egg yolk

90 g sugar

35 g milk chocolate

45 g butter biscuit

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 奶油

270克 牛奶

110克 蛋黄

90克 糖

35克 牛奶巧克力

45克 黄油饼干

Recipe preparation

(1) Mix the cream, milk, egg yolk and sugar well together, heat to 82 ° C. Add the chopped chocolate and shortbread and stir until the chocolate has dissolved. Pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® twice.

制作准备：

(1) 将奶油、牛奶、蛋黄和糖充分混合，加热至82°C。加入切碎的巧克力和酥饼，搅拌直到巧克力溶解，然后倒入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

5 Farina Bona Ice Cream

法里纳博纳冰淇淋



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

30 g Farina Bona

200 g Cream

273 g Milk

2 g Stab 2000

20 g egg yolk

100 g sugar

配方-配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

30克 法里纳博纳

200克 奶油

273克 牛奶

2克 Stab 2000

20克 蛋黄

100克 糖

Recipe preparation

(1) Boil the cream, milk and sugar (70g), stir in Farina Bona. Beat the sugar (30g) with the egg yolk until fluffy, stir into the cream mixture, heat to approx. 82 ° C while stirring constantly and strain to form a rose. Pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将奶油、牛奶和糖（70克）煮沸，加入法里纳博纳搅拌。将糖（30克）和蛋黄打至蓬松，搅拌到奶油混合物中，加热至约82°C，同时不断搅拌，滤出玫瑰状。然后倒入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1次

6 Cherry Sorbet

樱桃雪芭



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 sour cherry juice

150 g sugar

10 g lime juice

500 g pitted cherries

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

200克 酸樱桃汁

150克 糖

10克 酸橙汁

500克 去核樱桃

Recipe preparation

(1) Mix the cherry juice and sugar until the sugar is dissolved. Mix with the cherries and pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 把樱桃汁和糖混合，直到糖溶解。与樱桃搅拌后，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°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

7 Salted Caramel Popcorn Ice Cream

咸焦糖爆米花冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 15 g popcorn
 220 g milk
 120 g sugar
 60 g glucose syrup
 1 g agar-agar
 300 g whipped cream 30% fat
 4 g salt

配方- 配料

1个pacozing®专用缸杯的配料
 1个pacozing®专用缸杯= 10份
 15克 爆米花
 220克 牛奶
 120克 糖
 60克 葡萄糖浆
 1克 琼脂
 300克 淡奶油30%脂肪
 4克 盐

Recipe preparation

- (1) Caramelize the sugar in a saucepan, add the popcorn, stir, spread on baking paper, allow to cool and then break into small pieces. Mix milk, cream, glucose and milk powder, boil once and then allow to cool and mix with the other ingredients. Pour into a Pacotizing® beaker.
- (2) Close and label with the lid. Freeze at -20°C for at least 24 hours.
- (3) Pacotize® once if necessary.

制作准备：

- (1) 在平底锅中将糖焦糖化，加入爆米花，搅拌，铺在烤纸上，冷却后掰成小块。将牛奶、奶油、葡萄糖和奶粉混合，煮沸一次，然后冷却并与其他成分混合，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°C 冷冻至少24小时。
- (3) 用Pacojet冰磨1次

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

8 Cashew vanilla strawberry ice cream VEGAN

腰果香草草莓冰淇淋



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 strawberry

300 g water

100 g agave syrup

5 g vanilla bean

100 g cashew

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 草莓

300克 水

100克 龙舌兰糖浆

5克 香草豆

100 克腰果

Recipe preparation

(1) Cut open the vanilla beans and scrape out the seeds. Mix the vanilla pulp 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) Pacotize® once if necessary.

制作准备：

(1) 把香草豆切开，刮去籽。把香草果肉和剩下的原料混合，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°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

9 Chocolate chili sorbet Vegan

辣椒巧克力雪芭



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

450 g water

120 g sugar

45 g cocoa

120 g chocolate

5 g Chili

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

120克糖

45克可可

120克巧克力

5克辣椒

Recipe preparation

(1) Boil the water and sugar, pour over the chocolate, leave to stand briefly and dissolve. Mix in the cocoa, finely chop the chillies, remove the seeds if necessary and add. Pour into a pacotizing® beaker .

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

(3) Pacotize® once if necessary Note: use chocolate over 64% for the vegan version

制作准备：

(1) 将水和糖烧开，倒入巧克力上，静置片刻，使其溶解。加入可可粉，将辣椒切碎，必要时去掉籽并加入，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。注意：纯素食版本使用巧克力含量超过64%

10 Pina colada ice cream

椰林飘香冰淇淋

**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

400 g pineapple juice

200 g coconut syrup

100 g cream

50 g milk (1) 5% fat

50 g sugar brown

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 菠萝汁

200克 椰子糖浆

100克 奶油

50克 牛奶 (1) 5%脂肪

50克 糖棕色

Recipe preparation

(1) Mix all ingredients together and pour into a saucepan. Heat to a minimum of 62° C and stir until the sugar has dissolved. Allow to cool, pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary and serve. Tip: The Pacojet recipe goes well with this: chocolate cake with a liquid core.

制作准备：

(1) 将所有材料混合在一起，倒入炖锅中。加热至最低62°C并搅拌，直到糖溶解。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°C冷冻至少24小时。

(3) 用Pacojet冰磨1次。小贴士：Pacojet的食谱很适合这个：岩浆巧克力蛋糕。

11 Strawberry sorbet

草莓雪芭

**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 strawberry

60 g powdered sugar

20 g cointreau

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 草莓

60克 糖粉

20克 橘味白酒

Recipe preparation

(1) Pour all ingredients into a pacotizing® beaker and process once in cutter mode using the 4-blade knife.

(2) Then smooth out and deep-freeze at -20°C for 24 h.

(3) If necessary, pacotize® once

制作准备：

(1) 将所有材料混合在pacoizing®专用缸杯中，用4叶刀进行一次研磨。

(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。小贴士：Pacojet的食谱很适合这个：岩浆巧克力蛋糕。

12 Pineapple sorbet Vegan

菠萝雪芭



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

350 g pineapple

120 g sugar

300 g water

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 菠萝

120克 糖

300克 水

Recipe preparation

(1) Boil the water and sugar. Cut the pineapple including the stalk into small 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) Pacotize® two times if necessary.

制作准备：

(1) 把水和糖烧开。将菠萝（包括果蒂）切成小块，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

13 Pistachio Ice Cream

开心果冰淇淋

**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

230 g cream

200 g milk

100 g eggs

80 g sugar

55 g pistachio

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

230克 奶油

200克 牛奶

100克 鸡蛋

80克 糖

55克 开心果

Recipe preparation

(1) Boil the cream and milk, mix the egg yolk and sugar and stir in, heat to 82 ° C. Briefly roast the pistachios in the oven, add and stir. 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.

