# Spare ribs

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Cooking time | 8 Hrs 15 Mins |
| Portions | 4 |
| Appliance | Combair-Steam SL from 2017 |

## Marinade

4 cloves of garlic

5 cm ginger

1 onion

250 ml apple juice

200 ml maple syrup

10 g fleur de sel

100 g unrefined sugar

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10 g smoked paprika powder

5 g pepper

1 sprig of rosemary, needles

Peel and crush the cloves of garlic. Peel and finely chop the onion. Sweat the garlic and onion in a little oil in a frying pan. Peel and finely chop the ginger. Pull the rosemary needles from the sprig.

For the marinade, purée all the ingredients together.

## Spare ribs

2 kg spare ribs, lean, veal

Put the spare ribs and the marinade into a vacuum bag, vacuum seal on level 2 and leave to marinate in the refrigerator for about 24 hours.

Place the bag in the perforated cooking tray and put it into the cold cooking space. Cook.

**Vacuisine until cooking space reaches 65 °C (not longer than 8 Hrs)**

When the spare ribs are cooked, cut open the bag, pour the juices into a saucepan and reduce to a syrup.

Cover the baking tray with baking paper and lay the spare ribs on it.

**Appliance preheating**

**(Pre-)heat cooking space to 230 °C with Hot air**

Brush the spare ribs with half of the syrup. Put the tray into the preheated cooking space. Cook.

**Put the food in**

**Hot air 230 °C for 8 Mins**

Brush the spare ribs again with the syrup.

**Sprinkle**

**Hot air 230 °C for 7 Mins**

Serve the spare ribs with chips.

## Accessories

Perforated cooking tray

Baking tray

Vacuum bag

## Additional information

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