



# pacojet

Pacotizing®: stand out through unforgettable quality

Pacojet冰磨：以令人難忘的品質脫穎而出

## PACOJET RECIPE

## PACOJET冰磨機的菜譜

5

# Soups

## 湯



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## 1 Quail Consommé

### 美味鵪鶉湯



#### Recipe preparation

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

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

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

#### 製作準備：

(1) 將鵪鶉肉放在油裏炸，加入根莖類蔬菜烤熟。加入番茄醬烤熟，用波特酒和水去釉。與剩下的原料混合倒入pacoizing®專用缸杯中，均勻攪拌。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，將研磨好的原料加入到3升水中燒開，靜置10分鐘。過濾後食用。

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g chopped quail carcasses

10g sunflower oil

10g tomato puree

6g Port wine

150g beef

30g onions, diced

30g carrots, peeled and diced

10g celery, diced

30g diced tomatoes

2g juniper berry

2g bay leaf dried

2g peppercorns

100g protein

100g water

#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 切碎的鵪鶉肉

10克 葵花籽油

10克 番茄泥

6克 波特酒

150克 牛肉

30克 切好的洋蔥丁

30克 切好的胡蘿蔔丁

10克 切好的去皮後的芹菜丁

30克 切好的西紅柿丁

2克 杜松子

2克 幹月桂葉

2克 花椒

100克 蛋白質

100克 水

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用



## 2 Curry Soup with Lemongrass Vegan

### 咖喱檸檬草湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: yes

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：1次

Jet®-模式適用：是

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g cashew nuts

100g celery

100g lemon juice

100g coconut milk

50g curry powder

20g onions

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 腰果

100克 芹菜

100克 檸檬汁

100 克椰奶

50克 咖喱粉

20克 洋蔥

#### Recipe preparation

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

#### 製作準備：

- (1) 將洋蔥、大蒜和芹菜切成丁，輕輕翻炒。撒上咖喱粉，炒咖喱粉。用檸檬汁和椰奶去角質。加入腰果。把檸檬草切成圈，也加進去。將所有所有原料倒入pacoizing®專用缸杯中，均勻攪拌。
- (2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。
- (3) 用Pacojet冰磨1次。

### 3 Curry Soup Vegan

#### 咖喱湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：1次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

100g onions

100g carrot

100g celery

50g curry powder

20g olive oil

10g salt

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

100克 洋蔥

100克 胡蘿蔔

100克 芹菜

50克 咖喱粉

20克 橄欖油

10克 鹽

#### Recipe preparation

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

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

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

製作準備：

(1) 將洋蔥、胡蘿蔔和芹菜切丁，放入油中炒至半透明。撒上咖喱粉，短暫地烤一下。添加鹽。混合均勻後倒入pacoizing®專用缸杯中，再加入水或肉湯，到最大刻度線。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，再用水或椰奶稀釋

## 4 Cucumber stock Vegan

### 黃瓜高湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g cucumber

10g spinach leaves

10g shallot

10g Chardonnay Vinegar

30g lemon juice

1g mint

3g salt

1g xanthan

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克黃瓜

10克菠菜葉

10克蔥

10克霞多麗醋

30克檸檬汁

1克薄荷

3克鹽

1克黃原膠

#### Recipe preparation

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

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

(3) Pacotize® twice and let thaw.

製作準備：

(1) 將黃瓜和蔥切成丁，與剩余材料混合倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，然後解凍至正常溫度。



## 5 Asparagus Soup

### 蘆筍湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500g asparagus

300g cream

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

500克 蘆筍

300克 奶油

#### Recipe preparation

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

(2) Freeze at  $-20^{\circ}\text{C}$  for 24 h.