制作准备：

(1) 将奶油和牛奶煮沸，将蛋黄和糖混合搅拌，加热至82°C。把开心果放在烤箱里烤一会儿，加入并搅拌，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次。

14 Porcini mushroom ice cream

牛肝菌菇冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

220 g milk

115 g sugar

60 g glucose

1 g agar-agar

440 g cream

20 g porcini

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 牛奶

115克 糖

60克 葡萄糖

1克 琼脂

440克 奶油

20克 牛肝菌菇

Recipe preparation

(1) Mix together the milk, sugar, glucose and agar-agar, bring to the boil and simmer for 1 minute. Add the porcini mushrooms and allow to cool. Stir in the cream. Pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将牛奶、糖、葡萄糖和琼脂混合，煮沸后炖1分钟。加入牛肝菌菇，冷却。搅拌奶油，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

15 Fermented Carrot Ice Cream

发酵胡萝卜冰淇淋



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

220 g fermented carrot juice

60 g water

60 g sugar

70 g calamansi juice

2 g gelatin

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 发酵胡萝卜汁

60克 水

60克 糖

70克 桔汁

2克 明胶

Recipe preparation

(1) Soak the gelatin in cold water. Boil water and sugar and let cool down a bit. Squeeze out the gelatine and dissolve in the sugar syrup. Mix all ingredients together and pour into a Pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 把明胶泡在冷水里。把水和糖烧开，放凉一点。挤出明胶并溶解在糖浆中。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进行冷冻，在 -20° C冷冻至少24小时。

(3) 用Pacojet冰磨1次

16 Fior di latte Ice cream

牛奶奶香冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g milk

12 g glucose

30 g skimmed milk powder

60 g sugar

125 g mascarpone

2 g gelatin

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克 牛奶

12克 葡萄糖

30克 脱脂奶粉

60克 糖

125克 马斯卡彭

2克 明胶

Recipe preparation

(1) Soak the gelatin in cold water. Mix the milk, glucose powder, skimmed milk powder and sugar, leave to swell for 15 minutes, then bring to the boil. Squeeze out the gelatine well and add to the milk mixture together with the mascarpone. Allow to cool and pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 把明胶泡在冷水里。将牛奶、葡萄糖粉、脱脂奶粉和糖混合，让其膨胀15分钟，然后煮沸。挤出凝胶，与马斯卡彭一起加入牛奶混合物中。冷却后，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

17 **Ginger Cinnamon Hibiscus Ice Cream**

姜桂芙蓉冰淇淋

**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

250 g cream

250 g milk

150 g eggs

60 g sugar

50 g white chocolate

30 g hibiscus flower syrup

5 g ginger

4 g cinnamon stick

1 g hibiscus flowers (tea)

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 奶油

250克 牛奶

150克 鸡蛋

60克 糖

50克 白巧克力

30克 芙蓉花糖浆

5克 生姜

4克 肉桂棒

1克 芙蓉花 (茶)

Recipe preparation

(1) Mix the cream, milk, sugar and eggs well together, heat to 82 ° C while stirring constantly. Stir in hibiscus flower syrup and white chocolate. Add the cinnamon stick and hibiscus blossoms and let stand for 20 minutes, then remove the cinnamon stick and hibiscus blossoms again. Peel the ginger, grate finely and season the mixture with it. 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® three times with normal pressure.

制作准备：

(1) 将奶油、牛奶、糖和鸡蛋充分混合，加热至82°C，同时不断搅拌。加入芙蓉糖浆和白巧克力搅拌。加入肉桂棒和芙蓉花，并静置20分钟，然后再次取出肉桂棒和芙蓉花。生姜去皮，磨碎，用它对混合原料调味后，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进行冷冻，在-20°C冷冻至少24小时。

(3) 在正产压力下，用Pacojet冰磨3次

18 **Mango Sorbet VEGAN**

芒果雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g mango

100 g sugar

100 g water

10 g 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

500克 芒果

100克 糖

100克 水

10克 柠檬汁

Recipe preparation

(1) Dice the mango. Mix water and sugar with lemon juice until sugar is dissolved. Mix all ingredients together and pour into a pacotizing® beaker.

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 把芒果切成丁。将水和糖与柠檬汁混合，直到糖溶解。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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

Pacojet settings

Mode: Pacotizing®

Pressure settings: 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

19 Plum Sorbet Vegan

李子雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

340 g plum

100 g sugar

100 g water

5 g star anise

10 g cinnamon stick

5 g lemon juice

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

340克 李子

100克 糖

100克 水

5克 八角

10克 肉桂棒

5克 柠檬汁

Recipe preparation

(1) Halve and pit the plums. Caramelize the sugar in a saucepan, add the plums, star anise and cinnamon sticks, let roast a little, deglaze with water and simmer until the caramel has dissolved. Let cool down. Remove star anise and cinnamon stick and add lemon juice. 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.

制作准备：

(1) 把李子切成两半并去核。在炖锅中将糖焦糖化，加入李子、八角茴香和肉桂棒，稍微烤一烤，用水去釉，用文火慢炖直到焦糖溶解后冷却，从混合原料中去除八角茴香和肉桂棒，加入柠檬汁，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

20 **Green Apple Basil Sorbet Vegan**

青苹果罗勒雪芭

**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 green apple puree

250 g sugar syrup (mixed cold, not heated)

60 g basil fresh

20 g lemon juice

10 g calvados

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 青苹果泥

250克 糖浆(冷拌, 不加热)

60克 新鲜罗勒

20克 柠檬汁

10克卡瓦多斯酒

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) Pacotize® once if necessary.

制作准备：

- (1) 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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨1次

21 Basil Ice Cream Vegan

罗勒冰淇淋

**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

18 g basil fresh

100 g sugar

50 g sunflower seeds

360 g water

30 g coconut milk

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

18克 新鲜罗勒

100克 糖

50克 葵花籽

360克 水

30克 椰奶

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) Pacotize® twice if necessary.

制作准备：

- (1) 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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨2次

22 Basil Sour Cream Ice Cream

罗勒酸奶油冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g sour cream

100 g powdered sugar

60 g lemon juice

20 g basil fresh

8 g milk powder 5% fat

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 酸奶油

100克 糖粉

60克 柠檬汁

20克 罗勒新鲜

8克 奶粉5%脂肪

Recipe preparation

(1) Mix the sour cream, sugar, lemon juice and milk powder together and pour into a pacotizing® beaker. Add the basil including the stems. Pour into a pacotizing® beaker.

