



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

9

Concentrates, pastes and oils

濃縮，醬料和油



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1 Chives oil Vegan

香蔥油



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

350g chives

150g rapeseed 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

350克 香蔥

150克 菜籽油

10克 鹽

Recipe preparation

(1) Blanch the chives in salted water and shock in ice water. Take the chives out of the water, press them out, chop them roughly and mix them with the other ingredients. Pour into a pacotizing® beaker, close the lid and label.

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

(3) Pacotize® once if needed.

製作準備：

(1) 將香蔥放入鹽水中煮一下，再放入冰水中攪一下。把香蔥從水裏撈出來，壓掉水分，把它們切碎，和其他配料混合在一起，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

2 Parsley Paste

歐芹醬



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

600g parsley

300g sunflower oil

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

600克 歐芹

300克 葵花油

Recipe preparation

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

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

(3) Pacotize® twice if needed.

製作準備：

(1) 將歐芹放入沸水中煮沸，立即放入冰水中攪拌。擠出，粗切，與油或水混合，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

3 Garlic Concentrate Vegan

大蒜濃縮



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

600g garlic

200g sunflower oil

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

600克 大蒜

200克 葵花油

6克 鹽

Recipe preparation

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

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

(3) Pacotize® once if needed.

製作準備：

(1) 把大蒜去皮，與其他原料混合，倒入Pacoizing®專用缸杯中。正常壓力下，用Pacojet組合刀具中的2葉刀，加工1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1次

4 Dill oil Vegan

蒔蘿油

**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 dill

300g sunflower 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

300克 蒔蘿

300克 葵花油

10克 鹽

Recipe preparation

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

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

(3) Pacotize® once if needed.

製作準備：

(1) 將蒔蘿在鹽水中燙一下，然後用冰水沖洗。將蒔蘿從水中取出，壓掉水分，粗切，與其他材料混合，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1次

5 Barbecue Marinade

燒烤腌料



Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

200g onions

100g mustard

100g tomato paste

100g olive oil

50g sage

50g rosemary fresh

50g parsley smooth

50g chives

50g salt

50g garlic

20g dried peppers

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

200克 洋蔥

100克 芥末

100克 番茄醬

100克 橄欖油

50克 鼠尾草

50克 新鮮迷疊香

50克 歐芹

50克 香蔥

50克 鹽

50克 大蒜

20克 幹辣椒

Recipe preparation

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

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

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

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

(4) Rub the grilled food with the marinade.

製作準備：

(1) 將鼠尾草、迷疊香（摘的）、歐芹和香蔥放入沸水中略燙，然後用冰水沖洗。從水中取出，充分擠壓水分並切成小塊。在橄欖油中短暫炒洋蔥和大蒜。加入辣椒粉、鹽和番茄醬，炒2分鐘。然後讓它冷卻下來。與香草混合，倒入Pacozing®專用缸杯中，向下按壓並使表面光滑。

(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1次，攪拌解凍直至光滑

(4) 在烤好的食物上抹上腌料

Pacojet settings

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

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

6 Wild Garlic Oil

野蒜油

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

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 wild garlic

360g 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

300克 野生大蒜

360克 橄欖油

10克 鹽

Recipe preparation

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

Add salt and olive oil, mix everything together.

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

(3) Pacotize® once if necessary.

製作準備：

(1) 將野生大蒜放入鹽水中煮沸，切成小塊，倒入Pacoizing®專用缸杯中。加入鹽和橄欖油，將所有原料混合在一起。

(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

7 Balsamic Honey Vinaigrette with Asparagus 香醋蜂蜜醋配蘆筍



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

180g olive oil

100g asparagus

100g honey

100g balsamic vinegar white

45g hemp oil

5g 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

180克 橄欖油

100克 蘆筍

100克 蜂蜜

100克 香醋白

45克 麻油

5克 鹽

1克 胡椒粉

Recipe preparation

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

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

(3) Pacotize® twice if necessary.

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

製作準備：

(1) 將所有原料倒入Pacoizing®專用缸杯中，用Pacojet組合刀具中的4葉刀，加工1次後，表面抹平。

(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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次

小貼士:香醋蜂蜜醋與蘆筍或草莓沙拉搭配非常好。它也可以冷凍食用。

8 Seasoning Paste Vegan

調味醬



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 carrots

100g celery

100g cherry tomatoes

100g mushroom

100g water

50g salt

5g garlic clove

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

100克胡蘿蔔

100克芹菜

100克櫻桃番茄

100克蘑菇

100克水

50克鹽

5克蒜瓣

Recipe preparation

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

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

(3) Pacotize® once if necessary.