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

#### 製作準備：

(1) 將蘆筍倒入pacoizing®專用缸杯中，用Pacojet的2葉刀切碎一次，倒入奶油並抹平。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，將研磨好的原料與1.5升水或蘆筍高湯混合，煮沸一次。再用鹽、糖和肉豆蔻調味。

## 6 Pea Concentrate Vegan

### 豌豆濃湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500g peas

250g vegetable stock

7g salt

2gXanthan Gum

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

500克 豌豆

250克 蔬菜高湯

7克 鹽

2克 黃原膠

#### Recipe preparation

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

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

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

製作準備：

(1) 將所有材料倒入pacoizing®專用缸杯中，均勻攪拌。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，將研磨好的原料與1.5升水或蔬菜高湯混合，煮沸一次。再用鹽調味。

## 7 Potato Leek Soup Concentrate

### 土豆韭菜濃湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：2次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

360g leeks

250g vegetable broth

150g potatoes

80g butter

7g salt

1g pepper

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

360克 韭菜

250克 蔬菜肉湯

150克 土豆

80克 黃油

7克 鹽

1克 胡椒粉

#### Recipe preparation

(1) Wash the leek, cut into small cubes and sauté in the butter until colourless. Set aside and leave to cool. Cut the potatoes into pieces, cover with the broth, salt and cook. Mix the leek and potatoes and season with pepper. Pour into a Pacotizing® beaker, press down and smooth the surface.

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

(3) If necessary, Pacotize® twice the soup concentrate with 1200 g vegetable stock and season again with salt and pepper if necessary.

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

製作準備：

(1) 將韭菜洗淨，切成小方塊，放入黃油中炒至無色。放在一邊冷卻。把土豆切成塊，加入肉湯、鹽，然後煮。把韭菜和土豆混合，用胡椒調味後，倒入pacoizing®專用缸杯中，向下按壓，抹平表面。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨2次濃縮湯料，並搭配1200克蔬菜高湯，用鹽和胡椒調味。

小貼士：土豆韭菜湯可以在冬天熱著吃，在溫暖的夏天冷著吃。

## 8 Corn Soup Concentrate

### 玉米濃湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：1次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

250g vegetable broth

30g onions

20g butter

5g garlic

5g salt

600g corn cooked

#### Recipe preparation

(1) Sauté onions and garlic in butter. Add the corn kernels and salt and sauté for 2 minutes. Pour into a Pacotizing® beaker, pour in the vegetable stock and allow to cool.

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

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

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

製作準備：

(1) 用黃油炒洋蔥和大蒜。加入玉米粒和鹽，炒2分鐘。倒入pacoizing®專用缸杯中，倒入蔬菜高湯，並冷卻。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱進行冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 如有需要，用Pacojet冰磨機研磨1次濃縮湯料，然後攪拌入一個湯底中，煮沸。

小貼士：濃縮液也可以用作醬汁的調味劑。濃縮液也可為餐前準備預先準備好，並儲存在冰箱中。



## 9 Red Cabbage Pear Soup

### 紅卷心菜梨湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：2次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

185g red cabbage

15g onions

145g pear

20g peanut oil

130g orange juice

260g water

#### 配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

185克紅卷心菜

15克洋蔥

145克梨

20克花生油

130克橙汁

260克水

#### Recipe preparation

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

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

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

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

製作準備：

(1) 把紅卷心菜和洋蔥切碎。將洋蔥放入花生油中炒軟，待其冷卻。梨去核並切碎（不要去皮）。將所有原料混合在一起，倒入pacozing®專用缸杯中，均勻攪拌。

(2) 用pacozing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨2次，必要時加熱。

小貼士：夏天也可以作為冷碗食用。



## 10 Broccoli Soup Concentrate

## 西蘭花濃湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g broccoli

20g butter

30g onions

5g salt

400g vegetable broth

**Recipe preparation**

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

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

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

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

**製作準備：**

(1) 將西蘭花及其枝段洗淨，然後放入沸水中燙一下，再放入冰水中。然後從水中取出。將洋蔥放入黃油中蒸至變軟，加入西蘭花和鹽，短暫蒸一下。待其冷卻後，倒入pacozing®專用缸杯中，倒入蔬菜高湯。