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 将酸奶油、糖、柠檬汁和奶粉混合在一起，倒入pacoizing®专用缸杯中。加入罗勒，包括茎，再倒入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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

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：2次

Jet®-模式适用：是

23 Strawberry Ice Cream

草莓冰淇淋



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

450 g strawberry

300 g cream

130 g sugar

5 g 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

450克草莓

300克奶油

130克糖

5克柠檬汁

Recipe preparation

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

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

24 Tuna Ice Cream

金枪鱼冰淇淋

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

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：2次

Jet®-模式适用：是

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

275 g milk

180 g canned tuna, drained

160 g cream

145 g egg yolk

110 g sugar

20 g canned capers drained

3 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

275克 牛奶

180克 金枪鱼罐头，无汤汁

160克 奶油

145克 蛋黄

110克 糖

20克 山柑罐头

3克 盐

Recipe preparation

(1) Strain and drain the tuna. Boil the cream and milk, mix the egg yolk and sugar and stir in, heat to 82 ° C. Add the remaining ingredients and stir. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® two times if necessary.

制作准备：

(1) 滤干金枪鱼，将奶油和牛奶煮沸，将蛋黄和糖混合搅拌，加热至82°C。加入剩下的材料搅拌，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进行冷冻，在-20°C冷冻至少24小时。

(3) 用Pacojet冰磨2次

25 **Marzipan Ice Cream**

杏仁糖冰淇淋

**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

500 g milk

125 g marzipan

100 g sugar

50 g cream

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克牛奶

125克杏仁糖

100克糖

50克奶油

Recipe preparation

(1) Boil the milk and sugar, dissolve the marzipan in it, add the cream and chill for 6 hours.

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.

制作准备：

(1) 将牛奶和糖煮沸，将杏仁糖溶解在其中，加入奶油并冷藏6小时，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

26 **Mint Sorbet Vegan**

薄荷雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

480 g water

200 g sugar

100 g lemon juice

80 g peppermint fresh

50 g lime juice

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

480克水

200克糖

100克 柠檬汁

80克 新鲜薄荷

50克 酸橙汁

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 preparation

(1) Mix the water, sugar, lemon juice and lime juice until the sugar has dissolved. Mix in the mint and pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将水、糖、柠檬汁和酸橙汁混合，直到糖溶解。加入薄荷，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

27 Red Wine Butter Ice Cream

红酒黄油冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

750 g red wine dry

250 g butter

150 g egg yolk

140 g sugar

20 g dried plums

20 g vanilla bean

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

750克 干红酒

250克 黄油

150克 蛋黄

140克 糖

20克 干李子

20克 香草豆

Recipe preparation

(1) Reduce the red wine to 250 ml. Cut open and scrape out the vanilla pod. Heat the pulp and pod with the sugar, egg yolk and reduced red wine to 82 ° C. Remove the pod, allow to cool to 65 ° C and mix in the butter. 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.

制作准备：

(1) 将红酒减少到250毫升。切开并刮去香草荚。将果肉和豆荚与糖、蛋黄和还原的红酒一起加热至82°C。取出豆荚，冷却至65°C，加入黄油，搅拌均匀后，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

28 Milk Chocolate Ice Cream

牛奶巧克力冰淇淋



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

250 g cream

250 g milk

100 g eggs

30 g sugar

190 g milk chocolate

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 奶油

250克 牛奶

100克 鸡蛋

30克 糖

190克 牛奶巧克力

Recipe preparation

(1) Boil the cream and milk, mix and stir in the egg yolk and sugar, heat to 82 ° C. Add the milk chocolate and stir. 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.

制作准备：

(1) 将奶油和牛奶煮沸，加入蛋黄和糖搅拌，加热至82°C。加入牛奶巧克力搅拌。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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

29 Cassis Sorbte Vegan

黑醋栗雪芭

**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 water

100g sugar

5g lemon juice

330g Black currants

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

300克水

100克糖

5克柠檬汁

330克黑醋栗

Recipe preparation

(1) Mix the water and sugar until the sugar is dissolved. Mix and strain the blackcurrants. Mix all the ingredients together and 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.

制作准备：

(1) 把水和糖混合，直到糖溶解。把黑醋栗混合滤干。把所有的原料混合在一起，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

30 **Goji Berry Sorbet Vegan**

枸杞红莓雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

100 g goji berry

100 g cranberries

500 g water

50 g sugar

60 g glucose

5 g apple cider vinegar

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

100克 枸杞

100克 小红莓

500克 水

50克 糖

60克 葡萄糖

5克 苹果醋

Recipe preparation

(1) Boil water with sugar and glucose, allow to cool and mix with the remaining ingredients.

Pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将水与糖和葡萄糖一起煮沸，冷却后与剩余的成分混合，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

31 Kale Ice Cream

羽衣甘蓝冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 30 g kale
 220 g milk
 80 g sugar
 60 g glucose syrup
 1 g agar-agar
 440 g whipping cream 30% fat
 60 g lemon juice

配方- 配料

1个pacozing®专用缸杯的配料
 1个pacozing®专用缸杯= 10份
 30克 羽衣甘蓝
 220克 全脂牛奶
 80克 糖
 60克 葡萄糖糖浆
 1克 琼脂
 440克 奶油30%脂肪
 60克 柠檬汁

Recipe preparation

- (1) Mix milk, sugar, glucose and agar-agar, bring to the boil and simmer for 1 minute. Then let it cool down. Stir in the cream and add the blanched kale. Pour into a pacotizing® beaker.
- (2) Close the lid, label and freeze at -20°C for at least 24 hours.
- (3) Pacotize® once if necessary.

制作准备：

- (1) 将牛奶、糖、葡萄糖和琼脂混合，煮沸后用文火慢炖1分钟。然后让它冷却下来。搅拌奶油，加入烫过的羽衣甘蓝，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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨1次

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

32 Caramelised Almond Ice Cream

焦糖杏仁冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

450 g milk

100 g cream

100 g roasted almonds

120 g sugar

100 g egg yolk

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 全脂牛奶

100克 奶油

100克 烤杏仁

120克 糖

100克 蛋黄

Recipe preparation

(1) Pour the almonds with the sugar into a pacotizing® beaker and process twice with the 2-blade knife. Heat together with the other ingredients to 82 ° C.

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

(3) Pacotize® once if necessary and pour into sales cups.

制作准备：

(1) 将杏仁和糖一起倒入pacoizing®专用缸杯中，用二叶刀加工两次。与其他成分一起加热至82°C，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次，倒入品尝杯中

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

33 Carrot Sorbet Vegan

胡萝卜雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 250 g carrot
 250 g apple juice (no added sugar)
 50 g sugar
 4 g cilantro
 1 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
 250克 胡萝卜
 250克 苹果汁 (不加糖)
 50克 糖
 4克 香菜
 1克 盐

Recipe preparation

- (1) Pour all the ingredients into a pacotizing® beaker and process once with the 2-blade knife. Smooth out, close the pacotizing® beaker with the lid.
- (2) Label and freeze at -20°C for 24 h.
- (3) Pacotize® once if necessary.

