

## Shopping list

### Ginger shot: 3 pacotizing® beaker

- 450 g Ginger
- 600 g Pineapple
- 450 g Carrot
- 750 g Apple Juice

### Pea concentrate: 3 pacotizing® beaker

- 1.5 kg Peas
- 750 g Vegetable stock
- 21 g Salt
- 6 g Xanthan gum
- 3 l Vegetable stock after pacotizing®

### Beetroot Gel: 1 pacotizing® beaker

- 500 g Beetroot
- 250 g Pomegranate juice
- 10 g Agar Agar
- 7 g Salt
- 1 g Cumin

### Spinach Concentrate: 3 pacotizing® beaker

- 1.5 kg Spinach leaves
- 300 g Apple juice
- 150 g Mustard
- 30 g Dill
- 4.5 g Xanthan gum
- 18 g Salt
- 25x 60 g Fish of your choice

### Fish and herb farce: 3 pacotizing® beaker

- 900 g Salmon
- 900 g Cream
- 75 g Dill
- 75 g Chervil
- 21 g Salt

**Basil Coconut Marshmallow: 3 pacotizing® beaker**

42 g Gelatin  
420 g Sugar  
84 g Water  
60 g Glucose  
1.2 kg Coconut milk  
60 g Basil

**Basil sour creme ice cream: 3 pacotizing® beaker**

1.5 kg Sour cream  
300 g Powdered sugar  
180 g Lemon juice  
60 g Basil  
24 g Milk powder 5% fat.

**Optional: Tonka bean ice cream: 3 pacotizing® beaker**

270 g Cream  
990 g Milk  
300 g Sugar  
300 g Egg yolk  
9 pc Tonka bean

- (1) Finely grate one tonka bean. Add the whole and grated tonka beans to the cream, bring to the boil, mix and stir in the egg yolks and sugar, heat to 82 °C. Remove the beans and pour the mixture into a pacotizing® beaker, close the lid.
- (2) Label the pacotizing® beaker and freeze at -20 °C for at least 24 hours.
- (3) Pacotize® once if necessary.