(2) 用pacozing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次濃縮湯料，然後將濃縮湯料攪拌成底湯，並煮沸。

小貼士：濃縮湯料也可以用作醬汁調味劑。濃縮湯料可以在Pacotize®之前放置並保存在冰箱中。

## 11 Purslane Soup Concentrate

## 馬齒莧濃湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

700g purslane

20g butter

40g shallot

5g salt

50g vegetable broth

**Recipe preparation**

(1) Wash the purslane, blanch in boiling salted water and shock in ice water. Then squeeze out well. Dice the shallots, sauté in the butter until soft and leave to cool. Mix the purslane with the shallots and fill into a Pacotizing® beaker. Pour in the vegetable broth.

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

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

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

製作準備：

(1) 將馬齒莧及其枝段洗淨，然後放入沸水中燙一下，再放入冰水中。然後從水中擠出。將小蔥切成丁，放入黃油中炒至變軟，待其冷卻。將馬齒莧和蔥混合，倒入pacoizing®專用缸杯中，倒入蔬菜高湯。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次濃縮湯料，然後將濃縮湯料攪拌成底湯，並煮沸。

小貼士：濃縮湯料也可以用作醬汁調味劑。濃縮湯料可以在Pacotize®之前放置並保存在冰箱中。

**配方- 配料**

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

700克 馬齒莧

20克 黃油

40克 蔥

5克 鹽

50克 蔬菜肉湯

12 **Gazpacho with Melon Vegan**

## 西班牙涼菜湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 3

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：3次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g tomato juice

150g watermelon

150g cucumber

100g red peppers

50g olive oil

40g sherry vinegar

30g shallot

10g ginger

**配方- 配料**

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 番茄汁

150克 西瓜

150克 黃瓜

100克 紅辣椒

50克 橄欖油

40克 雪利醋

30克 蔥

10克 姜

**Recipe preparation**

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

(2) Freeze at  $-20^{\circ}\text{C}$  for at least 24 h.

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

製作準備：

(1) 混合所有材料，倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨3次，解凍至常溫，用鹽和胡椒調味。

## 13 Thai Soup (Tom Ka) - Concentrate

### 泰式濃湯



#### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 3

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：3次

Jet®-模式適用：不適用

#### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g coconut milk

100g shallot

100g vegetable broth

50g ginger

30g chili

20g coriander

20g galangal

50 g lemongrass

#### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 椰奶

100克 蔥

100克 蔬菜肉湯

50克 生姜

30克 辣椒

20克 香菜

20克 高良姜

50克 檸檬草

#### Recipe preparation

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

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

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

製作準備：

(1) 把蔥和生姜去皮。將檸檬草、蔥、生姜和高良姜切碎，與辣椒和香菜一起放入pacoizing®專用缸杯中。在沒有過壓的情況下，用Pacojet的2葉刀片進行一次加工。再加入椰奶和蔬菜肉湯。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨3次，按需要用椰奶和蔬菜肉湯稀釋，煮沸後，可以食用。



## 14 Chestnut Soup

## 栗子湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：1次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

350 g vegetable stock

200 g chestnuts (marone) cooked

200 g cream

50 g shallot

30 g butter

20 g honey

7 g salt

**配方- 配料**

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

350克 蔬菜高湯

200克 栗子 ( 栗色 ) 煮熟

200克 奶油

50克 蔥

30克 黃油

20克 蜂蜜

7克 鹽

**Recipe preparation**

(1) Roast the chestnuts and shallots in butter, deglaze with the vegetable stock and reduce by half. Add the cream, simmer for 10 minutes, season with salt and honey and leave to cool.

Pour into a Pacotizing® beaker, close the lid and label.

(2) Freeze at  $-20^{\circ}\text{C}$  for at least 24 h.