制作准备：

- (1) 将所有成分倒入pacoizing®专用缸杯中，用二叶刀处理一次，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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨1次

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

34 **Almond Gianduja**

杏仁酒心巧克力

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200 g peeled almonds

200 g icing sugar

240 g milk chocolate

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

200克 去皮杏仁

200克 糖霜

240克 牛奶巧克力

Recipe preparation

(1) Put the almonds and icing sugar in a pacotizing® beaker and process once with the 2-blade knife of the Pacojet Coupe Set at normal pressure. Melt the milk chocolate and mix with the nut mixture. Pour into a pacotizing® beaker, smooth down and smooth the surface.

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

(3) Pacotize® three times if necessary. Pacotize® with normal pressure and 5 repetitions

制作准备：

(1) 将杏仁和糖霜放入pacotizing®专用缸杯中，在常压下用Pacojet组合刀具的二叶刀加工一次。把牛奶巧克力融化，和坚果混合物混合。表面抹平。

(2) 用pacozing®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°C 冷冻至少24小时。

(3) 用Pacojet冰磨3次，在正常压力下，可重复冰磨5次

Pacojet settings

Mode: Pacotizing®

Pressure settings: normal pressure

Number of automatic repetitions: 5

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：5次

Jet®-模式适用：不适用

35 **Green Apple lamb's Lettuce Spinach Sorbet Vegan**

青苹果羊茼苣菠菜雪芭

**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

250 g green apple puree

200 g sugar syrup

150 g spinach leaves

90 g lamb's lettuce

20 g lemon juice

10 g mint

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 青苹果泥

200克 糖浆（冷拌，不加热）

150克 菠菜叶

90克 羊茼苣

20克 柠檬汁

10克 薄荷

Recipe preparation

(1) Place the spinach and lamb's lettuce leaves in a pacotizing® beaker and cut once with the 2-blade knife. Then add the remaining ingredients and mix well.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将菠菜和羊茼苣放入pacotizing®专用缸杯中，用二叶刀处理一次。然后加入剩下的原料，搅拌均匀。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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

36 Curry Coconut Peanut Ice Cream

咖喱椰子花生冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 350 g coconut milk
 100 g soy drink
 150 g roasted peanuts
 30 g powdered sugar
 5 g curry powder

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 椰奶
 100克 大豆饮料
 150克 烤花生
 30克 糖粉
 5克 咖喱粉

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 preparation

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

制作准备：

- (1) 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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨1次

37 Cantaloupe Melon Sorbet Vegan

哈密瓜雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 450 g water
 250 g cantaloupe melon
 120 g sugar
 5 g 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
 450克水
 250克哈密瓜
 120克糖
 5克新鲜薄荷

Recipe preparation

- (1) Boil water and sugar, leave to cool. . Add the melon and mint and pour into a pacotizing® beaker.
- (2) Close the lid, label and freeze at -20°C for at least 24 hours.
- (3) Pacotize® twice if necessary.

制作准备：

- (1) 把水和糖烧开，放凉。加入哈密瓜和薄荷，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进行冷冻，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

38 Orange Sorbet Vegan

橙子雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 600 g oranges
 5 g orange zest
 70 g sugar
 300 g orange juice
 30 g glucose
 20 g orange liqueur

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 橙子
 5克 橘皮碎末
 70克 糖
 300克 橙汁
 30克 葡萄糖
 20克 橙子利口酒

Recipe preparation

(1) Peel the oranges with a knife and cut out the fillets between the membranes and place in the Pacotizing® beaker (maximum 300g). Squeeze the juice out of the membranes by hand into a saucepan, add the orange juice, grated zest, sugar and glucose and bring to the boil. Then pour over the fillets in the Pacotizing® beaker and leave to cool. add liqueur. Close and label with the lid.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 用刀将橙子去皮，切下薄膜之间的橙子皮，放入Pacotizing®专用缸杯中（最多300克）。用手将果汁从橙子薄膜中挤出，放入炖锅中，加入橙汁、橘皮碎末、糖和葡萄糖，煮沸。然后将橙子皮倒入Pacotizing®专用缸杯中，待其冷却。加入利口酒。

(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°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

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

39 Hop Popcorn Ice Cream

啤酒花爆米花冰淇淋



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

500 g milk 5% fat

70 g cream 30% fat

11 g milk powder 5% fat

120 g glucose

15 g popcorn

1 g hops

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 牛奶5%脂肪

70克 奶油30%脂肪

11克 奶粉5%脂肪

120克 葡萄糖

15克 爆米花

1克 啤酒花

Recipe preparation

(1) Mix the milk, cream, glucose, sugar and milk powder, boil once and then allow to cool and mix 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® twice if necessary.

制作准备：

(1) 将牛奶、奶油、葡萄糖、糖和奶粉混合，煮沸一次，然后冷却并与其他成分混合，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进行冷冻，在 -20° C冷冻至少24小时。

(3) 用Pacojet冰磨2次

40 **Almond Pistachio Banana Ice Cream Vegan**

杏仁开心果香蕉冰淇淋

**Recipe-Ingredients**

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

150 g bananas
150 g almonds
80 g pistachio
20 g lemon juice
180 g water

配方- 配料

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

150克 香蕉
150克 杏仁
80克 开心果
20克 柠檬汁
180克 水

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 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) Pacotize® twice if necessary.

制作准备：

- (1) 将所有原料混合在一起，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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨2次

41 Cashew Vanille Ice Cream Vegan

腰果香草冰淇淋



Recipe-Ingredients

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

5 g vanilla bean
200 g cashew nut
400 g water
50 g agave syrup

配方- 配料

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

5克 香草豆
200克 腰果
400克 水
50克 龙舌兰糖浆

Recipe preparation

- (1) Cut open the vanilla beans and scrape out the seeds. Mix the vanilla pulp 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) Pacotize® twice if necessary.

制作准备：

- (1) 把香草豆切开，刮去籽。把香草果肉和剩下的原料混合，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进行冷冻，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

42 **Passions Fruit Sorbet Vegan**

百香果雪芭

**Recipe-Ingredients**

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

330 g passion fruit pulp
200 g orange juice
100 g water

配方- 配料

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

330克 百香果果肉
200克 橙汁
100克 水

Recipe preparation

- (1) Mix the water and sugar until the sugar is dissolved. Mix with the remaining ingredients and fill into a pacotizing® beaker, close the lid and label.
- (2) Freeze at -20°C for at least 24 h.
- (3) Pacotize® twice if necessary.

