Spare ribs

39:16

This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

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

PROFILE

Chilled 4°C

4 Portions

From Scratch

Stage 1
130 °C

Combi-steam

01:30 | -

1

HP 3

Stage 2
220 °C

Convection

00:10 | -

3

GT 2

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.