



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

7

Farces, terrines and pâtés

肉餡、肉醬和肉蔬混合



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1 Fish and Herb Farce

魚和草本餡料



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

300g salmon

300g cream

25g dill

25g chervil

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

300克 三文魚

300克 奶油

25克 茴香

25克 櫻桃

7克 鹽

Recipe preparation

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

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 混合所有原料，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。

2 Dry Aged Chicken Breast Mousse with morels

幹熟雞胸肉慕斯配羊肚菌



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

Dry aged chicken breast farce:

288 g dry aged chicken breast without skin

188 g whole cream

43 g egg white

Dry aged chicken breast mousse with morels: 幹熟雞胸肉慕斯配羊肚菌：

187 g finely chopped morels

20 g shallots brunoise

30 g olive oil

100 g chicken stock

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

幹熟雞胸肉餡料：

288克 無皮幹熟雞胸肉

188克 全脂奶油

43克 蛋清

幹熟雞胸肉慕斯配羊肚菌：

187克 切碎的羊肚菌

20克 蔥

30克 橄欖油

100克 雞湯

Recipe preparation

Dry aged chicken breast farce:

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

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

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

Dry aged chicken breast mousse with morels:

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

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

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

製作準備：

幹熟雞胸肉餡料：

(1) 根據需要，將雞胸肉與全脂奶油、蛋清、鹽和胡椒粉一起放入pacozing®專用缸杯中。

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

(3) 超壓下，用Pacojet冰磨2次。

幹熟雞胸肉慕斯配羊肚菌：

(1) 用橄欖油將羊肚菌和蔥一起炒，加入雞湯，用鹽和胡椒調味。讓混合物冷卻，並與105克雞胸肉餡料混合。

(2) 將兩塊混合都放在矽膠模具中， 68°C 蒸煮30分鐘。

小貼士：這與食譜搭配起來很棒：野生大蒜液。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

自動重復次數：2次

Jet®-模式適用：不適用

3 Pike dumplings with caviar and lime butter sauce 魚子醬和酸橙黃油醬餃子



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

215 g scallops

215 g pike

75 g egg white

75 g whole egg

10 g salt

200 g creme fraiche

125 g butter

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

215克 扇貝

215克 梭子魚

75克 蛋清

75克 全蛋

10克 鹽

200克 奶油幹酪

125克 黃油

Recipe preparation

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

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

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

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

製作準備：

(1) 混合所有原料，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次，轉入到矽膠模具中，在 85°C 蒸煮

小貼士：將梭子魚意大利面與酸橙黃油醬、魚子醬和香蔥一起食用。

4 Lentil Roast Vegan

烤扁豆



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

250g dried lentils

50g onions

10g garlic

30g almonds

50g olive oil

20g dried tomatoes

10g thyme

5g marjoram dried

10g salt

250g vegetable broth

225g puff pastry vegan

40g almond drink

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

250克 幹扁豆

50克 洋蔥

10克 大蒜

30克 杏仁

50克 橄欖油

20克 幹西紅柿

10克 百裏香

5克 馬郁蘭幹

10克 鹽

250克 蔬菜肉湯

225克 泡芙糕點

40克 杏仁飲料

Recipe preparation

(1) Finely dice the onion and garlic, sauté in olive oil and leave to cool. Mix with the remaining ingredients, except for the puff pastry and almond drink, and pour into a Pacotizing® beaker.

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

(3) If necessary, Pacotize® twice with overpressure. First line a terrine mold with baking paper and then line it with the vegan puff pastry. Fill in the Pacotize®d lentil mass, smooth out and fold the dough over it. Brush with almond milk and bake in a preheated oven at 220°C for approx. 35 minutes.