制作准备：

- (1) 把水和糖混合，直到糖溶解。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进行冷冻，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

43 Red Cabbage Sorbet Vegan

红卷心菜雪芭

**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

200 g red cabbage

230 g water

150 g orange juice

150 g sugar

80 g black currant jam

5 g 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

200克 红卷心菜

230克 水

150克 橙汁

150克 糖

80克 黑醋栗果酱

5克 柠檬汁

Recipe preparation

(1) Mix the water and sugar until the sugar is dissolved. Mix with the remaining ingredients and pour into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 把水和糖混合，直到糖溶解。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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

44 **Campari Sorbet**

金巴利酒雪芭

**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 orange juice

250g water

175g sugar

100g Campari

20g lemon zest

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 橙汁

250克 水

175克 糖

100克 金巴利酒

20克 柠檬皮

Recipe preparation

(1) Mix the water and sugar until the sugar has dissolved. Mix in the remaining ingredients.

Pour into a Pacotizing® beaker, cover and label.

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

(3) Pacotize® two times if necessary.

制作准备：

(1) 把水和糖混合，直到糖溶解。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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

45 **Blueberry Yogurt Ice Cream**

蓝莓酸奶冰淇淋

**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

150 g milk

150 g yogurt

120 g sugar

5 g lemon juice

330 g blueberry

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 牛奶

150克 酸奶

120克 糖

5克 柠檬汁

330克 蓝莓

Recipe preparation

(1) Bring the milk and sugar to the boil, allow to cool and mix with the other ingredients.

Strain and fill into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将牛奶和糖煮沸，冷却后与其他原料混合，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

46

Hazelnut Ice Cream

榛子冰淇淋



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 cream

200 g milk

140 g eggs

100 g sugar

60 g hazelnuts

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 奶油

200克 牛奶

140克 鸡蛋

100克 糖

60克 榛子

Recipe preparation

(1) Roast the nuts in the oven at 180° C for about 5 - 10 minutes. If desired, you can skin them easily by rubbing them with a cloth. Bring the cream and milk to the boil, mix and stir in the egg and sugar, heat to 82 ° C. Add the hazelnuts and mix with a hand blender so that the nuts are evenly distributed. Pour into a pacotizing® beaker.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 把坚果放在180°C的烤箱里烤5-10分钟。如果需要，你可以用布摩擦它们，很容易地将它们剥皮。将奶油和牛奶煮沸，混合并搅拌鸡蛋和糖，加热至82°C。加入榛子，用手动搅拌器搅拌，使榛子均匀分布，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进行冷冻，在-20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

47 **Apricot Sorbet Vegan**

杏子雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

340 g apricot

100 g water

100 g sugar

2 g vanilla bean

5 g 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

340克 杏子

100克 水

100克 糖

2克 香草豆

5克 柠檬汁

Recipe preparation

(1) Cut open and scrape out the vanilla pod, bring the pulp and pod to the boil with the other ingredients. Remove the pod. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® two times if necessary.

制作准备：

(1) 切开并刮出香草荚，将果肉和荚与其他原料一起煮沸。去除豆荚，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进行冷冻，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

48 **Pumpkin Spice Sorbet Vegan**

南瓜雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

320 g Hokaido pumpkin

200 g water

200 g sugar

50 g orange juice

20 g cinnamon stick

6 g star anise

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

320克 北海道南瓜

200克 水

200克 糖

50克 橙汁

20克 肉桂棒

6克 八角茴香

Recipe preparation

(1) Boil the water, sugar, orange juice with cinnamon, star anise and pumpkin, leave to stand for 10 minutes. Remove the star anise and cinnamon. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 将水、糖、橙汁、肉桂、八角茴香和南瓜煮沸，静置10分钟。去除八角茴香和肉桂，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进行冷冻，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

49 **Pineapple Mango Sorbet Vegan**

菠萝芒果雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

400 g mango juice

300 g pineapple

100 g sugar

10 g 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 芒果汁

300克 菠萝

100克 糖

10克 柠檬汁

Recipe preparation

(1) Mix mango juice with sugar and lemon juice until sugar is dissolved. Dice the pineapple including the stalk and pour into a pacotizing® beaker together with the liquid, close the lid and label.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将芒果汁与糖和柠檬汁混合，直到糖溶解。把菠萝切成丁，包括果蒂，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

50 **Gingerbread Ice Cream**

姜饼冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

250 g cream

250 g milk

120 g eggs

100 g gingerbread

50 g white chocolate

35 g sugar

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

250克 奶油

250克 牛奶

120克 鸡蛋

100克 姜饼

50克 白巧克力

35克 糖

Recipe preparation

(1) Boil the cream and milk, mix and stir in the egg yolk and sugar, heat to 82 ° C. Chop the white chocolate and gingerbread, add and stir. 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.

制作准备：

(1) 将奶油和牛奶煮沸，加入蛋黄和糖搅拌，加热至82°C。将白巧克力和姜饼切碎，加入并搅拌，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

51 **Rhubarb Sorbet Vegan**

大黄雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g rhubarb

120 g sugar

120 g water

5 g lemon juice

10 g vanilla bean

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克 大黄

120克 糖

120克 水

5克 柠檬汁

10克 香草豆

Recipe preparation

(1) Cut the rhubarb into pieces (do not peel), cut open the vanilla pod and scrape out the pulp.

Mix all the ingredients, bring to the boil in a saucepan and let it simmer. Remove the vanilla bean and leave to cool. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 把大黄切成块（不要去皮），切开香草荚，刮出果肉。将所有材料混合，在炖锅中煮沸，然后用文火慢炖。取出香草豆放凉，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

Pacojet settings

Mode: Pacotizing®

Pressure settings: 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

52 **Strawberry Sorbet**

草莓雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

230 g strawberry

105 g honey

450 g water

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

230克草莓

105克蜂蜜

450克水

Recipe preparation

(1) Mix, blend and strain ingredients. Pour into a Pacotizing® beaker, close lid and label.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 混合、搅拌和过滤原料，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

53 **Radicchio trevisano ice cream**

菊苣丁冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g sour cream

100 g powdered sugar

60 g lemon juice

8 g milk powder 1,5% fat

30 g radicchio trevisano

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克 酸奶油

100克 糖粉

60克 柠檬汁

8克 奶粉1.5%脂肪

30克 菊苣丁

Recipe 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.

制作准备：

(1) 将酸奶油、糖粉、柠檬汁和奶粉混合在一起，加入菊苣丁。将所有原料混合在一起，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

54 Olive oil ice cream

橄榄油冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300 g milk

250 g cream

40 g sugar

60 g white chocolate

120 g egg yolk

2 g grated organic lime

6 drops of liquid ginger

70 g fruity olive oil

(Pangaea Agoureleo)

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 牛奶

250克 奶油

40克 糖

60克 白巧克力

120克 蛋黄

2克 磨碎的有机酸橙

6滴 液体生姜

70克 水果橄榄油

(Pangaea Agoureleo)

Recipe preparation

(1) Boil the milk and cream together, cool down to 80° C and melt the chocolate in it while stirring.