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

製作準備：

(1) 在黃油中烤栗子和蔥，加入蔬菜高湯，收湯至一半。加入奶油，慢燉10分鐘，用鹽和蜂蜜調味，然後冷卻，倒入pacozing®專用缸杯中。

(2) 用pacozing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，解凍至常溫，用鹽和胡椒調味。



## 15 Coconut Curry Soup

## 椰子咖喱湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200 g carrot

50 g apple

50 g bananas

50 g butter

20 g curry powder

200 g coconut milk

200 g root parsley

**配方- 配料**

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 胡蘿蔔

50克 蘋果

50克 香蕉

50克 黃油

20克 咖喱粉

200克 椰奶

200克 西芹根

**Recipe preparation**

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

(2) Freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

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

製作準備：

(1) 在黃油中炸根莖類蔬菜，加入水果，撒上咖喱粉，然後加入椰奶，倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，使研磨後的原料與蔬菜或家禽肉的高湯達到所需的稠度。或者用它來給基礎湯底調味。

## 16 Pea and Mint Soup

## 豌豆薄荷湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g peas

200g vegetable broth

200g cream

50g shallot

10g butter

5g peppermint fresh

**配方- 配料**

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

200克 豌豆

200克 蔬菜肉湯

200克 奶油

50克 蔥

10克 黃油

5克 新鮮胡椒薄荷

**Recipe preparation**

(1) Steam the shallots in butter until translucent. Mix with the remaining ingredients. Pour into a Pacotizing® beaker, close the lid and label.

(2) Freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) Pacotize® 1x if necessary, allow to thaw, season with salt and pepper.

製作準備：

(1) 將蔥放入黃油中蒸至半透明。與剩下的原料混合，倒入pacozing®專用缸杯中。

(2) 用pacozing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，解凍至常溫，用鹽和胡椒調味。

## 17 Watercress Puree for Soup

## 豆瓣菜湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g watercress

200g butter

60g shallot

7g salt

**配方- 配料**

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 豆瓣菜

200克 黃油

60克 蔥

7克 鹽

**Recipe preparation**

(1) Blanch the cress and cool in ice water, then squeeze out and roughly chop. Dice the shallots and sauté in the butter until translucent. Mix all the ingredients. Pour into a Pacotizing® beaker, close the lid and label.

(2) Freeze at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) Pacotize® once if necessary and stir into the base soup.

**製作準備：**

(1) 將豆瓣菜煮沸，放入冰水中冷卻，然後擠出並切碎。將蔥切成丁，放入黃油中炒至半透明。把所有的原料混合，倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，然後攪拌入基礎底湯中。

## 18 Carrot Ginger Capuccino Vegan

## 胡蘿蔔姜湯



## Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

160g carrot

110g apple

5g lemon juice

135g soy yoghurt

235g vegetable broth

10g ginger

100g water

1g lecithin

## 配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

160克 胡蘿蔔

110克 蘋果

5克 檸檬汁

135克 大豆酸奶

235克 蔬菜肉湯

10克 生姜

100克 水

1克 卵磷脂

## Recipe preparation

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

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

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

## Ginger foam:

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

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

## 製作準備：

(1) 把胡蘿蔔和蘋果去皮，切成小塊。與檸檬汁、大豆酸奶和蔬菜肉湯混合，倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 用Pacojet冰磨1次，必要時，加熱，並用鹽和胡椒調味，倒入一個小杯中。

## 姜沫：

(1) 生姜去皮切細，加水燒開，加入生姜靜置20分鐘。將液體倒入篩子中收集。

(2) 將姜汁與卵磷脂混合，用手動攪拌器起泡，放在胡蘿蔔湯上食用。

## Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

## Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：1次

Jet®-模式適用：不適用

## 19 Cauliflower Soup

## 花椰菜湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: yes

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

自動重復次數：2次

Jet®-模式適用：是

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

170g cauliflower

49g butter

80g cream

4g salt

0.5g pepper

0.5g nutmeg

**配方- 配料**

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

170克 花椰菜

49克 黃油

80克 奶油

4克 鹽

0.5克 辣椒

0.5克 肉豆蔻

**Recipe preparation**

(1) Boil the cauliflower in salted water until soft and remove from the water. Sauté with the butter, fill up with cream, season with salt, pepper and nutmeg. Boil once.

