

Spare ribs with cherry glaze



 57:07




This recipe is available for:


- Convotherm mini


Accessories:

1/1 GN Baking/frying basket, non-stick coating, 40 mm deep, 3055637


PROFILE


-  Chilled 4°C
-  1 Full Tray
-  From Scratch

 Combi-steam

 00:50 | -

 2

 Convection

 00:10 | -

 2

 3

Stage 1
160 °C

Stage 2
210 °C

RECIPE

Ingredients

2	kg	Spare ribs
4	pcs	Spring onions
400	g	Cherrys
4	tsp	Tomato paste
8	tsp	Cherry juice
5	tsp	Soy sauce
4	tsp	Cherry jam
4	tsp	Sweet mustard
4	tsp	Olive oil
2	pinch	Salt
2	pinch	Pepper

1. Food Preparation

Blend the spring onions, cherry's, tomato paste, cherry juice, soy sauce, jam, mustard and olive oil well to a nice sauce, and season it with salt and pepper. Glaze the spare ribs from both sides with the cherry sauce and place them in a frying basket. Put the basket into the preheated Convotherm. Open the door every 20 min and glaze each rib again. When you want it crisper or brown in color, you can use a higher temp with C&T at the end.

2. Cooking Instruction

As a reminder for glazing, you can also use the step message in a recipe.

3. Food Serving Instruction

Serve the ribs with the rest of the cherry sauce, together with potato wedges.