



Pacojet Recipes

Sorbet syrup (15° baumé)

500g Sugar
1L Water

Dissolve the sugar in the water, Bring to the boil and simmer for 2 mins.

Syrups can be infused with spices, herbs, and peels.

Ice cream base

8 Yolks
150g Caster sugar
1L full fat milk

Make anglaise as per normal cooking out until 80°C, then cool on an ice bath.

Again can be scented with herbs, spices and peel.

Yoghurt ice cream base

400g Natural Yoghurt
100ml Milk
80g approx sugar (to taste according to fruit added)

Coffee sorbet

600ml of syrup 15°
20-30g Instant coffee (or to taste)
1 Demi tasse of strong espresso coffee

Pain d'epice ice cream

200g Pain d'epice (mainly crusts & trimmings)
550ml Milk
100g Egg yolks
150ml Caster sugar (approx 10 tablespns)

Crumble the Pain d'epice into the milk. Bring to the boil, stirring throughout.

Make a classic anglaise mix as per normal.

Freeze in Pacojet beaker.

Pacojet recipes cont.

Granny Smith sorbet

3 Cored Granny smiths, peeled & diced
Apple peelings
1 Lemon – juiced
Handful of Mache
Stock syrup to cover

Buttermilk sorbet

500g Buttermilk
100g Trimoline (inverted sugar)

Chocolate sorbet

300g Dark Chocolate 500ml Water
60g Trimoline 5g Orange zest, grated

Parmesan sorbet

500ml Milk } Bring to the boil
150g Grated Parmesan } Add
50g Liquid Glucose } Add & combine, freeze

Orange sorbet

450g Caster sugar } Bring to the boil and
225ml Water } simmer for 2mins
450ml Fresh Orange juice } Add to the above

Chocolate ice cream

500ml Milk }
30g Cocoa powder } Bring to the boil,
40g Chocolate }

3 Egg yolks } Make anglaise as
120g Sugar } normal, cook to 80°C

Cinnamon ice cream

250ml Whipping cream } Make anglaise as normal,
250ml Milk } and infuse cinnamon.
2 Cinnamon sticks } Pass out sticks and freeze.
4 Egg Yolks }
120g Caster sugar }