(2) In the meantime, whisk the egg yolks and sugar over a bain-marie (70° C) until they form a homogeneous mass and then gently stir them into the 80° C warm cream-milk mixture.

(3) Allow the mixture to cool down while stirring.

(4) Stir the liquid ginger and olive oil briefly into the cold mixture.

(5) Pour the mixture into a pacotizing® beaker, close the lid.

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

(7) Pacotize® once if necessary.

制作准备：

(1) 把牛奶和奶油一起煮，冷却到80°C，一边搅拌一边融化巧克力

(2) 同时，将蛋黄和糖在热水炖锅（70°C）上搅拌，直到它们形成均匀的状态，然后将它们轻轻搅拌到80°C的温热奶油牛奶混合物中。

(3) 在搅拌的同时让混合物冷却。

(4) 将液体姜和橄榄油短暂搅拌到冷混合物中。

(5-6) 用pacozing®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°C冷冻至少24小时。

(7) 用Pacojet冰磨1次

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

55 Pineapple Orange Sorbet

菠萝橙雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

175 g pineapple puree

175 g orange fillets

70 g lime juice

250 g Water

120 g brown sugar

30 g glucose

0.2 g salt

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

175克 菠萝泥

175克 橙子片

70克 酸橙汁

250克 水

120克 红糖

30克 葡萄糖

0.2克 盐

Recipe preparation

(1) Boil the lime juice with the water, pour into a pacotizing® beaker and allow to cool, close the lid.

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

(3) If necessary, pacotize® 1 time.

制作准备：

(1) 将酸橙汁与水一起煮沸，倒入pacozing®专用缸杯中，等待冷却。

(2) 用pacozing®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°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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：2次

Jet®-模式适用：是

56 **Hazelnut ice cream Vegan**

榛果冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g water

160 g dates

160 g hazelnuts

40 g cocoa nibs

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

500克水

160克椰枣

160克榛子

40克可可粒

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® 1 time.

制作准备：

(1) 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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

57 **Pineapple Lime Mint Sorbet**

菠萝酸橙薄荷雪芭

**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

500 g pineapple

6 g mint leaves

250 g lime juice

100 g sugar

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 菠萝

6克 薄荷叶

250克 酸橙汁

100克 糖

Recipe preparation

(1) Dice the pineapple, 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® 1 time.

制作准备：

(1) 把菠萝切成丁，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

58 **Chocolate Orange Ice Cream**

巧克力橙冰淇淋

**Recipe-Ingredients**

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

100 g dark chocolate
200 g white chocolate
500 g milk
20 g orange peel zest

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 黑巧克力
200克 白巧克力
500克 牛奶
20克 橙子皮

Recipe preparation

- (1) Heat the milk and dissolve the chocolate in it. Mix all 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® 1 time.

制作准备：

- (1) 把牛奶加热，把巧克力溶解。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进行冷冻，在- 20°C冷冻至少24小时。
- (3) 用Pacojet冰磨1次

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

59 Caramel Ice Cream

焦糖冰淇淋

**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

120 g sugar brown

530 g milk

150 g egg yolk

2g salt

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

120克 红糖

530克 牛奶

150克 蛋黄

2克 盐

Recipe preparation

(1) Caramelize the sugar in a saucepan. Deglaze with the milk and dissolve the caramel. Stir in the salt and egg yolk and heat to 82 ° C. 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.

制作准备：

(1) 在炖锅里把糖焦糖化。倒入牛奶并溶解焦糖，去渣。再倒入盐和蛋黄，搅拌加热至82°C，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

60 Yogurt Ice Cream

酸奶冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g yoghurt

100 g powdered sugar

120 g cottage cheese

50 g cream

80 g milk

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克 酸奶

100克 糖粉

120克 奶酪

50克 奶油

80克 牛奶

Recipe preparation

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

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

(3) Pacotize® twice if necessary.

制作准备：

(1) 将所有原料混合在一起，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨2次

Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

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：2次

Jet®-模式适用：是

61 **Strawberry Ice Cream Vegan**

草莓冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

400 g strawberries

200 g water

120 g dates

70 g cashew nuts

15 g lemon juice

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

400克 草莓

200克 水

120克 椰枣

70克 腰果

15克 柠檬汁

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® 1 time.

制作准备：

(1) 将所有原料混合在一起，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

62 Matcha Ice Cream

抹茶冰淇淋

**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 cream

180 g milk

90 g sugar

60 g egg yolk

30 g white chocolate

8 g Matcha

5 g vanilla bean

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 奶油

180克 牛奶

90克 糖

60克 蛋黄

30克 白巧克力

8克 抹茶

5克 香草豆

Recipe preparation

(1) Boil the cream and milk, mix and stir in the egg yolk and sugar, heat to 82 ° C. Add the matcha powder, white chocolate and 2 vanilla pods and stir until the chocolate has melted. 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.

制作准备：

(1) 将奶油和牛奶煮沸，加入蛋黄和糖搅拌，加热至82°C。加入抹茶粉、白巧克力和2个香草荚，搅拌至巧克力融化，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

63 Vanilla Ice Cream

香草冰淇淋

**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

90 g cream

330 g milk

120 g sugar

100 g egg yolk

3 g vanilla bean

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

90克 奶油

330克 牛奶

120克 糖

100克 蛋黄

3克 香草豆

Recipe preparation

(1) Cut open and scrape out the vanilla pod. Boil the cream and milk, mix the egg yolk and sugar and stir in, add the vanilla pulp and pod, heat to 82 ° C. Remove the pod and pour the mixture into a pacotizing® beaker. Close and label with the lid.

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

(3) Pacotize® once if necessary.

制作准备：

(1) 切开并刮去香草荚。将奶油和牛奶煮沸，将蛋黄和糖混合并搅拌，加入香草果肉和香草荚，加热至82°C，去除香草荚，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

Chocolate Ice Cream

巧克力冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

220 g cream

220 g milk

100 g sugar

100 g egg yolk

130 g dark chocolate

20 g cocoa powder

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 奶油

220克 牛奶

100克 糖

100克 蛋黄

130克 黑巧克力

20克 可可粉

Recipe preparation

(1) Boil the cream and milk, mix and stir in the egg yolk and sugar, heat to 82 ° C. Add the cocoa powder and dark chocolate and stir. 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.