製作準備：

(1) 把蔬菜切成丁，輕輕地炒一下。然後倒入Pacoizing®專用缸杯中，用Pacojet組合刀具中的4葉刀，加工1次，然後加滿水到最大刻度線。

(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°C 冷凍至少24小時。

(3) 用Pacojet冰磨1次

9 Carrot Jelly Vegan

胡蘿蔔果凍



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

400g carrot

250g sweetened carrot juice

50g ginger

10g Agar-Agar

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 胡蘿蔔

250克 甜胡蘿蔔汁

50克 生姜

10克 瓊脂

Recipe preparation

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

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

(3) Pacotize® once and bring to the boil once, then pour into moulds. Allow to cool and mix some of it with the whipping disc to form a gel.

製作準備：

(1) 將所有原料混合，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨1次，煮沸一次，然後倒入模具中。冷卻後，將其中一些用攪拌盤攪拌成凝膠。

10 Dill Gel Vegan

蒔蘿凝膠

**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

45g dill

100g sugar

8g Gellan

2g salt

1g xanthan

400g water

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

45克 蒔蘿

100克 糖

8克 結冷膠

2克 鹽

1克 黃原膠

400克 水

Recipe preparation

(1) Blanch the dill. Mix the water with the sugar and gellan, bring to boiling point and leave to cool. Mix with the remaining ingredients and pour into a Pacotizing® beaker.

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

(3) Pacotize® once and temper if necessary.

製作準備：

(1) 把蒔蘿燙一下。將水與糖和結冷膠混合，煮沸後冷卻。與剩余原料混合，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨1次，需要的話，回溫

11 Horseradish Concentrate

辣根濃縮



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

400g horseradish

300g cream

5g salt

30g lemon juice

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 辣根

300克 奶油

5克 鹽

30克 檸檬汁

Recipe preparation

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

製作準備：

- (1) 將辣根去皮，切成小塊，用檸檬汁揉搓。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，需要的話，回溫

12 Asparagus Concentrate

蘆筍濃縮



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

400g green asparagus

300g of water

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 綠蘆筍

300克 水

Recipe preparation

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

製作準備：

- (1) 把蘆筍切成小塊，和水一起，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，需要的話，回溫

13 Wild Garlic Concentrate

野生大蒜濃縮

**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

700g wild garlic

200g water

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 野生大蒜

200克 水

Recipe preparation

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

製作準備：

- (1) 將野生大蒜放入沸水中煮沸，立即放入冰水中冷卻。從水中取出，充分擠掉水分，切碎，和水一起，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，需要的話，回溫

14 Cress Concentrate

水芹濃縮

**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

700g cress (garden cress)

200g olive oil

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

700克水芹（花園水芹）

200克橄欖油

Recipe preparation

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

製作準備：

- (1) 將水芹放入沸水中煮沸，然後立即放入冰水中振蕩。從水中取出，充分擠掉水分，切碎，和油一起，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，需要的話，回溫

15 Parsley Concentrate

歐芹濃縮

**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

700g parsley

200g water

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

700克 歐芹

200克 水

Recipe preparation

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

製作準備：

- (1) 將歐芹放入沸水中煮沸，立即放入冰水中振蕩。從水中取出，充分擠掉水分，切碎，和水一起，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，需要的話，回溫

16 **Dill Concentrate**

蒔蘿濃縮

**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

500g fresh dill

300g water

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

500克 新鮮蒔蘿

300克水

Recipe preparation

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

製作準備：

- (1) 將新鮮蒔蘿放入沸水中煮沸，立即放入冰水中振蕩。從水中取出，充分擠掉水分，切碎，和水一起，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，需要的話，回溫

17 Kalamansi Gel

卡拉曼西凝膠

**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

150g Sugar

10g gellan

2g Xanthan Gum

200g water

400g Kalamansi

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

150克糖

10克結冷膠

2克黃原膠

200克水

400克卡拉曼西汁

Recipe preparation

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

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

(3) Pacotize® twice and temper if necessary.

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

製作準備：

(1) 將水、糖和結冷膠煮沸，待其冷卻。去皮，和其他原料以及水-結冷膠混合物一起，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，需要的話，回溫。

小貼士：製作芥末卡拉曼西凝膠，加入40克芥末醬。

18 Frankfurt Green Sauce

法蘭克福綠醬

**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

220g parsley

200g sour cream

150g yoghurt

50g crème fraîche 30% fat

7g salt

5g lemon juice

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

220克 歐芹

200克 酸奶油

150克 酸奶

50克 奶油30%脂肪

7克 鹽

5克 檸檬汁

Recipe preparation

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

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

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

Tip: With the Pacojet 2 PLUS, the sauce can be served immediately with 3 Pacotized® repetitions.

Goes great with fresh asparagus with onsen egg.