(2) Pour into a Pacotizing® beaker. Close the Pacotizing® beaker, label it and freeze it at  $-20^{\circ}\text{C}$  for at least 24 hours.

(3) Pacotize® twice with overpressure if necessary.

**製作準備：**

(1) 將花椰菜放入鹽水中煮軟，然後從水中取出。用黃油炒，加滿奶油，用鹽、胡椒粉和肉豆蔻調味。煮一次後，倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在 $-20^{\circ}\text{C}$ 冷凍至少24小時。

(3) 超壓下，用Pacojet冰磨2次。



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

西班牙涼菜湯配生菜葉和腌製甘藍條



### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：2次

Jet®-模式適用：不適用

### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

Lettuce Gazpacho:

500 g lettuce

250 g spinach fresh

110 g cucumber juiced

60 g pepperoni green juiced

20 g shallots brunoise

2 g garlic clove crushed

2 g tarragon

6 g basil

10 g tabasco

### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

生菜涼菜：

500克生菜

250克菠菜新鮮

110克黃瓜榨汁

60克綠汁意大利辣香腸

20克切丁細蔥

2克壓碎蒜瓣

2克龍蒿

6克羅勒

10克塔巴斯科辣椒醬

### Recipe preparation

#### Lettuce Gazpacho:

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

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

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

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

製作準備：

(1) 將生菜和菠菜分別放入大量的鹽水中短暫地燙一下。然後立即用冰水沖洗，擠壓並晾乾，將所有原料倒入pacoizing®專用缸杯中。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在-20°C冷凍至少24小時。

(3) 用Pacojet冰磨2次，上菜前用鹽和胡椒調味，加入幾滴橄欖油。

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

西班牙涼菜湯配生菜葉和腌製甘藍條



### Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重複次數：2次

Jet®-模式適用：不適用

### Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

#### Compressed lettuce leaf:

40 g lettuce leaves ( approx. 4 pcs.)

40 g chive oil

#### Marinated kohlrabi strips:

150g kohlrabi

50g apple cider vinegar

50g sugar

5g salt

### Recipe preparation

#### Compressed lettuce leaf:

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

#### Marinated kohlrabi strips:

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

Marinate kohlrabi with the vinegar marinade.

製作準備：

壓縮生菜葉：

把生菜切成所需的大小。用香蔥油真空密封並冷藏。

腌製甘藍條：

用日本切片機把甘藍切成薄片。將醋、糖和鹽燒開冷卻。用醋腌料腌製甘藍。

### 配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

壓縮生菜葉：

40克生菜葉（約4片）

40克香蔥油

腌製甘藍條：

150克甘藍

50克蘋果醋

50克糖

5克鹽

21

**Cucumber cold dish**

## 黃瓜涼菜湯

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：正常壓力

自動重復次數：2次

Jet®-模式適用：不適用

**Recipe-Ingredients**

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

400 g cucumber

150 g yoghurt

55 g lemon juice

1 g garlic

5 g dill

20 g olive oil

25 g spring onion

1 g green pepperoncini

2 g salt

1 g sugar

0.05 g pepper

**配方- 配料**

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

400克 黃瓜

150克 酸奶

55克 檸檬汁

1克 大蒜

5克 茴香

20克 橄欖油

25克 蔥

1克 青椒

2克 鹽

1克 糖

0.05克 胡椒

**Recipe preparation**

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

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

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

製作準備：

(1) 將所有原料倒入pacoizing®專用缸杯中，用Pacojet 2葉刀研磨一次。

(2) 用pacoizing®專用蓋子蓋好缸杯，貼上標籤後放入冷凍冰箱冷凍，在-20°C冷凍至少24小時。

(3) 用Pacojet冰磨2次。



# pacojet



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