



## **Pacojet Coupe Set with Lars Jungermann**

The Pacojet Coupe Set is an absolutely amazing and groundbreaking addition to the Pacojet. It's a variety of kitchen appliances in one (mixer, chopper, blender, meat grinder, and cream whipper).

### **Advantages:**

#### **No over-processing**

The Pacojet Coupe Set cutters and whipping disk are fastened to the hollow shaft and pass once through the ingredients from top to bottom with each processing cycle. This concept is unique, as the blades work through the food instead of the food working through the blades, making the processing much gentler and preserving the integrity of your ingredients (nutrients, flavour, colour).

#### **Does not generate heat**

The shaft produces no heat since it is propelled only indirectly by the engine. With conventional mixers, the location of the motor under the processing shaft heats up the parts that come in contact with the food during their operation. 1

#### **No need to add liquids**

Due to its unique 'pass-through' processing technology, the Pacojet Coupe Set can produce top-quality results without the addition of liquids.

#### **Processes small quantities / No diminishing returns**

The Pacojet Coupe Set can handle tiny quantities or pieces (e.g. individual garlic clove) and leaves no leftover foodstuffs stuck in the blades. The entirety of the ingredients placed into the beaker is returned as a perfectly-prepared product. By comparison, using the traditional method of preparing tartar in a normal meat grinder, you would put 300g of meat into the grinder yet only get 220g back out. The rest remains stuck in the machine.

#### **Does not damage delicate ingredients**

Unlike other kitchen devices, the Pacojet Coupe Set cutter blades are extremely sharp. They process your ingredients with exceptional precision, ensuring they are cut and not torn, crushed or ground. This offers a huge advantage: the colours and flavours are perfectly preserved.

Example:

Herbs are finely cut so they are easy to sprinkle. They don't lose their juices or colour your products when mixed with other ingredients. They are long-lasting and maintain their freshness for a very long time.



### **Offers a unique Function: Air Pressure Mode**

Unique to the Pacojet and its Coupe Set is the Air Pressure mode. With this function, you can change the texture of your product.

Examples:

Beef tartar processed with air pressure yields a slightly finer, more compact result. Without air pressure, it is substantially softer.

With salmon tartar, which is high in fat, you see the greatest difference. The air pressure mode makes the tartar extremely fine, almost a mousse consistency. Without air pressure, it remains softer and doesn't stick.

Example:

Using the air pressure mode, cream is very smooth and whips into a softer texture. Without air pressure, the cream is just as smooth, but the texture is denser. Thus the whipped cream lasts longer and adds more stability to a cream or a mousse.

### **Create your own, naturally flavoured whipping cream**

What's more, while whipping cream you can add flavouring, replacing up to 30% of the cream volume e.g. with natural fruit purees. Chefs can prepare distinctive, natural cream creations that remain stable through the whole service. Simply prepare in the pacotizing beaker and place in the refrigerator until needed. Even expensive cream whippers can't do this.

The fast processing speeds of the Pacojet Coupe Set (60 seconds per beaker-filling) make it possible to serve "à la minute". Foods are processed just before serving. This ensures that your dish retains its peak freshness.

**The repeat function** in the whipping mode offers additional comfort. You can set several cycles, saving time and energy.

The Pacojet Coupe Set is small and convenient, easy to maintain and stow away. The specially-formed cutter tongs allow for the secure and precise attachment of the Coupe Set's individual parts.

### **Customer value:**

- Many devices in one
- Space-saving
- Versatile
- Unique recipe options,
- Best quality results
- User-friendly operation
- No food loss through processing
- Fast and easy handling
- Quick and simple cleaning



**Recipes:**

**Pesto**



Quantity	1 beaker
580 g	basil leaves
40 g	pine nuts (roasted)
150 g	olive oil (cold pressed)
50 g	garlic
8 g	salt

Preparation:

Add all ingredients to a pacotizing beaker and process once with the 4-blade cutter.

**Olive Tapenade**



Quantity	1 beaker
300 g	pitted olives
25 g	garlic
50 g	lemon juice
200 g	olive oil (cold pressed)

Preparation:

Place all ingredients in a pacotizing beaker and process once with the 4-blade cutter.



### Salmon Farce



Quantity	1 beaker
400 g	salmon fillet
350 g	cream
20 g	toast bread
50 g	egg whites
12 g	salt

Preparation:

Dice the salmon into chunks.

Place together with the remaining ingredients in a pacotizing beaker and process once with the 4-blade cutter.

Hint:

For an airy, soft farce use air pressure mode; for a somewhat denser farce do not use air pressure.

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### Veal Farce



Quantity	1 beaker
300 g	veal
300 g	cream
70 g	toast bread
120 g	egg
12 g	salt

Preparation:

Cut the veal into small chunks.

Place with the remaining ingredients in a pacotizing beaker and process twice with the 4-blade cutter.

Hint:

In contrast to a frozen pacotized farce, when working with the Coupe Set all tendons and silver skin must be removed from the meat.

For an airy, soft farce use air pressure mode; for a somewhat denser farce do not use air pressure.



### Feta Cheese Pralines with Pumpnickel Coating



Quantity 1 beaker  
Praline  
500 g feta cheese  
200 g cream

Preparation:

Place feta cheese and cream in a pacotizing beaker and process twice with the whipping disk. Form into small balls and roll in the ground pumpnickel.

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### Pumpnickel Crumbs



200 g pumpnickel

Preparation:

Process the pumpnickel with the Coupe Set 2-blade cutter until the desired texture is reached.