制作准备：

(1) 将奶油和牛奶煮沸，加入蛋黄和糖搅拌，加热至82°C。加入可可粉和黑巧克力搅拌，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

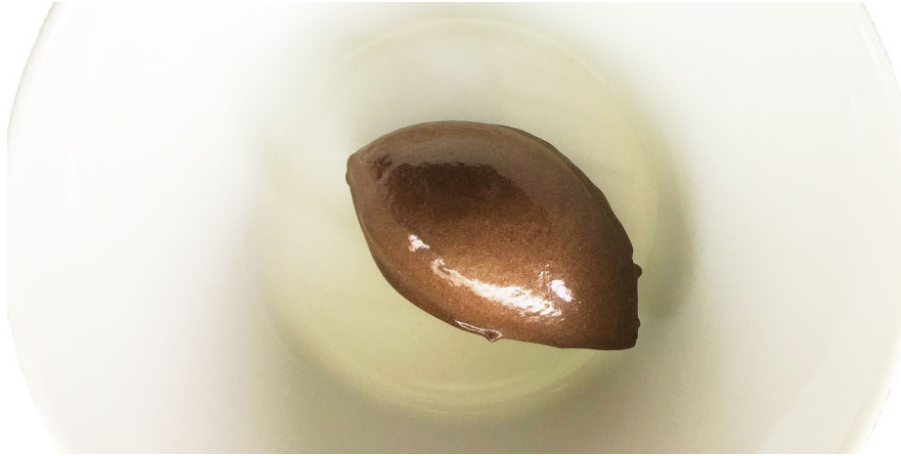
压力设置：超压

自动重复次数：1次

Jet®-模式适用：是

65 **Chocolate Sorbet Vegan**

巧克力雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

450 g water

120 g sugar

45 g cocoa

120 g dark chocolate

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

120克糖

45克可可

120克黑巧克力

Recipe preparation

(1) Boil the water and sugar, pour over the chocolate, leave to stand briefly and dissolve. Mix in the cocoa. Pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® 1 time without overpressure.

制作准备：

(1) 将水和糖烧开，倒入巧克力上，静置片刻，使其溶解。加入可可粉进行搅拌，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

66 **Sour Cream Beetroot Ice Cream**

酸奶油甜菜根冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g sour cream

100 g powdered sugar

60 g lemon juice

8 g milk powder 5% fat

100 g cooked beetroot

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克 酸奶油

100克 糖粉

60克 柠檬汁

8克 奶粉5%脂肪

100克 熟甜菜根

Recipe preparation

(1) Mix the sour cream, powdered sugar, lemon juice and milk powder together and pour into a Pacotizing® beaker. Add the cooked, diced beetroot. Mix all ingredients together. Pour into a Pacotizing® beaker, close the lid

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

(3) Pacotize® once if necessary.

制作准备：

(1) 将酸奶油、糖粉、柠檬汁和奶粉混合在一起，倒入pacozing®专用缸杯中。加入煮熟的甜菜根丁。把所有原料混合在一起，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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

67 **Tonka Bean Ice Cream**

黑香豆冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

90 g cream

330 g milk

100 g sugar

100 g egg yolk

3,6 g tonka bean

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

90克 奶油

330克 牛奶

100克 糖

100克 蛋黄

3.6克 黑香豆

Recipe preparation

(1) Finely grate one tonka bean. Add the whole and grated tonka beans to the cream and milk and bring to the boil, mix and stir in the egg yolks and sugar, heat to 82 ° C. Remove the whole tonka beans and pour the mixture 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.

制作准备：

(1) 把黑香豆磨碎，将整粒和磨碎的黑香豆加入奶油和牛奶中，煮沸，加入蛋黄和糖进行搅拌，加热至82°C。去除整颗黑香豆。把所有原料混合在一起，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

68 **Lemon Sorbet Vegan**

柠檬雪芭

**Recipe-Ingredients**

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

200 g sugar
450 g water
150 g 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

200克糖
450克水
150克柠檬汁

Recipe preparation

- (1) Boil the sugar and water, stir in the lemon juice. 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.

制作准备：

- (1) 把糖和水烧开，加入柠檬汁搅拌，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进行冷冻，在 -20°C 冷冻至少24小时。
- (3) 用Pacojet冰磨1次

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

69 Herb Ice Cream with Buttermilk Espuma

草本奶油冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

13 g milk powder

64 g whole cream

84 g powdered sugar

20 g glucose powder

200 g sour cream

120 g apple juice

80 g lemon juice

13 g chervil

8 g peppermint

27 g sorrel

8 g shiso, green

1.7 g gelatine

Recipe preparation

(1) Soak the gelatine in cold water, squeeze out and then heat with a little sour cream and allow to dissolve. 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® 2 time.

制作准备：

(1) 将明胶浸泡在冷水中后挤出，然后用少许酸奶油加热，使其溶解。与剩下的原料混合，倒入 pacotizing® 专用缸杯中。

(2) 用 pacotizing® 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°C 冷冻至少 24 小时。

(3) 用 Pacojet 冰磨 2 次

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

13克 奶粉

64克 全脂奶油

84克 糖粉

20克 葡萄糖粉

200克 酸奶油

120克 苹果汁

80克 柠檬汁

13克 细叶芹

8克 薄荷

27克 酸叶草

8克 绿色水芹

1.7克 明胶

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

70 **Fir Tips Ice Cream**

冷杉冰淇淋

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

7 g fir tips

500 g sour cream

50 g cream

150 g sugar

5 g 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

7克 冷杉

500克 酸奶油

50克 奶油

150克 糖

5克 柠檬汁

Recipe preparation

(1) Heat the lemon juice and dissolve the sugar in it. Wash the pine needles, mix with the remaining ingredients and pour into pacotizing® beaker.

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

(3) If necessary, pacotize® 2 times with overpressure.

制作准备：

(1) 将柠檬汁加热，将糖溶解。将松针洗净，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进行冷冻，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

71 Earl Grey ice cream

伯爵茶冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

250 g milk

250 g cream

20 g earl grey

100 g egg yolk

70 g sugar

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 牛奶

250克 奶油

20克 伯爵茶

100克 蛋黄

70克 糖

Recipe preparation

(1) Infuse milk, cream and Earl Grey for 48 h, then strain and bring to a boil. Combine egg yolk and sugar and stir in. Heat to 82 ° C while stirring constantly. Pour the mixture into a pacotizing® beaker.

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

(3) If necessary, pacotize® 1 time without overpressure.