製作準備：

(1) 將洋蔥和大蒜切成丁，放入橄欖油中翻炒，冷卻。與除泡芙糕點和杏仁飲料外的其余原料混合，倒入pacoizing®專用缸杯中。

(2) 用pacoizing®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) 超壓下，用Pacojet冰磨2次，首先在模具上鋪上烤紙，然後鋪上素酥皮。將冰磨後的混合物抹平並折疊面團。刷上杏仁奶，在預熱好的烤箱中以 220°C 烘烤約35分鐘。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

自動重複次數：2次

Jet®-模式適用：不適用

5 Salmon farce 三文魚餡料



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

300g salmon

300g cream 30% fat

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

300克 三文魚

300克 奶油30%脂肪

7克 鹽

Recipe preparation

(1) Cut the salmon into pieces, mix with the remaining ingredients and pour into a Pacotizing® beaker.

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 把三文魚切成塊，和剩下的材料混合，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次。

6 Poultry Asparagus Terrine

禽類蘆筍醬



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g chicken breast

300g cream

260g white asparagus

250g raw ham

30g pistachio

30g vegetable brunoise

20g chervil

7g salt

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

300克 雞胸肉

300克 奶油

260克 白蘆筍

250克 生火腿

30克 開心果

30克 深色蔬菜

20克 細葉芹

7克 鹽

Recipe preparation

- (1) Cut the chicken breast into small pieces, mix with the cream, salt and chervil. Pour into a pacotizing® beaker, close the lid and label.
- (2) Freeze at -20°C for at least 24 h.
- (3) Poultry farce 2 times Pacotize®.
- (4) Line the terrine mold with cling film and cover with cured ham. Mix the poultry farce with the pistachios and vegetable brunoise and pour half of the mixture into the mold. Place the asparagus spears in the dish and cover with the remaining stuffing.
- (5) Cover the farce with the overhanging raw ham and seal with cling film. Approx. Steam for 35 minutes in a steamer at 80°C or poach in a water bath in a preheated oven at 140°C and allow to cool.

製作準備：

- (1) 將雞胸肉切成小塊，與奶油、鹽和細葉芹混合，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°C 冷凍至少24小時。
- (3) 用Pacojet冰磨2次。
- (4) 在模具上鋪上保鮮膜，蓋上腌好的火腿。將雞肉餡料與開心果和蔬菜雜碎混合，將一半的混合物倒入模具中。將蘆筍放入盤中，蓋上剩余的材料。
- (5) 用懸垂的生火腿蓋住餡料，然後用保鮮膜封好。大約在 80°C 的蒸鍋中蒸35分鐘，或者在 140°C 的預熱烤箱中的水煮，然後冷卻。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不適用

7 Chicken Garlic Chive Farce

雞肉大蒜香蔥餡料



Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

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 cream

80g garlic chives, chopped

200g chicken breast

6g 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 奶油

80克 大蒜香蔥，切碎的

200克 雞胸肉

6克 鹽

Recipe preparation

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

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

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

製作準備：

(1) 把雞肉切成方塊，和剩下的材料混合，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°C 冷凍至少24小時。

(3) 超壓下，用Pacojet冰磨1次。

8 Venison Tureen

鹿肉拼盤



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g chicken breast fillet

300g Cream

20g chervil

7g salt

250g Parma ham

30g pasticcio

30g Vegetable brunoise

260g Venison meat

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

300克 雞胸肉

300克 奶油

20克 細葉芹

7克 鹽

250克 帕爾馬火腿

30克 餡餅

30克 深色蔬菜

260克 鹿肉

Recipe preparation

(1) Dice the chicken breast. Mix in the cream, salt and chervil. Pour the mixture into a Pacotizing® beaker. Close the cup with a lid and label.

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

(3) Pacotise once the chicken farce.

