

Spare ribs



01:45

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

P R O F I L E

- Chilled 4°C
- 4 Portions
- From Scratch

Combi-steam

01:30 | -

1

3

Stage 1
130 °C

Convection

00:10 | -

3

2

Stage 2
220 °C

R E C I P E

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.