## Onion Puree



2 onions

### Preparation:

Peel the onions, cut into pieces and place in a pacotizing beaker. Process twice with the 4-blade cutter.

## Spiced Butter



Quantity	1 beaker
500 g	cold butter
10 g	onion
	salt, pepper
5 g	paprika
4 g	curry
1	garlic clove

### Preparation:

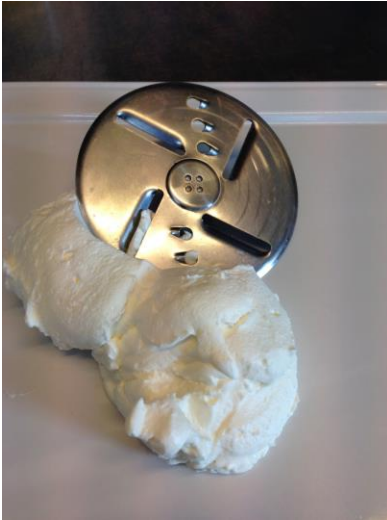
Place all ingredients in a pacotizing beaker Process twice with the whipping disk.

Important: the temperature of the butter may not be under +5 °C or the Pacojet's emergency stop function may be activated during processing with the whipping disk. If your butter is very cold, process first with the pacotizing blades, then cool the mixture if necessary and process again using the whipping disk.

### Hint:

Once butter has been whipped with the whipping disk, it will foam up like a sauce when heated . If pacotizing blades are used instead, the butter will melt and separate into fat and whey.

## Whipped Cream



Quantity 1 beaker  
400 ml cream

### Preparation:

Place cream in a pacotizing beaker and process twice with the whipping disk. Attention: Do not fill the pacotizing beaker with more than 400 ml cream (including any other ingredients). Otherwise, the large volume expansion could lead to overflowing as the cream is whipped.

### Hint:

This is a perfect example of the repeat function in action.

Both the cream and the pacotizing beaker should be well cooled in advance.

Before whipping, you can add up to 30% of additional (natural) ingredients to the cream. Example: Quark, fruit / fruit purees, yoghurt...

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## Whipped Egg Whites



Quantity 1 beaker  
400 g egg white

### Preparation:

Place egg white in a pacotizing beaker and process four times with the whipping disk. Hint:

This is a perfect example of the **repeat function in action**. It saves time. The Pacojet works completely independently and automatically.

### Hint:

The egg white and the pacotizing beaker should be well cooled in advance.

The egg white has an amazingly firm but soft texture. This has an outstanding aerating effect e.g. when preparing a soufflé.

### Cut Herbs



Quantity 1 beaker  
100 g stemmed herbs

Preparation:

Place the herbs in a pacotizing beaker and process twice using the 2-blade cutter.

Hint:

For best results wash, spin and stem the herbs the day before use to allow them to dry completely.

**2 x 2 does not = 4!** Please do not use 1x 4-blade cutter instead of 2x 2-blade cutter! When working at 2000 RPM, the surface of the 4-blade cutter closes so strongly that herbs are squeezed, crushing them and allowing the juices to escape or bleed out. 8

### Tartar



Quantity 1 beaker  
150 g meat, fish or shellfish

Preparation:

Cut meat, fish or shellfish into pieces. Place ingredients in a pacotizing beaker and process once with the 2-blade cutter.

Hint:

Ideal for *à la minute* preparation of fresh tartar. The quantity produced after processing in the pacotizing beaker is equal to the quantity put in. No food is left stuck in the mechanism, as with a meat grinder.

The meat should not be too wet, otherwise it will lubricate during processing and will make the tartar too fine. A maximum of 200g should be processed at one time or it may produce a greasy result.

Working without air pressure will make the tartar somewhat softer.



**Mie de Pain**



Quantity 1 beaker  
10 slices toast bread

Preparation:

Optional: cut the crusts off the bread. Place ingredients in a pacotizing beaker and process once or twice with the 4-blade cutter.

Hint:

This Mie de Pain is perfect for "Wiener Schnitzel" and for the light but crispy preparation of crusts (herb crust).

**Foie Gras**



Quantity 1 beaker  
600 g foie gras  
8 g salt  
1 g pepper  
10 g port wine  
1 dash ras el hanout

Preparation:

Cut the foie gras into pieces and place in a pacotizing beaker with the remaining ingredients. Process twice with the whipping disk. Pour into a form, cool for 1 - 2 hours and serve.

Hint:

The foie gras will be smoothly blended with all ingredients – fibres and veins will be filtered out from the foie gras and collected on the whipping disk. No annoying filtering through a sieve.



## Smoothie



Quantity 1 beaker  
400 g mixed fruits  
100 ml water or fruit juice

### Preparation:

Cut the fruit into pieces and in a pacotizing beaker with the water or juice. Process twice with the 4-blade cutter.

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## Milkshake



Quantity 1 beaker  
300 ml cold milk  
1-2 scoops of ice cream

### Preparation:

Place the milk and ice cream into a pacotizing beaker. Process twice with the whipping disk.

### Hint:

This is a perfect example of the repeat function in action. It saves time. The Pacojet works completely independently and automatically.



## Coffee Frappé



Quantity	1 beaker
400 ml	water
10 g	instant coffee
50 g	icing sugar
100 g	crushed ice

### Preparation:

Place all ingredients in a pacotizing beaker and process twice with the whipping disk.

### Hint:

This is a perfect example of the repeat function in action. It saves time. The Pacojet works completely independently and automatically.