制作准备：

(1) 加入牛奶、奶油和伯爵茶48小时，然后滤出并煮沸。将蛋黄和糖混合并搅拌。加热至82°C，同时不断搅拌，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

72 **Raspberry Bell Pepper Sorbet**

树莓甜椒雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g raspberries

160 g pickled smoked paprika

160 g sugar

20 g lemon juice

300 g water

0.25 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

500克 树莓

160克 腌制烟熏辣椒

160克 糖

20克 柠檬汁

300克 水

0.25克 黄原胶

Recipe preparation

(1) Put the raspberries in a pot with the drained bell pepper pieces. Add sugar and water, boil everything together until the bell pepper pieces are soft. Then puree the mixture and strain it through a sieve. Now stir xanthan into the seedless, still warm puree 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® 1 time. After pacotize®, the sorbet should be placed in the freezer again for at least 4 hours to obtain a better consistency.

制作准备：

(1) 把树莓和沥干水分的甜椒一起放进锅里。加入糖和水，将所有东西一起煮至甜椒块变软。然后把混合物做成泥状，用筛子过滤。现在将黄原胶搅拌到无籽、温热的果泥中，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进行冷冻，在-20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次，冰磨后，冰糕应再次放入冰箱至少4小时，以获得更好的稠度。

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

73 Sweet Clover Ice Cream

甜三叶草冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

330 g milk

330 g cream

120 g sugar

106 g egg yolk

6 g fresh sweet clover

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

330克 牛奶

330克 奶油

120克 糖

106克 蛋黄

6克 新鲜三叶草

Recipe preparation

(1) Bring milk and cream to a boil. Mix sugar and egg yolk. Gradually pour the sugar-egg mixture and whisk the mixture until it has thickened. Let the mixture cool and then add the crushed sweet clover leaves and stir. Pour the mixture into a pacotizing® beaker. (2) Close with lid and label. Freeze at -20°C for at least 24 h.

(3) If necessary, pacotize® 1 time.

制作准备：

(1) 把牛奶和奶油烧开。把糖和蛋黄混合。逐渐倒入糖、鸡蛋混合物，搅拌混合物直到变稠。让混合物冷却，然后加入压碎的甜三叶草叶子并搅拌，混合后倒入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进行冷冻，在 -20°C 冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

74 Lychee sorbet

荔枝雪芭

**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

1000 g lychees

100 g sugar syrup

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

1000克 荔枝

100克 糖浆

Recipe preparation

(1) Peel the lychees, remove the seeds and mix well, pass through a fine sieve, mix with the lauter sugar, season with the fruit acid 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® once without overpressure.

制作准备：

(1) 将荔枝去皮，去籽并充分混合，通过细筛，与糖浆混合，用水果酸调味，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进行冷冻，在-20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

75 **Milk chocolate sorbet**

牛奶巧克力雪芭

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g water

90 g sugar

45 g cocoa

120 g milk chocolate

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

500克水

90克糖

45克可可

120克牛奶巧克力

Recipe preparation

(1) Boil water and sugar, pour over chocolate, let stand briefly and dissolve. Mix in cocoa. Pour into a Pacossier® beaker.

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

(3) If necessary, pacotize® 2 times.

制作准备：

(1) 煮沸水和糖，倒入巧克力，静置片刻，使其溶解。加入可可搅拌，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进行冷冻，在-20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

76 Hay brandy ice cream

干草白兰地冰淇淋



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

250 g cream

250 g milk

70 g hay liquor

120 g whole egg

50 g egg yolk

100 g sugar

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

250克 奶油

250克 牛奶

70克 干草液

120克 全蛋

50克 蛋黄

100克 糖

Recipe preparation

(1) Boil milk, cream and hay liquor together. Mix and stir in whole egg, egg yolk and sugar, heat to 82° C. Pour the mixture into a pacotizing® beaker.

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

(3) If necessary, pacotize® 1 time.

制作准备：

(1) 把牛奶、奶油和干草一起煮。将整个鸡蛋、蛋黄和糖混合搅拌，加热至82°C，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

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

77 Cauliflower sorbet

花椰菜雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

340 g cauliflower

170 g almond milk

30 g glucose

50 g sugar

10 g almond paste

配方- 配料

1个pacozing®专用缸杯的配料

1个pacozing®专用缸杯= 10份

340克 花椰菜

170克 杏仁奶

30克 葡萄糖

50克 糖

10克 杏仁酱

Recipe preparation

(1) Blanch the cauliflower. Mix almond milk, glucose, sugar and almond paste and bring to a boil. Add the cauliflower and cook for about 1 minute. 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: This goes well with fried or deep-fried cauliflower.

制作准备：

(1) 把花椰菜烫一下。将杏仁奶、葡萄糖、糖和杏仁酱混合，煮沸。加入花椰菜，煮大约1分钟，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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨2次

小贴士：这与油炸花椰菜的搭配效果很好。

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

78 Sour cream ice cream

酸奶油冰淇淋

**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

465 g sour cream

150 g cream

50 g powdered sugar

30 g glucose

6.5 g gelatine

37 g lime juice

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

465克 酸奶油

150克 奶油

50克 糖粉

30克 葡萄糖

6.5克 明胶

37克 酸橙汁

Recipe preparation

(1) Soak the gelatine in cold water, squeeze well and heat with the glucose until the gelatine has dissolved. Mix with the remaining ingredients and pour into a pacotizing® beaker.

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

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

制作准备：

(1) 将明胶浸泡在冷水中，充分挤压并用葡萄糖加热，直到明胶溶解。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进行冷冻，在- 20°C冷冻至少24小时。

(3) 用Pacojet冰磨1次

79 Wild berry beer sorbet

野莓啤酒雪芭



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker
 1 pacotizing® beaker = 10 portions
 50 g invert sugar
 470 g berry juice
 50 g sugar
 5 g pectin
 5 g Pro sorbet
 140 g dark beer

配方- 配料

1个pacoizing®专用缸杯的配料
 1个pacoizing®专用缸杯= 10份
 50克 转化糖
 470克 莓汁
 50克 糖
 5克 果胶
 5克 蛋白质雪芭
 140克 黑啤酒

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 preparation

- (1) Boil everything together except the beer, add the beer 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® once.

制作准备：

- (1) 把除了啤酒以外的所有东西都煮在一起，再加入啤酒，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进行冷冻，在- 20°C冷冻至少24小时。
- (3) 用Pacojet冰磨1次

80 **Avocado Coconut Ice Cream**

牛油果椰子冰淇淋

**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

550 g avocado

1000 g coconut milk

250 g sugar

10 g glucose

4 g coriander

60 g lime juice

配方- 配料

1个pacoizing®专用缸杯的配料

1个pacoizing®专用缸杯= 10份

550克牛油果

1000克椰奶

250克糖

10克葡萄糖

4克香菜

60克酸橙汁

Recipe preparation

(1) Cut the avocado into cubes. 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 with overpressure.

制作准备：

(1) 把牛油果切成方块，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进行冷冻，在-20°C冷冻至少24小时。

(3) 在超压下用Pacojet冰磨2次

pacojet

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