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

製作準備：

(1) 把雞胸肉切成丁。將奶油、鹽和細葉芹混合，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨1次。

小貼士：用鹽和胡椒粉調味鹿肉片，在鍋裏每面煎1分鐘。把保鮮膜和帕爾馬火腿鋪在烤盤上。將雞肉餡料與開心果和蔬菜雜碎混合。將一半的混合物倒入模具中。加入鹿肉，蓋上剩余的混合物。用懸垂的帕爾馬火腿蓋在餡料上，然後用保鮮膜封住。在 80°C 下，在蒸鍋中蒸約35分鐘。然後冷卻。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

自動重復次數：1次

Jet®-模式適用：不適用

9 Veal Sausage

牛肉香腸

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不適用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

270g fat veal

80g pork belly

190g pork lard/fat

230g milk

8g salt

2g pepper

2g dried nutmeg

Recipe preparation

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

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

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

Tip: use lardo instead of lard.

製作準備：

(1) 把肉和培根切成小方塊，與香料充分混合。倒入pacoizing®專用缸杯中，並加滿牛奶。

(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。研磨後的原料放入香腸腸衣中，一邊煮或蒸20-25分鐘，一邊用文火慢燉（在 75°C ）。然後油炸、燒烤或直接享用。

小貼士：用豬肥肉代替豬油。

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

270克 肥小牛肉

80克 豬肚

190克 豬肉豬油/脂肪

230克 牛奶

8克 鹽

2克 胡椒粉

2克 肉豆蔻

10 Wild Farce

野味餡料

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不適用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g deer meat

150g cream

75g various bacon

7g salt

7g wild spice

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

300克 鹿肉

150克 奶油

75克 各種培根

7克 鹽

7克 野生香料

Recipe preparation

(1) Mix all ingredients together. Pour into a Pacotizing® beaker. Close the lid and label.

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 混合所有原料後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次。

11 Salmon farce with aniseed

茴香三文魚餡料



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

300g salmon

200g cream

20g vermouth

7g salt

30g protein

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

300克 三文魚

200克 奶油

20克 苦艾酒

7克 鹽

30克 蛋白質

Recipe preparation

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

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 混合所有原料後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次。

12 Poultry Parsley Farce

禽類歐芹餡料

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不適用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g chicken breast fillet

300g cream 30% fat

50g parsley

7g salt

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

300克 雞胸肉

300克 奶油30%脂肪

50克 歐芹

7克 鹽

Recipe preparation

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

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 混合所有原料後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次。

13 Poultry Terrine with Summer Truffle

夏日松露禽類肉醬



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker	1個pacozing®專用缸杯的配料
1 pacotizing® beaker = 10 portions	1個pacozing®專用缸杯= 10份
300g chicken breast	300克雞胸肉
300g cream	300克奶油
50g pork back fat raw	50克豬背脂生
20g summer truffle	20克夏季松露
10g salt	10克鹽
10g butter	10克黃油

配方- 配料

Recipe preparation

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

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

(3) Then Pacotize® twice with overpressure.

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

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

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

製作準備：

(1) 把雞胸肉切成小塊，與奶油和鹽混合，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°C 冷凍至少24小時。

(3) 超壓下，用Pacojet冰磨2次。

然後將夏季松露切碎，放入黃油中翻炒，加入到研磨好的混合物中攪拌。把保鮮膜和培根鋪在烤盤上，將餡料放入烤盤中，首先加入培根，然後用保鮮膜密封。在 80°C 的蒸鍋中蒸約35分鐘，或在 140°C 的預熱烤箱中放入水浴中煮，然後冷卻。

小貼士：例如，松露也可以用羊肚菌代替。

Pacojet settings

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

自動重復次數：2次

Jet®-模式適用：不適用

14 Shrimp Farce

蝦肉餡料

**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

300g shrimp

300g cream 30% fat

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

300克 蝦肉

300克 奶油30%脂肪

7克 鹽

Recipe preparation

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

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 混合所有原料後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次。

15 **Veal Farce**

小牛肉餡料

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

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：不適用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

300g veal

300g cream

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

300克 小牛肉

300克 奶油

7克 鹽

Recipe preparation

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

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

(3) If necessary, Pacotize® twice.

製作準備：

(1) 混合所有原料後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次。

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