

Spare ribs





This recipe is available for:

Convotherm maxx

Accessories:

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





4 Portions



From Scratch



Combi-steam



& 1





(D) 10 | -



Stage 1 130 °C

Stage 2 220°C

Ingredients

| 2 | kg | Spare Ribs |
|----|-------|------------------|
| 00 | 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 |
| | | |

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.

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