製作準備：

(1) 將香草切碎，與剩余原料混合，倒入Pacoizing®專用缸杯中，使表面光滑。

(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) 在正常壓力下，用Pacojet進行冰磨，短暫攪拌至光滑。

小貼士：使用Pacojet 2 PLUS，重複3次Pacojet冰磨後，醬汁可以立即上桌，與新鮮蘆筍和溫泉蛋搭配非常好

19 Chili Concentrate Vegan

辣椒濃縮

**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

600g chili

200g sunflower oil

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

600克 辣椒

200克 葵花油

6克 鹽

Recipe preparation

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

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

(3) Pacotize® twice and temper if necessary.

製作準備：

(1) 將所有原料混合，倒入Pacoizing®專用缸杯中，正常壓力下，用Pacojet組合刀具中的2葉刀，加工1次後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨2次，需要的話，回溫

20 **Ginger Concentrate Vegan**

生姜濃縮

**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

600g ginger

200g sunflower oil

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

600克 生姜

200克 葵花油

6克 鹽

Recipe preparation

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

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

(3) Pacotize® once and temper if necessary.

製作準備：

(1) 把姜洗乾淨，切成小塊。與其他原料混合，倒入Pacoizing®專用缸杯中，正常壓力下，用Pacojet組合刀具中的2葉刀，加工1次後，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨1次，需要的話，回溫

21 Pickled Chanterelles Puree

腌雞油菌泥

**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

250g chanterelle

250g Braised Onion

250g soft sheep cheese

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 香菜

250克 紅燒洋蔥

250克 軟羊奶酪

Recipe preparation

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

製作準備：

- (1) 將所有原料混合，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°C 冷凍至少24小時。
- (3) 用Pacojet冰磨2次

22 Cashew Butter Vegan

腰果黃油

**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

400g cashew nuts

配方- 配料

1個pacotizing®專用缸杯的配料

1個pacotizing®專用缸杯= 10份

400克 腰果

Recipe preparation

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

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

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

製作準備：

(1) 將腰果倒入Pacotizing®專用缸杯中，用Pacojet組合刀具中的4葉刀，加工2次，然後壓下切碎的腰果，使表面平整。

(2) 用Pacotizing®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

23 Ginger Jelly Vegan

姜果凍

**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

450g water

200g ginger

130g sugar

7g Agar-Agar

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

450克水

200克姜

130克糖

7克瓊脂

Recipe preparation

(1) Boil the ginger with water and sugar, allow to cool and pour into a pacotizing® beaker.

Close the pacotizing® beaker with the lid.

(2) Label it and freeze at -20°C for at least 24 h.

(3) If necessary, Pacotize® twice..

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

製作準備：

(1) 將生姜加水 and 糖煮沸，冷卻後倒入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

與瓊脂混合，煮沸後用文火慢燉3分鐘。待其冷卻，混合後倒入一個擠壓瓶中冷藏。

24 Spinach Concentrate

菠菜濃縮

**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

500 g Spinach leaves

100 g Apple juice

50 g Mustard

30 g Dill

1,5 g Xanthan gum

6 g Salt

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

500克 菠菜葉

100克 蘋果汁

50克 芥末

30克 蒔蘿

1.5克 黃原膠

6克 鹽

Recipe preparation

(1) Blanch the spinach. Mix the apple juice with the xanthan gum. Mix all ingredients together and pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® 1 times.

製作準備：

(1) 把菠菜燙一下。把蘋果汁和黃原膠混合。將所有原料混合在一起，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

25 **Beetroot Gel**

甜菜根凝膠

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 6

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：6次

Jet®-模式適用：不適用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

500 g Beetroot

250 g Pomegranate juice

10 g Agar agar

7 g Salt

1 g Cumin

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

500克 甜菜根

250克 石榴汁

10克 瓊脂

7克 鹽

1克 孜然

Recipe preparation

(1) Cut the beet into small pieces. Boil the pomegranate juice with agar agar, add salt and cumin. Mix with the beet and pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® 6 times.

製作準備：

(1) 把甜菜切成小塊。將石榴汁與瓊脂一起煮沸，加入鹽和孜然。與甜菜混合，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6次

26 Parsley Creme Vegan

歐芹奶油

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 4

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：4次

Jet®-模式適用：不適用

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

60 g Shallots

40 g Rapeseed oil

300 g Parsley root

80 g Hazelnuts (peeled)

100 g Vegetable stock

50 g Bunch of leaf parsley

10 g Lemon juice

6 g Salt

1 g Pepper

Recipe preparation

(1) Dice the shallots and parsley root and sauté with the canola oil. Deglaze with the vegetable stock and bring to the boil once. Roughly chop the parsley and mix with the remaining ingredients and pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® 4 times.

