

Webinar handout

Pacojet 4: Innovative features and unlimited applications



## Pacojet 4: A quantum leap in technology

The Pacojet 4 supports you with the specific requirements of your kitchen. Its features outstanding results with maximum productivity.

**Jet® mode (new):** Choose between pacotizing® with the classic pacotizing® mode in 4 minutes or the Jet® mode in 90 seconds. The Jet® mode allows you to very quickly prepare certain recipes with a high sugar and fat content (e.g., ice creams). This means you can further increase your productivity.

**Expanded automatic repeat function:** Pacotizing® on repeat up to 10 times. This results in particularly light and creamy consistencies with maximum time-efficiency.

The intelligent features of the Pacojet 4 offer practical user guidance, and workflows can be further standardized.

**Large touchscreen:** The large touchscreen provides intuitive user guidance with an animated assistance feature. The user interface is designed for use in professional kitchen environments.

**Save recipe settings:** Saving and loading settings for preparing your favorite recipes makes your kitchen even more efficient.

**Standby feature:** During prolonged periods of inactivity, the Pacojet switches to energy-saving standby mode (the inactivity period can be adjusted), yet is instantly ready to use when you touch the display.

**Easy cleaning process:** You can clean your Pacojet very easily in two stages using the Pacojet Cleaning Tabs.

**WIFI feature:** Connecting the Pacojet via WIFI allows the Pacojet Service Center to detect error sources quickly and easily.

**Quiet operation:** Because the Pacojet 4 pacotizes® particularly quietly, keeping the background noise low, the device is ideally suited for preparing food in open kitchens.

## Recipes

### Venison tartare

150 g venison fillet

20 g shallots

marjoram

hazelnut oil

olive oil

allspice

salt

pepper

### Preparation

(1) Finely chop the shallots and marjoram.

(2) Cut the meat into pieces, place in a pacotizing® beaker and cut once with the Coupe Set knife, normal pressure, and season with the remaining ingredients.

### Pacojet Tip:

For a perfect result, the meat should be well chilled before cutting.

## Meaux mustard ice cream

500 g milk  
85 g egg yolk  
40 g sugar  
50 g mild mustard  
50 g Dijon mustard  
50 g Meaux mustard  
7 g white wine vinegar  
4 g fleur de sel

### Preparation

- (1) Boil the milk, mix and stir in the egg yolk and sugar, heat to 82 °C while stirring constantly. Cool it down and mix with all the remaining ingredients, season with salt and white wine vinegar and pour into a pacotizing® beaker.
- (2) Close the pacotizing® beaker, label it and freeze at -20 °C for at least 24 hours.
- (3) If necessary, pacotize® twice with normal pressure.

## **Bread chips**

180 g breadcrumbs  
2.5 g xanthan gum  
165 g dark beer  
165 g water  
165 g milk

### **Preparation**

- (1) Cut the bread into cubes and fill into a pacotizing® beaker with the remaining ingredients.
- (2) Close the pacotizing® beaker, label it and freeze at  $-20\text{ }^{\circ}\text{C}$  for at least 24 hours.
- (3) If necessary, pacotize® three times with normal pressure. Heat the mass in a pan, stirring, until the mass has thickened slightly. Then spread between two Silpat mats and bake at  $145^{\circ}\text{C}$  for approx. 25-30 min. until crisp.

## Herb crust

280 g toast

50 g parsley

20 g rosemary

20 g lemon thyme

20 g marjoram

10 g capers

10 g garlic

40 g mustard, mild

200 g butter, soft

14 g salt

## Preparation

(1) Dice the toast. Remove coarse, woody stems from herbs and chop. Mix all ingredients and pour into a pacotizing® beaker.

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

(3) If necessary, pacotize® twice with normal pressure and, for example, spread directly on a seared piece of cod and gratinate.

## **Parsnip puree with white chocolate**

300 g parsnip  
60 g shallots  
60 g potatoes, floury cooking  
20 g butter  
180 g vegetable stock  
200 g cream  
50 g white chocolate  
5 g salt

### **Preparation**

- (1) Sauté the shallots, add the parsnip and sauté briefly. Add the potatoes, fill with vegetable stock and simmer until soft. Add the cream, bring to the boil again, stir in the chopped white chocolate, season and pour into a pacotizing® beaker.
- (2) Close the pacotizing® beaker, label it and freeze at  $-20\text{ °C}$  for at least 24 hours.
- (3) If necessary, pacotize® twice with normal pressure.

## Lemon Beurre Blanc

20 g butter  
40 g shallots  
150 g white wine  
20 g Noilly Prat  
200 g fish stock  
½ pc lime leaf  
35 g lemon juice  
1 g lemon zest  
50 g crème fraîche  
80 g cold butter cubes  
salt, pepper, sugar

### Preparation

- (1) Sauté the finely chopped shallots in the butter.
- (2) Deglaze with white wine and Noilly Prat and add the fish stock. Add the lime leaf and lemon juice. Reduce the liquid to 1 dl.
- (3) Now strain everything through a fine sieve, then bring the liquid to the boil again, season with salt, pepper and sugar, then add the zest and the crème fraîche and mix in the cold butter cubes and season to taste.



## Parsley oil

160 g parsley  
40 g spinach  
400 g sunflower oil  
5 g salt

### Preparation

- (1) Blanch the herbs and spinach in salt water and rinse in ice water or steam at 100°C for 3 minutes. Cut into small pieces and fill into a pacotizing® beaker. Add salt and Sunflower oil and mix everything together.
- (2) Close the pacotizing® beaker, label it and freeze at -20 °C for at least 24 hours.
- (3) Pacotize® once if necessary. Bring the oil to the boil briefly and pour through a fine sieve.

## **Nougat Ganache**

115 g hazelnuts  
150 g milk  
225 g milk chocolate  
150 g cream  
45 g icing sugar

### **Preparation**

- (1) Toast the hazelnuts and remove the shell. Bring the milk, cream and sugar to the boil and pour over the chocolate, leave to infuse briefly and add the hazelnuts, mix together, leave to cool and pour into a pacotizing® beaker.
- (2) Close the pacotizing® beaker, label it and freeze at  $-20\text{ }^{\circ}\text{C}$  for at least 24 hours.
- (3) If necessary, pacotize® once with overpressure.

## Sea buckthorn-orange sorbet

90 g sugar  
160 g orange fillets  
380 g orange juice  
115 g sea buckthorn juice  
orange zest

### Preparation

- (1) Boil freshly squeezed orange juice with the sugar and add the sea buckthorn juice. Pour the liquid and the orange fillets into a pacotizing® beaker.
- (2) Close the pacotizing® beaker, label it and freeze at -20°C for at least 24 hours.
- (3) If necessary, pacotize® once with normal pressure.

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