

Miso Bone In Short Ribs



L 53:18

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

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

- Smoke
- 01:30 | -
- Stage 1**
- 0 °C
- Combi-steam
- 53:18 | 96 °C
- 2
- Stage 2**
- 110 °C
- Convection
- 00:08 | -
- 5
- 5
- Stage 3**
- 230 °C

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Ingredients

337,5 g	Miso
225 g	Brown sugar
28,2 g	Salt
28,2 g	Pepper
59 ml	Sesame oil
59 ml	Vegetable oil

1. Food Preparation

Mix all ingredients together for miso rub. Rub down all surface areas of the ribs with the miso rub. Place ribs on a sheet pan with a baking rack. Cover with a lexan or loose covering and refrigerate for 24 hours. Load smoker box with 6 maple pucks

2. Cooking Instruction

If cooking multiple racks of ribs be sure to probe the largest piece in the thickest part of the meat.

3. Food Serving Instruction

Bast with your favorite glaze or sauce. Pairs well with pickled vegetables

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.