製作準備：

(1) 將小蔥和歐芹根切成丁，用菜籽油炒。加入蔬菜高湯，煮沸一次。將歐芹切碎，與剩余原料混合，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°C冷凍至少24小時。

(3) 用Pacojet冰磨4次

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

60克 蔥

40克 菜籽油

300克 香芹根

80克 榛子（去皮）

100克 蔬菜高湯

50克 一束歐芹

10克 檸檬汁

6克 鹽

1克 胡椒

27 Wild Garlic Emulsion

野生大蒜乳

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 2

Jet®-Mode suitable: no

Pacojet冰磨機設定

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

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

80 g Egg white

80 g Spinach

200 g Wild garlic oil

0.8 g Xanthan gum

配方- 配料

1個pacozing®專用缸杯的配料

1個pacozing®專用缸杯= 10份

80克 蛋清

80克 菠菜

200克 野生大蒜油

0.8克 黃原膠

Recipe preparation

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

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

(3) If necessary, pacotize® 2 times.

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

製作準備：

(1) 將所有原料混合，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°C冷凍至少24小時。

(3) 用Pacojet冰磨2次

小貼士：與7號食譜中的~ 幹熟雞胸肉慕斯配羊肚菌，可以完美搭配。

28 Basil Mint Pesto

羅勒薄荷香蒜醬

**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

自動重復次數：1次

Jet®-模式適用：是

Recipe-Ingredients

Ingredients for 1 pacotizing® beaker

1 pacotizing® beaker = 10 portions

280 g basil fresh

40 g roasted pine nuts

300 g olive oil

25 g garlic clove

25 g mint

6 g salt

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

280克 新鮮羅勒

40克 烤松子

300克 橄欖油

25克 大蒜瓣

25克 薄荷

6克 鹽

Recipe preparation

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

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

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

製作準備：

(1) 將三分之一的羅勒和橄欖油放入Pacoizing®專用缸杯中，正常壓力下，用Pacojet組合刀具中的2葉刀，加工1次。重復這個過程2次，直到所有的羅勒和橄欖油都處理好。把所有的原料混合，倒入Pacoizing®專用缸杯中，並抹平表面。

(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°C冷凍至少24小時。

(3) 用Pacojet冰磨1次

29 Walnut pesto Vegan

核桃香蒜醬

**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 walnut kernels

180 g walnut oil

180 g olive oil

100 g dried tomatoes

10 g oatmeal

10 g salt

2 g garlic

1 g pepper

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

200克 核桃仁

180克 核桃油

180克 橄欖油

100克 幹番茄

10克 燕麥片

10克 鹽

2克 大蒜

1克 胡椒

Recipe preparation

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

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

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

製作準備：

(1) 將所有原料混合，倒入Pacoizing®專用缸杯中，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°C 冷凍至少24小時。

(3) 用Pacojet冰磨整缸1次，表面抹平後再深度冷凍一次。然後按照需要的份數進行冰磨。

倒入罐子中並真空密封。（保質期約6個月）

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Pesto

香蒜沙司

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Overpressure

Number of automatic repetitions: 1

Jet®-Mode suitable: yes

Pacojet冰磨機設定

模式：Pacotizing®冰磨

壓力設置：超壓

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

280 g basil fresh

300 g olive oil

50 g garlic

40 g roasted pine nuts

8 g salt

配方- 配料

1個pacoizing®專用缸杯的配料

1個pacoizing®專用缸杯= 10份

280克 新鮮羅勒

300克 橄欖油

50克 大蒜

40克 烤松子

8克 鹽

Recipe preparation

(1) Put a third of the basil and olive oil in a pacotizing® beaker and process once with the 2-blade knife of the Pacojet Coupe Set, without overpressure. Repeat the process 2 more times until all the basil and olive oil are used. Mix all the ingredients. Pour into a pacotizing® beaker, close the lid and label.

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

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

製作準備：

(1) 將三分之一的羅勒和橄欖油放入Pacoizing®專用缸杯中，正常壓力下，用Pacojet組合刀具中的2葉刀，加工1次。重複這個過程2次，直到所有的羅勒和橄欖油都處理好。把所有的原料混合，倒入Pacoizing®專用缸杯中，並抹平表面。

(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°C 冷凍至少24小時。

(3) 用Pacojet冰磨1次

31 Meadow herb oil

草本油

**Pacojet settings**

Mode: Pacotizing®

Pressure settings: Normal pressure

Number of automatic repetitions: 1

Jet®-Mode suitable: no

Pacojet冰磨機設定

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

300 g mixed herbs

300 g sunflower oil

10 g 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 混合草本

300克 葵花油

10克 鹽

Recipe preparation

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

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

(3) Pacotize® as needed.

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

製作準備：

(1) 將草本放入鹽水中煮沸，然後放入冰水中沖洗。將草本從水中取出，擠壓掉水分、粗切並與剩余原料混合，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°C 冷凍至少24小時。

(3) 根據需要用Pacojet進行冰磨。

小貼士：以下草本植物非常適合：酢漿草、蒲公英、苔草、鷹嘴豆、肋草。

pacojet

The new Pacojet 4
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品質而脫穎而出

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