

Spare ribs



 38:50




This recipe is available for:


- Convotherm maxx

Accessories:

1/1 GN Granite enamelled tray, 60 mm deep, 3013030

PROFILE

-  Chilled 4°C
-  4 Portions
-  From Scratch


 Combi-steam

 01:30 | -

 1

 2

Stage 1
130 °C

 Convection

 00:10 | -

 2

 1

Stage 2
220 °C

RECIPE

Ingredients

2	kg	Spare Ribs
100	ml	Apple Juice
1	tbs	Sugar
4	tbs	Olive oil
3	pinch	Chili powder
2	tbs	Honey
3	pinch	Cinammon
2	tsp	Paprika powder
2	tbs	Rosmary, chopped
3	pinch	Black Pepper
2	tsp	Sea Salt

1. Food Preparation

Rinse the meat and pat dry. Make a marinade with all the other ingredients (except the salt) and brush the meat generously with it. Leave the spare ribs to marinate in the refrigerator for 1-2 days.

2. Cooking Instruction

Just before cooking, salt the meat so that it does not dry out. During the cooking process, the meat can be repeatedly brushed with the marinade.

3. Food Serving Instruction

The spareribs should be served crispy and sticky. This goes well with French fries (see recipe French fries) which can be pushed together with the spareribs in the second cooking stage. The marinade can be adjusted as desired and to taste.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.